



# IHCE Gourmet Lunch on Wednesdays Continues...

Experience the luxury of different kinds of table service while you enjoy a gourmet lunch prepared by the *A la Carte Cooking* class and served to you by the *Dining Room Service* class.  
**Location:** Institute of Hospitality & Culinary Education – PRC, Alumni Hall A150, 11:30 a.m to 12:30 p.m. Limited seating, please make your reservation at [ihce@collin.edu](mailto:ihce@collin.edu)

## APRIL 2010

<p><b>APRIL 7, 2010</b></p> <p><b>RUSSIAN SERVICE</b> Plantation/Jeffersonian Cuisine (RESERVE ON OR BEFORE APRIL 2)</p>	<p><b>Pastor's Salad with Peanut Dressing</b></p> <p><b>Buttermilk Fried Chicken with Whipped Potatoes, Braised Greens, and Country Chicken Sauce</b></p> <p><b>Ambrosia with Crispy Meringue</b></p>
<p><b>APRIL 14, 2010</b></p> <p><b>ENGLISH SERVICE</b> Chinese Cuisine (RESERVE ON OR BEFORE APRIL 9)</p>	<p><b>Hot and Sour Soup</b></p> <p><b>Napa Cabbage Salad</b> <b>Vegetable Egg Rolls with Plum Sauce</b></p> <p><b>Vegetarian Grandmother's Bean Curd</b> <b>Crispy Tangerine Chicken</b></p> <p><b>Steamed Long-Grain Rice</b> <b>Stir-Fried Shanghai Bok Choy</b></p> <p><b>Fortune Cookies</b> <b>Green Tea Ice Cream</b></p>
<p><b>APRIL 21, 2010</b></p> <p><b>AMERICAN SERVICE</b> French Bistro Cuisine (RESERVE ON OR BEFORE APRIL 16)</p>	<p><b>First Course:</b> <b>Soupe a l'Ongion Gratinée</b> <b>Gnocchi au Pistou</b></p> <p><b>Entrée:</b> <b>House-Smoked Bacon, Lettuce, and Tomato Sandwich on Brioche</b> <b>Skillet-Roasted Chicken Suprême with Fresh Spinach and Pommes Allumettes</b></p> <p><b>Dessert:</b> <b>Profiteroles</b></p>
<p><b>APRIL 28, 2010</b></p> <p><b>BUFFET SERVICE</b> The Cuisine of Spain (RESERVE ON OR BEFORE APRIL 23)</p>	<p><b>Champiñones Al Ajillo - Mushrooms in Garlic Sauce</b> <b>Pescado Frito - Fried Fish Fingers</b></p> <p><b>Pollo Al Chilindron - Chicken Wings simmered with Peppers</b> <b>Stuffed Piquillo Peppers -</b></p> <p><b>Tortilla Con Verdes y Patatas</b></p> <p><b>Chorizo En Hojaldre (Chorizo in Puff Pastry)</b></p> <p><b>Sangria Cake</b></p>

**Pay Gourmet Lunch**

**\$12 plus tax**



# MAY 2010

**MAY 5, 2010**

**AMERICAN SERVICE**  
**Cajun/Creole Cuisine**  
**(RESERVE ON OR BEFORE APRIL 30)**

**Choice of:**

**Sausage and Chicken Gumbo**

**Crawfish Remoulade**

**Choice of:**

**Pané Pork Cutlets with Red Beans, Rice, and Spinach**

**Catfish Po'Boy with Slaw and Hoe Cakes**

**Dessert:**

**Pralines and Cream**

**MAY 12, 2010**

**FRENCH SERVICE**  
**(RESERVE ON OR BEFORE MAY 7)**

**Choice of salad tossed tableside:**

**Caesar**

**Wilted Spinach**

**Entrée:**

**Breast of Veal Marengo**

**Pommes Croquettes**

**Bouquet of Seasonal Vegetables**

**Dessert:**

**Chocolate Cake**

**SEND YOUR RESERVATION TO**

**[IHCE@collin.edu](mailto:IHCE@collin.edu)**

**Note: Menu is subject to change  
without further notice.**