



International Cuisine with the Renaissance Room Spring Term  
Presented by the Culinary Arts and Hospitality Management Students  
Our \$12.00 price include your choice of a soup or salad, an entree and dessert.

***TEXAS & TEX-MEX***  
*Week Six*

Amuse Bouche:  
Grilled Quesadillas with Pico de Gallo

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Tortilla Soup  
or

Cabbage and Radish Slaw  
Or

Learning Garden Salad  
your choice of red wine vinaigrette or blue cheese dressing

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Lone Star Chicken-Fried Steak with Cream Gravy  
Mashed Potatoes and black eye peas

Redfish on the Half Shell  
Grilled Snapper with grilled red onion and Frisee salad

Braggin' Rights Brisket  
with and black eye peas, mashed potatoes & barbeque Sauce

Tex-Mex Cheese Enchiladas  
with Arroz a la Mexicana and vegetarian refried beans

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Dessert Sampler:  
Pecan Squares  
Flan  
Mexican Wedding Cookies