

Bill of Fare CULINARY ARTS

From the Kitchen at South Seattle Community College • Winter 2002

Investing in Culinary Excellence

With the successful completion of the Culinary Arts Capital Campaign fund-raising drive, the College and Foundation have hired Mulvanny/G2 Architecture; an international architecture firm located in Seattle is the firm that designed the college's Library, and Anas Design Associates, a local firm that specializes in the design of institutional kitchens. Together the two firms have begun designing the new Teaching and Demonstration Kitchen, remodel of the Rainier Room, and renovation of existing facilities as funds permit. During the summer the design team worked with faculty, staff and volunteers to complete the programming phase. The design team is currently in the schematic phase of the project, which will be followed, by the design development, permitting and construction phases.

It is our goal to have the new Teaching & Demonstration Kitchen, as well as, the remodeling completed by the beginning of Fall Quarter 2002 so that it can be used for instructional purposes.

The success of the campaign has had an immediate impact on the program and the college through the partnerships and increased publicity that the college and program received as a result of the effort. We would like to thank all of the donors who participated and we look forward to seeing the project develop over the coming months. If you would like to support the effort or have a question please contact the Foundation at 206.764.5809.



Retail Outlets Benefit Training Programs



The experience of working with customers' benefits many of the vocational training programs here at SSCC. These retail contacts reinforce training procedures and provide immediate feedback to students. Retail services are available in the College's Pastry Retail, Cafeteria, Two Full Service Dining Rooms, Short Order Grill, Beauty School and Floral Shop. Please consider taking advantage of student products and services.

Based on our instructional calendar and student availability, the Pastry program can accommodate a limited number of special request orders for cakes, gingerbread houses and other tasty treats, to place special orders please call (206) 764-5818 Monday – Friday 8:00 a.m. – 12:00 p.m. These opportunities give our Pastry students experience working with assorted mediums, providing an outlet for creative expression while producing eye appealing seasonal or specialty creations. Many of our patrons have discovered that special items such as these are often available in our retail Pastry Shop.



Top Photo: Blumi Orna at the Pastry Shop.

Bottom Photo: Sophanna Tha and Tammy Jones at the Beauty School.

CULINARY ARTS



"Connoisseur Luncheon Series"

Winter Quarter 2002

January 24 and 25, 2002

11:30 a.m.

Carrot Flan with Mint and Pea Coulis
Sautéed Medallions of Pork with Warm Cabbage Salad
Late Harvest Mousse Cake

February 7 and 8, 2002

11:30 a.m.

Steamed Clams with Black Pepper Fettunta
Seared Salmon with Moroccan Spice Crust
Rhubarb and Pear Crisp



February 21 and 22, 2002

11:30 a.m.

Shrimp with Green Almond Sauce
Arizona Buffalo Chili with Potato Cakes and Goat Cheese
Mascarpone and Strawberry Trifle



March 7 and 8, 2002

11:30 a.m.

Curried Apple-Squash Soup
Braised Lamb Shanks with Orzo Risotto
Pavlova with Seasonal Fruit

All Connoisseur Luncheons are scheduled in the Rainier Dining Room on Thursday and/or Friday and begin promptly at 11:30 a.m. One wine to be served. Guests must be 21 years of age to attend events offering wine service. \$19.95 per person, tax included. Gratuities are appreciated. Reservations required. Do to the popularity of these events it is not possible to make menu changes or substitutions.

Reservations - Will be accepted starting Wednesday, December 12, 2001. Phone (206) 764-7952 (Special Event Line), 8:00 a.m. - 11:00 a.m., Monday - Friday. You will receive in the mail a confirmation notice of reservation/order. Reservations will be held for 10 working days for receipt of your check.

Cancellations are needed at least 10 working days prior to the event in order to receive a refund.

We accept checks and credit cards (VISA, MC, American Express or Discover). Checks to be made payable to "SSCC Culinary Arts."

Wedding Reception Buffet

Carved Item Choices

Slow Roasted Strip-loin

Roasted New York Strip-loin served with a Cabernet Demi-glace and Creamy Horseradish

Pesto Stuffed Pork Loin

Boneless Pork Loin stuffed with Basil Pesto

Pacific Northwest Salmon

With Garlic Lemon Butter and Served Hot in place of a carved item

Chicken Entrée

Mediterranean Chicken

Grilled Chicken Breast in a Sun-dried Tomato Sauce

Lemon Pepper Chicken Tenders

Chicken Tenders marinated in Lemon juice and Ground Black Pepper

Caribbean Chicken Tenders

Chicken Tenders marinated in a zesty citrus coconut blend

Pasta Station

Penne Pasta

Choice of two sauces

Marinara, Pesto Garlic Cream or Bolognese (meat sauce)

Salads

Choice of Caesar Salad or Mixed Greens in Marion Berry Vinaigrette

Salad Choices: Please choose two

Grilled Marinated Vegetables

Curried Orzo with Asparagus and Bay Shrimp

Baked Potato Salad

Tri Color Rotelli Pasta Salad

Fresh Vegetable Crudite with Roasted Red Pepper Sour Cream Dip

Imported and Domestic Cheese Display with Crackers

Sliced Fresh Fruit Tray

Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

Call for current pricing. All prices are per person and subject to 15% taxable service charge and Washington State sales tax.

Personalized menus can be created at an additional cost.



Cold Appetizers

Priced per selection. Items packed on disposable catering trays. Some items would need to be filled by the customer. Minimum required for each selection is 50 guests. pp means per person the (#) means the number of pieces.

