

Hotel/Culinary/Tourism Department
at Schenectady County Community College

LUNCH/DINNER
\$18 per person

🍴 STARTERS 🍴

Selection of One (1) to Start Your Meal:

Soup du Jour

Corn Chowder with Roasted Red Peppers and Spring Onions

Creamy Spring Vegetable- an Assortment of Fresh Spring Vegetables and Herbs finished with a Creamy Broth

Spring Pea and Mint – Puree of creamy spring pea and finished with ribbons of fresh mint

Mushroom Consommé – rich, clear broth with essence of shiitake mushrooms, garnished with parmesan croutons

Smoked Chicken & Rice – In-house smoked chicken along with fresh vegetables and rice in a rich chicken broth

Salads

Van Curler Salad – mixed greens with cucumber, carrots, red cabbage, olives and sliced onions served with chef's choice of dressing

Chopped Italian Salad - Seasonal Italian Vegetables with Italian Croutons and Olives, served with a Red Wine Vinaigrette

Spring Mix Salad - Seasonal assortment of Baby Lettuce with Cherry Tomatoes, Red Onion, and Blue cheese crumbles, served with Citrus Vinaigrette

Classic Caesar Salad – Romaine lettuce tossed with garlic croutons, parmesan cheese mixed with a traditional Caesar dressing

Field Greens a la Caprese – tender baby greens topped with tomatoes, fresh mozzarella and drizzled with balsamic vinaigrette

Greek Salad – Mixture of Greens served with Feta cheese, Kalamata Olives, Red Onions, Cucumbers and Greek Vinaigrette

Spinach Salad with Oranges – fresh baby spinach served with Orange slices and red onions and served with a poppy seed vinaigrette

All prices subject to 15% surcharge and applicable sales tax

Selections are subject to change, based on availability

Spring Semester 2012

LUNCH/DINNER

🍴 ENTREES 🍴

*Select two menu selections;
Vegetarian option served upon prior request*

Stuffed Breast of Chicken with Italian Sausage and Mushrooms and topped with Champagne Sauce, Sautéed Spring Peas w/ Red Onion, Roasted Red Potatoes

Tuscan Chicken with Lemon and Rosemary – Roasted breast of chicken accompanied by Asparagus and Parmesan Polenta

Chicken Dijon – Sautéed Boneless Chicken Breast with shallots and served with a Dijon white wine sauce, Spring Peas, Rice Pilaf

Grilled Bourbon Chicken – Boneless breast of chicken, grilled and glazed with bourbon sauce, spinach soufflé, sweet potatoes, corn bread

Scrod Mediterranean- baked Scrod finished in a Tomato Sauce, Olives and Fresh Herbs, Grilled Asparagus, Saffron Rice

Broiled Salmon with Crabmeat and Asparagus finished with White Wine sauce, Sugar Snap Peas, Parsleyed New Potatoes

Salmon Wellington– Salmon filet is seasoned and wrapped in puff pastry and baked to golden brown, Sautéed Spinach with Shallots, Purple Rice

Sole Meunière– Filet of Sole sautéed to golden brown and finished with brown butter, lemon and parsley, Green Beans Almandine, Roesti Potatoes

Roast Loin of Pork Rubbed with Dijon Mushroom and Roasted with Garlic and Spring Onions, Glazed Baby Carrots, Duchesse Potatoes

Grilled Pork Tenderloin with Dried Cherries –medallions of pork tenderloin with dried cherry sauce, broccoli, potatoes au gratin

Roast Sirloin of Beef- Roasted and served With a Mushroom Ragout and Cognac Demiglace, Caramelized Red Onion Mashed Potatoes, Green Beans with Roasted Shallots

Beef Bourguignon – Tender cuts of beef slowly cooked with red wine, and served with sautéed mushroom caps, served on a bed of rice and accompanied by broccoli crowns

Vegetarian

Stuffed grilled Portabella Mushroom – served with roasted red peppers and goat cheese and served on a bed of wilted spinach

Grilled Vegetable Tower – seasonal fresh vegetables, grilled and stacked high; served on a bed of wilted spinach and drizzled with a balsamic reduction

Penne pasta with Roasted Asparagus, Chevre and Lemon Zest – Penne pasta is tossed with roasted asparagus, and topped with fresh Chevre and lemon zest

Vegetarian Crepes – Seasonal vegetables enrobed in French style crepes and finished with a tomato coulis. Accompanied by vegetable and potato du jour

Upgraded Entrees - Duet Plates \$24 per person

Duet Plate #1 Sliced Tenderloin of Beef & Stuffed Shrimp – Roasted Tenderloin of beef with a cabernet demi-glace and two crabmeat stuffed shrimp
Seasonal Vegetable, Risotto

