	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, September 24, 2018	Date	Tuesday, September 25, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional and Global Cuisines
Menu Items		Menu Items	
Appetizer	Calamari w/ Remoulade Sauce and Bell Pepper Confit	Appetizer 1	Pork Satay w/ Lemongrass & a Peanut Sauce
Soup	Tomato Soup w/ Cream and a Basil Oil	Appetizer 2	Spring Roll w/ a Nuoc Cham Dipping Sauce
Salad	Garrett's Salad w/ a Shallot Vinaigrette	Appetizer 3	Kachumber w/ Mixed Greens & a Spiced Lemon Dressing
Sandwich	Ham and Gruyere on Sourdough w/ Potato Chips	Soup	Indian Carrot & Split Yellow Pea Soup
Entrée 1	Herb Chicken Breast w/ Rapini & Baby Potatoes	Entrée 1	Mughlai Chicken w/ Basmati Rice & Peas
Entrée 2	Pasta Primavera w/ House made Pasta	Entrée 2	Saag Paneer w/ Cumin Scented Rice
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Entrée 3	Pad Thai w/ Shrimp, Egg & Bean Sprouts
Dessert 2	Carrot Cake w/ a Cream Cheese Icing	Entrée 4	Thai Style BBQ Chicken Gai Yang w/ Black Rice
Dessert 3	Lemon Chess Pie w/ Whipped Cream	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
		Dessert 2	Pecan Pie w/ Whipped Cream
		Dessert 3	Carrot Cake w/ Cream Cheese Icing
		Dessert 3	Carrot Cake w/ Cream Cheese Icing
	Garrett's Lunch Service 11:30am - 12:45pm	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Date	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, September 26, 2018	Dessert 3	Carrot Cake w/ Cream Cheese Icing
	·	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class	Wednesday, September 26, 2018	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class Menu Items	Wednesday, September 26, 2018	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Date Class Menu Items Appetizer Soup	Wednesday, September 26, 2018 CUL 120 Classical Kitchen	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class Menu Items Appetizer	Wednesday, September 26, 2018 CUL 120 Classical Kitchen Chicken Liver Pate w/ a Port Wine Gelee	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class Menu Items Appetizer Soup	Wednesday, September 26, 2018 CUL 120 Classical Kitchen Chicken Liver Pate w/ a Port Wine Gelee French Onion Soup w/a Gruyere Cheese au Gratin	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class Menu Items Appetizer Soup Salad	Wednesday, September 26, 2018 CUL 120 Classical Kitchen Chicken Liver Pate w/ a Port Wine Gelee French Onion Soup w/a Gruyere Cheese au Gratin Salade Mimosa w/ a Red Wine Vinaigrette	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class Menu Items Appetizer Soup Salad Entrée 1	Wednesday, September 26, 2018 CUL 120 Classical Kitchen Chicken Liver Pate w/ a Port Wine Gelee French Onion Soup w/a Gruyere Cheese au Gratin Salade Mimosa w/ a Red Wine Vinaigrette Whitefish Veronique w/ Rice Pilaf	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Wednesday, September 26, 2018 CUL 120 Classical Kitchen Chicken Liver Pate w/ a Port Wine Gelee French Onion Soup w/a Gruyere Cheese au Gratin Salade Mimosa w/ a Red Wine Vinaigrette Whitefish Veronique w/ Rice Pilaf Grilled Paillard of Turkey Breast w/ Wilted Swiss Chard	Dessert 3	Carrot Cake w/ Cream Cheese Icing
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Wednesday, September 26, 2018 CUL 120 Classical Kitchen Chicken Liver Pate w/ a Port Wine Gelee French Onion Soup w/a Gruyere Cheese au Gratin Salade Mimosa w/ a Red Wine Vinaigrette Whitefish Veronique w/ Rice Pilaf Grilled Paillard of Turkey Breast w/ Wilted Swiss Chard Pork a la Flamande w/ Potato-Rosti	Dessert 3	Carrot Cake w/ Cream Cheese Icing

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, October 1, 2018	Date	Tuesday, October 2, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional and Global Cuisines
Menu Items		Menu Items	
Appetizer	Handmade Pizza w/ Goat Cheese, Dried Figs & Arugula	Appetizer 1	Kelewele - Fried Plantains w/ Crushed Peanuts
Soup	Potato Soup w/ Cheddar Cheese, Chives & Crispy Leeks	Appetizer 2	Falafel w/ Hummus & Pita Bread