Mini Croissants	\$1.95 pp	Specialty Items	\$2.50 pp
Filled with your choice of Chicken Cashew Salad, Roast Beef & Brie, or Seafood Salad (25 guests per choice)		Minimum required for each selection is 50 guests	
Mediterranean Chicken on Focaccia	\$1.75 pp	Imported and Domestic Cheese tray	
Deviled Eggs	\$1.50 pp	Brie Stuffed with Bleu Cheese and Roasted Walnuts	\$75.00 ea
Pesto Eggs	\$1.50 pp	Baked in puff pastry served with sliced Baguettes (serves 30)	
Crostini with Assorted Toppings	\$1.50 pp	Baked Brie served with sliced Baguettes (serves 30)	\$65.00 ea
Deluxe Canapés	\$1.75 pp	Gravlox of Salmon Platter (serves 25)	Market Price
Red Potatoes Stuffed with Walnuts and Gorgonzola	\$1.50 pp	Smoked Salmon Platter	\$3.95 pp
Roast Beef Pinwheels with herbed cream cheese	\$1.75 pp	Asian Barbecue Pork Loin	\$2.50 pp
Smoked Salmon pinwheels with dill cream cheese	\$1.25 pp		
Ham Pinwheels filled with Dijon cream cheese	\$1.50 pp		
		Deli Platters and Salads	
Hot Hors' d oeuvres		Assorted Breakfast Pastries, Scones and Mini Muffins	\$2.50 pp
Packed to be reheated by customer.		Fresh Fruit Trays	\$2.50 pp
Minimum required for each selection is 50 guests.		Fresh Vegetable Platter with dip	\$1.95 pp
Buffalo Hot Wings with Blue Cheese Dip (2)	\$1.75 pp	Grilled Marinated Vegetable Platter	\$2.50 pp
Ginger Garlic Chicken Wings (2)	\$1.75 pp	Deli Meat (Ham, Turkey, & Roast Beef 2 oz pp)	\$2.50 pp
Meatballs in Marinara, Curry or Barbecue Sauce (3)	\$1.50 pp	Assorted Sliced Cheeses (2 oz portion pp)	\$1.50 pp
Stuffed Mushrooms with Italian Sausage (2)	\$1.95 pp	Green Leaf, Onion, Tomato and Pickles	\$1.50 pp
Mushrooms with Dungeness Crab Stuffing	\$1.75 pp	Assorted Sliced Rolls	\$1.00 pp
Marinated Chicken Skewers with Roasted Garlic Sauce	\$1.50 ea	Assorted Domestic Cheese Platter (cubes 2 oz pp)	\$1.95 pp
Chicken Sate with Teriyaki Sauce	\$1.50 ea		
Spanakopita	\$1.25 ea		
Crab and Artichoke Dip with Sliced Baguette	\$2.50 pp		



We're Online

The Culinary Arts newsletter is available on line at www.chefschool.com. If you want to be the first on the block to know the dates and times of the Special Luncheons each quarter, visit the Website and fill in the short form with your name and e-mail address. Then each quarter you will receive a notice when the newsletter is available.

Jerry M. Brockey Meeting Center

The JMB Campus Center is available to civic groups and public agencies for banquets, conferences and special events. For Private Banquets & Special Arrangements inquiries call Robert Sullivan (206) 768-6613, 8:00 a.m. – 4:30 p.m.

Partial Cater-Out Menu

Catering Services are offered to provide a learning experience for our students. These special services let students perform their skills in an industry like experience outside of the instructional program. Cater Out orders are available Monday through Friday during the academic year on a first come first serve basis. There are various break periods throughout the year where catering services might be available, but would require special planning. We are prohibited from performing off premise catering activities. The college has Banquet space available for all types of Special Events. Please call 768 - 6613 or 768 - 6690 for more information.

Special Note: Community members and other visitors to the campus are welcome and encouraged to participate in the regular and special functions of the department. Please inform us, at the time of reservation, of any special seating needs. Due to private functions being scheduled, regular service in some areas is not always available. Guests are encouraged to phone the Culinary Arts office at (206) 764-5344 to insure that regular services are being offered.

Food Services Winter Quarter Operating Hours

January 3, - March 21, 2002

Retail Outlets (Pastry Shop, Flower Shop and Beauty Center) are closed Martin L. King Day, January 2, 2002; President's Day, February 18; and for quarter break, March 22 - 29, 2002.

Cafeteria

Hours are 6:30 a.m.- 2:00 p.m., Monday through Friday with limited service Wednesday, January 2, 2002.

Breakfast or Short Order Grill

Continental breakfast is available from 6:30 a.m. - 8:15 a.m.

Full meal service is offered starting at 8:15 a.m. - 10:30 a.m. in the Grill area Thursday, January 3, 2002.

Lunch Service

The Deli opens at 10:15 and Cafeteria line at 11:00 with limited menu selections on Wednesday January 2, 2002. Full service resumes Thursday, January 3, in the cafeteria. Luncheon service is offered daily from 11:00 a.m. - 1:00 p.m. Last day of regular dining room service will be Thursday, March 21, 2002

Dining Rooms

Reservations for the Café Alki and Rainier Room are appreciated, call (206) 764-5344. We are happy to accept reservations for parties of 8 or more within the following guidelines: seating no later than 11:15, final number of guests confirmed 3 days prior to date, no separate checks. These guidelines are established to better serve the needs of our guests and our students. We look forward to serving you.

Pastry Retail

Take-out items are available from 11:00 a.m. to 4:00 p.m. (206 764-5828. Special orders are available with advance notice as production loads allow. Contact the Pastry Laboratory (8:00 a.m. - 12:00 p.m.) at (206) 764-5818 regarding special orders.