Duet Plate #2 Pan Roasted lemon Chicken & Drambuie Glazed Salmon – Boneless breast of Chicken finished with fresh lemon and garlic butter and accompanied with broiled salmon filet and glazed with Drambuie Sauce,
Seasonal Vegetable, Wild Rice Blend

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🍷 DESSERTS 🍷

Select one (1) of the following to complete your meal

Banana Bread Pudding – vanilla custard and fresh bananas baked
and served with Crème Anglaise

Strawberry Whipped Cream Cake – layered cake served with fresh whipped cream
and fresh strawberries

Chocolate Flourless Cake - Fudge like, rich chocolate cake with chocolate ganache

Carrot Bundt Cake with Cream Cheese Icing – traditional carrot cake, studded
with pineapples, walnuts and raisins, baked in bundt style pans
and glazed with cream cheese icing

Cognac Spice Cake – Moist Buttermilk cake flavored with cinnamon and nutmeg
and finished with cognac glaze

Key Lime Tarts – Flaky pastry shell filled with light citrus pastry cream and served
with raspberry sauce

Mixed Berry Shortcake – Strawberries, raspberries and blueberries atop a freshly
baked biscuit and garnished with whipped cream

Chocolate Mousse – light and airy classic French dessert,
served with a shortbread cookie

All meals served with fresh baked bakery breads or rolls,
Coffee, Decaf, hot and Iced Tea

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❧ **RECEPTION** ❧

Starter: Crudités/ Cheese Display – Assorted vegetables with fresh herb Dip, Domestic & Imported cheese board with flatbreads, crackers and breadsticks & Non-alcoholic beverages

\$4.50/per person

Stations Menu

Crudités/ Cheese Display – Assorted vegetables with fresh herb Dip, Domestic & Imported cheese board with flatbreads, crackers and breadsticks

Oriental – California Rolls, Stir-fry rice noodles with chicken & oriental vegetables. Accompanied by assorted sauces: chili peanut, mustard sauce, and ginger soy

Pasta Station - Penne pasta with a vodka tomato cream sauce and Bow-tie Pasta w/Asiago, pancetta, artichoke hearts & peas

❧ **A LITTLE EXTRA** ❧

The items below can be added to your reception menu for an additional charge

Seafood Display- Raw Bar to include Shrimp & Crab Claws, served with cocktail sauce & lemons *Additional \$5.00/per person*

Carving Board– Herb encrusted Pork Loin or Turkey Breast served with fruit chutney and dinner rolls. *Additional \$2.50/per person*

Chocolate dipped Fruits/Coffee: Fresh & dried fruits dipped in dark chocolate & white chocolate-espreso. Regular & Decaf Coffee and assorted black and herbal teas
Additional \$2.75/per person

Hot and Cold Hors d'oeuvres are available as stationary or butler passed by white gloved servers. Inquire with the Banquet instructor if you would like selection and pricing.

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GENERAL INFORMATION

MEAL GUARANTEE

Minimum guarantee for banquets are for 30 guests. In order to better serve you and your guests a final guarantee is required one week prior to your event. We will prepare for 5% over the final guarantee. Please remember that you will be charged for the number of guaranteed guests or the number served, whichever is greater.

DEPOSITS

A non refundable deposit of \$200.00 is required to hold and guarantee your date. Checks should be made payable to **SCCC**.

MENU OPTIONS

Based on your initial guarantee please make your selection(s) for your banquet upon confirming your reservation. The Chef instructor and the Banquet instructor will be happy to work with you in designing the menu that will meet the needs of your guests.

SURCHARGE

Banquets are subject to a 15% surcharge. This charge supports our James G. Westervelt Foundation. The funds make it possible for our program to bring in top national (and international) chefs and hospitality managers on campus and provide our students with additional real life experiences.

TAX EXEMPTIONS

If you are a tax exempt group, please provide your exemption certificate, as we are required to keep a copy on file.

AUDIO/VISUAL

If you need audio/visual support for your event (i.e. microphone, podium, computer, screen, etc.) we can provide that for your group with advance notice. If you plan on supplying your own audio/visual equipment, please let us know ahead of time so we can properly arrange the room set up to accommodate your needs.

ALCOHOLIC POLICY

Schenectady County Community College and the department of Hotel/Culinary Arts & Tourism do not have a liquor license. You are welcome to bring in wine/beer for your banquet guests. A one time per event corkage fee of \$20.00 will be assessed if alcoholic beverages are brought on premise. SCCC staff reserved the right to control excessive drinking or behavior that appears to become a danger to the staff, students, or public in general. No alcoholic beverages will be served to anyone under the legal age with proper ID.

BILLING

Payment arrangements must be made prior to the event. A point of contact for billing purposes should be established in advance and payment provided at the end of the event. Checks should be made payable to **SCCC**.

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