

Fall 2009  
The Grossmont College Culinary Arts dinners are starting  
soon!

Details:

Class	What and Who:	Five Course Dinner Prepared by the GC Quantity Foods
	Where:	Patio outside room 600
	Time:	Thursdays, 5:30-6:30 PM
	Dates:	September 24; October 1, 8, 15, 22, 29; November 5, 19
	Cost:	\$15.00 per person

**(Exact cash or checks to Grossmont College CTE)**

How to get tickets: Contact the CTE office @ 644-7550 or 644-7549  
or email Michele Martens: [michele.martens@gcccd.edu](mailto:michele.martens@gcccd.edu)

**(Tickets will only be held for 24 hours without payment.)**

**Grossmont College CTE  
Culinary Arts Quantity Foods Class  
Five Course Dinners  
Fall 2009**

**Vegetarian dinners available with 48 hour advance  
notice.**

The menu and theme for each dinner are as follows:

**Thursday, September 24, 2009—Elegance of the Fall Season**

Salad:

Crisp Greens Medley with Lemon Herb Dressing

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Chicken with Lemon, Capers, Tomato and Olives  
Roasted Garlic and Onion Potato Smash and Fall Medley of Vegetables

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

**Thursday, October 1, 2009—Springtime Garden Dinner**

Salad:

Medley of Spring Greens with Lemon Herb Vinaigrette

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Crusted Chicken with a Lemon Butter Cream Sauce  
Roasted Onion & Bell Pepper Mash Potatoes and Springtime Vegetable Medley

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

**Thursday, October 8, 2009—A Summer Sunset**

Salad:

Romaine Salad with Herb Caesar Dressing

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Crusted Chicken with Cilantro Scallion Sauce and Red Jalapeno Oil  
Caramelized Onion and Corn Mash Potatoes and Summer Vegetable Medley

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

**Thursday, October 15, 2009—A Winter Holiday**

Salad:

Tossed Winter Greens with Lemon Herb Dressing

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Seared Chicken with Mushrooms and Red Wine Sauce  
Roasted Onion, Garlic, and Red Potato Mash and Winter Vegetable Medley

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

**Thursday, October 22, 2009—Dinner in Christmas Season**

Salad:

Late Season Baby Greens with Ginger Lime Dressing

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Chicken stuffed with Spinach, Lemon Butter Sauce and Spiced Chili Oil  
Potato, Corn and Roasted Bell Pepper Mash and Christmas Vegetable Medley

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

**Thursday, October 29, 2009—Elegance of the Fall Season**

Salad:

Crisp Greens Medley with Lemon Herb Dressing

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Chicken with Lemon, Capers, Tomato and Olives

Roasted Garlic and Onion Potato Smash and Fall Medley of Vegetables

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

**Thursday, November 5, 2009—Springtime Garden Dinner**

Salad:

Medley of Spring Greens with Lemon Herb Vinaigrette

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Crusted Chicken with a Lemon Butter Cream Sauce

Roasted Onion & Bell Pepper Mash Potatoes and Springtime Vegetable Medley

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

**Thursday, November 19, 2009—A Winter Holiday**

Salad:

Tossed Winter Greens with Lemon Herb Dressing

Intermezzo

Chef's choice that will tantalize your palate

Entrée:

Herb Seared Chicken with Mushrooms and Red Wine Sauce

Roasted Onion, Garlic, and Red Potato Mash and Winter Vegetable Medley

Dessert:

Dessert Parade by our Students

Coffee Service:

Chef's Selection