Salad	Egg and Bacon Salad w/ Frisee & Endive	Salad	Fattoush w/ Fried Pita
Sandwich	Flank Steak Sandwich w/ House Made Potato Chips	Soup	Ethiopian Stewed Lentil Soup
Entrée 1	Fish & Chips w/ a Fennel & Cabbage Slaw	Entrée 1	Tilapia Yassa w/ Jasmine Rice & Mustard Greens
Entrée 2	Macaroni & Cheese w/ Garlic Breadcrumbs	Entrée 2	Harissa Rubbed Chicken w/ Cilantro Cous Cous
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Entrée 3	Baharat Spiced Leg of Lamb w/ Vegetable Skewers
Dessert 2	Peach Cobbler w/ Whipped Cream	Entrée 4	Mujaddara Spiced Lentil & Bulger Wheat
Dessert 3	Linzer Torte w/ a Raspberry Filling	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
		Dessert 2	Apple Streusel Pie w/ Caramel Sauce
		D	Cata Barria (Marilla Las Casas)
		Dessert 3	Spice Bar w/ Vanilla Ice Cream
		Dessert 3	Spice Bar W/ Vanilla ice Cream
		Dessert 3	Spice Bar Wy Vanilla Ice Cream
	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Spice Bar W/ Vanilla ice Cream
Date	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 3, 2018	Dessert 3	Spice Bar W/ Vanilla ice Cream
Date Class		Dessert 3	Spice Bar W/ Vanilla ice Cream
Class	Wednesday, October 3, 2018	Dessert 3	Spice Bar W/ Vanilla ice Cream
Class Menu Items	Wednesday, October 3, 2018	Dessert 3	Spice Bar W/ Vanilla ice Cream
Class Menu Items Appetizer	Wednesday, October 3, 2018 CUL 120 Classical Kitchen	Dessert 3	Spice Bar W/ Vanilla ice Cream
Class Menu Items Appetizer Soup	Wednesday, October 3, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms	Dessert 3	Spice Bar W/ Vanilla ice Cream
	Wednesday, October 3, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream	Dessert 3	Spice Bar W/ Vanilla ice Cream
Class Menu Items Appetizer Soup Salad Entrée 1	Wednesday, October 3, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing	Dessert 3	Spice Bar W/ Vanilla ice Cream
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Wednesday, October 3, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari	Dessert 3	Spice Bar W/ Vanilla ice Cream
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Wednesday, October 3, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari Beef Tournedos Nicoise w/ Potatoes & Green Beans	Dessert 3	Spice Bar W/ Vanilla ice Cream
Class Menu Items Appetizer Soup Salad	Wednesday, October 3, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari Beef Tournedos Nicoise w/ Potatoes & Green Beans Poele Chicken w/ Grilled Broccoli	Dessert 3	Spice Bar W/ Vanilla Ice Cream

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, October 8, 2018	Date	Tuesday, October 9, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional and Global Cuisines
Menu Items		Menu Items	
Appetizer	Handmade Pizza w/ Goat Cheese, Dried Figs & Arugula	Appetizer 1	Black Bean Tamales w/ Tomatillo Salsa
Soup	Potato Soup w/ Cheddar Cheese, Chives & Crispy Leeks	Appetizer 2	Cochinita Pibil w/ Corn Tortilla, & Pickled Onion
Salad	Egg and Bacon Salad w/ Frisee & Endive	Salad	Hearts of Palm Salad w/ a Line Vinaigrette
Sandwich	Flank Steak Sandwich w/ House Made Potato Chips	Soup	Pozole Soup w/ a Pork & Red Chili Broth
Entrée 1	Fish & Chips w/ a Fennel & Cabbage Slaw	Entrée 1	Mole Verde w/ Cornish Hen & Pinto Beans
Entrée 2	Macaroni & Cheese w/ Garlic Breadcrumbs	Entrée 2	Snapper Veracruz w/ White Rice
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Entrée 3	Jerk Chicken w/ Black Beans & Coconut Rice
Dessert 2	Dutch Apple Pie w/ a Cinnamon Chantilly Cream	Entrée 4	Ropa Vieja - Flank Steak w/ Yellow Rice
Dessert 3	Biscotti Plate w/ Warmed Chocolate Sauce	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
		Dessert 2	Lemon Chiffon Pie w/ Raspberry Sauce
		Dessert 3	Carrot Cake w/ Caramel Sauce
	Garrett's Lunch Service 11:30pm - 12:45pm		
Date	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 10, 2018	_	
Date Class Menu Items	Wednesday, October 10, 2018		
Class	Wednesday, October 10, 2018		
Class Menu Items Appetizer	Wednesday, October 10, 2018 CUL 120 Classical Kitchen		
