



The School of Hotel, Culinary Arts & Tourism  
Presents the spring 2016 Culinary Dining Series  
**Red Heart Healthy Fundraiser**

To benefit the American Heart Association

Produced by the Meeting Professional International (MPI) Student Chapter at SCCC

Meal prepared and served by SCCC Hospitality Students

**Monday, February 29, 2016**

**Historic Van Curler Ballroom**

**Doors open 6:30 p.m.; Buffet opens 7:00 p.m.**

**For Reservations, please call 381-1391**

**\$30.00 Inclusive**

**\$3.00 Corkage fee per wine bottle**

In 2016 the MPI Student Club at SCCC was formed and we are kicking off our inaugural event in conjunction with the culinary division.

Meeting Professionals International (MPI) is the largest and most vibrant global meeting and event industry association. Founded in 1972, the organization provides innovative and relevant education, networking opportunities and business exchanges, and acts as a prominent voice for the promotion and growth of the industry. Come join us and celebrate LEAP YEAR as we enjoy a HEART HEALTHY menu prepared by the SCCC culinary students and supporting a great cause.

**Starters & Salads**

**Garden Salad** with spring greens, cucumber, red onions, and cherry tomatoes finished with a lemon vinaigrette (GF)

**Radicchio and Apple Salad** finished with a honey Dijon vinaigrette (GF)

**Entrees & Sides**

**Pan Sautéed Scrod** finished with spring vegetables and served with confetti wild rice (GF)

**Oven Roasted Chicken** breast marinated with fresh herbs finished with lemon and artichokes

**Whole Wheat Pasta** finished with fresh herbs, roasted garlic, escarole, tomatoes and white beans

**Sauté Vegetable Medley** (GF)

**Herb Roasted Potatoes** (GF) (Veg)

**Bread** - bakery bread and rolls

**Dessert** - **Chocolate Gelato** with fresh berries (GF)

Coffee, Decaf and Tea

*Dessert and coffee service will be served at your table by your banquet server.*