



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

***SOUTHERN CUISINE***

***Week Two***

**(April 12 & 13)**

**Amuse Bouche:**

Shrimp with pimento cheese grits

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**Curried Peanut Soup**

With Scallions and Quail

or

**Hoppin' John Salad**

with black eye peas in a Pecan Vinaigrette

or

**Learning Garden Salad**

your choice of vinaigrette or blue cheese dressing

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**Carolina Style Pulled Pork Barbecue Sandwich**

Served on Bread rolls with Carolina BBQ Sauce,  
Sandwich Slaw and side Potato salad

**Fried Chicken Thighs**

With pickled Okra and stewed tomatoes

**Pecan Encrusted Catfish with Hush Puppies**

With a Succotash of Corn, Hominy and Baby Lima beans

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**Dessert Sampler**

Banana Pudding

Peach Cobbler

Peanut Brittle