Class Menu Items Appetizer Soup	Wednesday, October 10, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms		
Class Menu Items Appetizer Soup Salad	Wednesday, October 10, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream		
Class Menu Items Appetizer Soup Salad Entrée 1	Wednesday, October 10, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing		
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Wednesday, October 10, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari		
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Wednesday, October 10, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari Beef Tournedos Nicoise w/ Potatoes & Green Beans		
Class Menu Items	Wednesday, October 10, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari Beef Tournedos Nicoise w/ Potatoes & Green Beans Poele Chicken w/ Grilled Broccoli		

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, October 15, 2018	Date	Tuesday, October 16, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional and Global Cuisines
Menu Items		Menu Items	
Appetizer	Handmade Pizza w/ Goat Cheese, Dried Figs & Arugula	Appetizer	Arepas w/ Cowboy Beans, Cotija Cheese & Curtido
Soup	Potato Soup w/ Cheddar Cheese, Chives & Crispy Leeks	Soup 1	Paraguayan Meatballs in Broth
Salad	Egg and Bacon Salad w/ Frisee & Endive	Soup 2	Ecuadorian Potato & Cheese Soup
Sandwich	Flank Steak Sandwich w/ House Made Potato Chips	Salad	Ensalada Calabaza w/ Buttercup Squash
Entrée 1	Fish & Chips w/ a Fennel & Cabbage Slaw	Entrée 1	Peruvian Lomo Saltado w/ Beef Tenderloin
Entrée 2	Macaroni & Cheese w/ Garlic Breadcrumbs	Entrée 2	Colombian Style Rice & Pork w/ Fried Plantain
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Entrée 3	Brazilian Fish Stew w/ Coconut Milk & White Rice
Dessert 2	Hazelnut Torte w/ Hazelnut Florentines	Entrée 4	Churrasco Chicken w/ Chimichurri
Dessert 3	Key Lime Pie w/ Whipped Cream	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
		Dessert 2	Blueberry Buckle
		Dessert 3	Pumpkin Pie w/ Whipped Cream
		_	
	Garrett's Lunch Service 11:30pm - 12:45pm		
Date	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 17, 2018	=	
Date Class			
	Wednesday, October 17, 2018		
Class	Wednesday, October 17, 2018		
Class Menu Items	Wednesday, October 17, 2018 CUL 120 Classical Kitchen		
Class Menu Items Appetizer	Wednesday, October 17, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms		
Class Menu Items Appetizer Soup	Wednesday, October 17, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream		
Class Menu Items Appetizer Soup Salad	Wednesday, October 17, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing		
Class Menu Items Appetizer Soup Salad Entrée 1	Wednesday, October 17, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari		
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Wednesday, October 17, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari Beef Tournedos Nicoise w/ Potatoes & Green Beans		
Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Wednesday, October 17, 2018 CUL 120 Classical Kitchen Vol au Vent de Legume w/ Confit Mushrooms Potage of Leek and Potato Soup w/ a Thyme Cream Beet & Carrot Salad w/ a Citronette Dressing Bouillabaisse - Fish Stew w/ Clams, Salmon & Calamari Beef Tournedos Nicoise w/ Potatoes & Green Beans Poele Chicken w/ Grilled Broccoli		

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, October 22, 2018	Date	Tuesday, October 23, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional and Global Cuisines
Menu Items		Menu Items	
Appetizer	Shrimp & Grits w/ Cheddar Cheese	Amuse Bouche	New England Clam Stuffies w/ Garlic & Parsley
Soup	Corn Chowder Soup	Soup	Manhattan Clam Chowder
Salad	Bistro Salad w/ a Shallot Red Wine Vinaigrette	Salad	Turnip Carpaccio w/ Confit Celeriac
Sandwich	Miami Style Cubano Sandwich	Entrée 1	Smoked Trout w/ Corn Johnny Cake
Entrée 1	Street Tacos w/ Skirt Steak in Soft Flour Tortillas	Entrée 2	Arancini w/ Saffron & a Romesco Sauce
Entrée 2	Vegetable Risotto w/ Seasonal Vegetables	Entrée 3	Martini Braised Beef Short Rib
