



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.

## ***TEXAS & TEX-MEX***

*Week Six*

(May 8, 9, 10, 11)

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