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
Dessert 2	Pineapple-Upside Down Cake	Dessert 2	Sour Cream Coffee Cake w/ Caramel Sauce
Dessert 3	Chocolate Banana Loaf w/ Crème Anglaise	Dessert 3	Sweet Potato Pie w/ Whipped Cream
	Garrett's Lunch Service 11:30pm - 12:45pm	-	
Date	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 24, 2018	-	
Date Class	Wednesday, October 24, 2018		
Class	·		
Class Menu Items	Wednesday, October 24, 2018 CUL 120 Classical Kitchen		
Class	Wednesday, October 24, 2018		
Class Menu Items Appetizer	Wednesday, October 24, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers		
Class Menu Items Appetizer Soup 1	Wednesday, October 24, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp		
Class Menu Items Appetizer Soup 1 Salad	Wednesday, October 24, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette		
Class Menu Items Appetizer Soup 1 Salad Entrée 1	Wednesday, October 24, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe		
Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2	Wednesday, October 24, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe Chicken a la Milanese w/ Creamy Polenta		
Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2 Entrée 3	Wednesday, October 24, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe Chicken a la Milanese w/ Creamy Polenta Roasted Butternut Squash Risotto		

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, October 29, 2018	Date	Tuesday, October 30, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional and Global Cuisines
Menu Items		Menu Items	
Appetizer	Shrimp & Grits w/ Cheddar Cheese	Amuse Bouche	Fried Potato Pierogi w/ Kielbasa Bits
Soup	Corn Chowder Soup	Soup	Puree of Pumpkin Soup w/ Whipped Maple Sour Cream
Salad	Bistro Salad w/ a Shallot Red Wine Vinaigrette	Salad	Braised Beef Salad w/ a Golden Raisin Vinaigrette
Sandwich	Miami Style Cubano Sandwich	Entrée 1	Pan Seared Perch w/ Wilted Swiss Chard
Entrée 1	Street Tacos w/ Skirt Steak in Soft Flour Tortillas	Entrée 2	Spaghetti Squash Latke w/ Whipped Ricotta Cheese
Entrée 2	Vegetable Risotto w/ Seasonal Vegetables	Entrée 3	Mushroom Dusted Striploin Medallion w/ Sautéed Kale
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
Dessert 2	Pumpkin Cheesecake	Dessert 2	Raisin Spice Bar a la Mode
			Described in the Control of the Cont
Dessert 3	Boston Cream Pie w/ a Dark Chocolate Ganache Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Pumpkin Pie w/ Whipped Cream
	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Pumpkin Pie w/ Wnipped Cream
Date Class	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018	Dessert 3	Pumpкin Pie w/ Wnipped Cream
Date Class	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Pumpкin Pie W/ Wnipped Cream
Date Class Menu Items	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018 CUL 120 Classical Kitchen	Dessert 3	Ритркіп Ріе W/ Wnipped Cream
Date Class	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018	Dessert 3	Ритркіп Ріе W/ Wпірред Cream
Date Class Menu Items Appetizer	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers	Dessert 3	Ритркіп Ріє W/ Wпірред Cream
Date Class Menu Items Appetizer Soup 1	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp	Dessert 3	Ритркіп Ріє W/ Wпірред Cream
Date Class Menu Items Appetizer Soup 1 Salad	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette	Dessert 3	Pumpkin Pie Wy Wnipped Cream
Date Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe	Dessert 3	Pumpkin Pie Wy Wnipped Cream
Date Class Menu Items Appetizer Soup 1 Salad Entrée 1	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe Chicken a la Milanese w/ Creamy Polenta	Dessert 3	Pumpkin Pie Wy Wnipped Cream
Date Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2 Entrée 3	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, October 31, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe Chicken a la Milanese w/ Creamy Polenta Roasted Butternut Squash Risotto	Dessert 3	Pumpkin Pie Wy Wnipped Cream

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, November 5, 2018	Date	Tuesday, November 6, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Shrimp & Grits w/ Cheddar Cheese	Amuse Bouche	Spinach & Artichoke Dip w/ Toast Points
Soup	Corn Chowder Soup	Soup	Southern Peanut Soup w/ Toasted Peanuts & Cilantro
Salad	Bistro Salad w/ a Shallot Red Wine Vinaigrette	Salad	Grilled Sweet Potato & Romaine Salad
Sandwich	Miami Style Cubano Sandwich	Entrée 1	Blackened Catfish w/ Creamy Grits & Spiced Fried Onion
Entrée 1	Street Tacos w/ Skirt Steak in Soft Flour Tortillas	Entrée 2	Hopping John w/ Black-eyed Pea Fritter
Entrée 2	Vegetable Risotto w/ Seasonal Vegetables	Entrée 3	Cornish Hen - Tennessee Hot Style
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
Dessert 2	Cranberry-Pecan Pie w/ Whipped Cream	Dessert 2	Orange Chiffon Pie w/ Whipped Cream
Dessert 3	Brownie Sundae w/ Hot Fudge	Dansart 2	Coconut Cream Torte w/ Caramel Sauce
Dessert 3		Dessert 3	Cocondit Cream Force wy Caramer Sauce
	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Cocondit cream force w/ Caramer sauce
Date	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018	Dessert 3	Cocondit cream force w/ Caramer sauce
Date Class	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Cocondit Cream Torte w/ Caramer sauce
Date Class Menu Items	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen	Dessert 3	Cocondit Cream Torte w/ Caramer sauce
Date Class Menu Items Appetizer	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers	Dessert 3	Cocondit Cream Force w/ Caramer Sauce
Date Class Menu Items Appetizer Soup 1	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp	Dessert 3	Cocondit Cream Force w/ Caramer sauce
Date Class Menu Items Appetizer	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette	Dessert 3	Cocondit Cream Torte w/ Caramer sauce
Date Class Menu Items Appetizer Soup 1 Salad	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe	Dessert 3	Cocondit Cream Torte w/ Caramer sauce
Date Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette	Dessert 3	Cocondit Cream Force w/ Caramer Sauce
Date Class Menu Items Appetizer Soup 1 Salad Entrée 1	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe Chicken a la Milanese w/ Creamy Polenta Roasted Butternut Squash Risotto	Dessert 3	Cocondit Cream Force w/ Caramer sauce
Date Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2 Entrée 3	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 7, 2018 CUL 120 Classical Kitchen Fried Calamari w/ Banana Peppers Cream of Mushroom w/ a Parmesan Crisp Grilled Pear and Gorgonzola w/ a Balsamic Vinaigrette Lasagna Bolognaise w/ Broccoli Rabe Chicken a la Milanese w/ Creamy Polenta	Dessert 3	Cocondit Cream Force w/ Caramer sauce

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, November 12, 2018	Date	Tuesday, November 13, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Crispy Fried Brussels Sprouts w/ a Honey & Paprika Oil	Amuse Bouche	Lemongrass Chicken Summer Roll w/ a Ginger Sauce
Soup	Roasted Butternut Squash Soup w/ a Cranberry Coulis	Soup	Cream of Roasted Garlic w/ a Currant & Almond Relish
Salad	Baby Kale Salad w/ Caramelized Maple Bacon	Salad	Grilled Gem Lettuce Salad w/ an Avocado Dressing
Sandwich	Oven Baked Turkey Breast Sandwich on a Baguette	Entrée 1	Pistachio & Miso Encrusted Pork Loin
Entrée 1	Roasted Pork Loin w/ Whiskey Glazed Apples	Entrée 2	Pan Seared Quinoa Croquette
Entrée 2	Sweet Potato Gnocchi w/ an Apple Cider Gastrique	Entrée 3	Cedar Plank Salmon w/ Soba Noodles
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
Dessert 2	Lemon Chiffon Cake w/ a Vanilla Swiss Buttercream	Dessert 2	Pumpkin Pie w/ Whipped Cream
Dessert 3	Pumpkin Pie w/ Whipped Cream	Dansart 2	Diagle Formact Torto w/ Changlata Course
Dessert 5	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Black Forrest Torte w/ Chocolate Sauce
	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Black Forrest Torte W/ Chocolate Sauce
Date	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018	Dessert 3	Black Forrest Torte W/ Chocolate Sauce
Date Class	Garrett's Lunch Service 11:30pm - 12:45pm	Dessert 3	Black Forrest Torte W/ Chocolate Sauce
Date Class Menu Items	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018	Dessert 3	Black Forrest Torte W/ Chocolate Sauce
Date Class Menu Items Appetizer	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018 CUL 120 Classical Kitchen	Dessert 3	Black Forrest Torte W/ Chocolate Sauce
Date Class Menu Items Appetizer Soup	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018 CUL 120 Classical Kitchen Arancini w/ an Arrabiata Sauce	Dessert 3	Garrett's is closed during the week of Thanksgiving
Date Class Menu Items Appetizer Soup Salad	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018 CUL 120 Classical Kitchen Arancini w/ an Arrabiata Sauce Minestrone w/ Ditalini Pasta & Basil Pesto	Dessert 3	
Date Class Menu Items Appetizer Soup Salad Entrée 1	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018 CUL 120 Classical Kitchen Arancini w/ an Arrabiata Sauce Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing	Dessert 3	
Date Class	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018 CUL 120 Classical Kitchen Arancini w/ an Arrabiata Sauce Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc	Dessert 3	
Date Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018 CUL 120 Classical Kitchen Arancini w/ an Arrabiata Sauce Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc Tuscan Pork Tenderloin al Forno	Dessert 3	
Date Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 14, 2018 CUL 120 Classical Kitchen Arancini w/ an Arrabiata Sauce Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc Tuscan Pork Tenderloin al Forno Strangozzi Pasta w/ an Herb Almond Pesto	Dessert 3	

	Garrett's Lunch Service 11:30pm - 12:45pm		Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, November 26, 2018	Date	Tuesday, November 27, 2018
Class	CUL 121 Modern Kitchen	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Crispy Fried Brussels Sprouts w/ a Honey & Paprika Oil	Amuse Bouche	Smoked Potato Croquettes
Soup	Roasted Butternut Squash Soup w/ a Cranberry Coulis	Soup	Santa Fe Black Bean Soup
Salad	Baby Kale Salad w/ Caramelized Maple Bacon	Salad	Romaine & Baby Kale w/ a Roasted Garlic Citronette
Sandwich	Oven Baked Turkey Breast Sandwich on a Baguette	Entrée 1	Carne Adovada w/ Yellow Rice
Entrée 1	Roasted Pork Loin w/ Whiskey Glazed Apples	Entrée 2	Navajo Taco w/ Cowboy Style Pinto Beans
Entrée 2	Sweet Potato Gnocchi w/ an Apple Cider Gastrique	Entrée 3	Chipotle Rubbed Denver Ribs w/ Three Sisters
Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce	Signature Dessert	That Chocolate Cake w/ Fudge Icing & Raspberry Sauce
Dessert 2	Tuxedo Cheesecake	Dessert 2	Carrot Cake w/ Cream Cheese Icing
Dessert 3	Raspberry-Almond Layer Cake	Dessert 3	Pecan Pie w/ Caramel Sauce
Date	Garrett's Lunch Service 11:30pm - 12:45pm Wednesday, November 28, 2018		
Date	Wednesday, November 28, 2018		
Class	CUL 120 Classical Kitchen		
Menu Items			
Appetizer	Arancini w/ an Arrabiata Sauce		
Арренген			
Soup	Minestrone w/ Ditalini Pasta & Basil Pesto		
Soup Salad	Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing		
Soup Salad Entrée 1	Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc		
Soup Salad Entrée 1 Entrée 2	Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc Tuscan Pork Tenderloin al Forno		
Soup Salad Entrée 1	Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc Tuscan Pork Tenderloin al Forno Strangozzi Pasta w/ an Herb Almond Pesto		
Soup Salad Entrée 1 Entrée 2 Entrée 3	Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc Tuscan Pork Tenderloin al Forno Strangozzi Pasta w/ an Herb Almond Pesto That Chocolate Cake w/ Fudge Icing & Raspberry Sauce		
Soup Salad Entrée 1 Entrée 2	Minestrone w/ Ditalini Pasta & Basil Pesto Fennel & Arugula Salad w/ a Lemon Olive Oil Dressing Chicken Saltimbocca w/ Beurre Blanc Tuscan Pork Tenderloin al Forno Strangozzi Pasta w/ an Herb Almond Pesto		