

February 2, 2023



Classically French

\$35.00 (tax included)

Gratuities not accepted. Thank you for your patronage.

L'aperitif

Student Inspired Pre-dinner Hors d'oeuvres

First Course

Oignon Français au Cognac avec Litke Salade de la Serre

French Onion Soup / Kay Litke Greenhouse Salad / Champagne Vinaigrette

Second Course

Vivaneau Rouge au Parchemin avec Asperges Grillées à L'holandaise

Red Snapper, Aromatic Vegetables, Fresh Herbs in Parchment /

Grilled Asparagus / Sauce Hollandaise

Third Course

Sorbet Au Sauvignon Blanc aux Pommes Vertes

Green Apple Sauvignon Blanc Sorbet

Fourth Course

Tournedos de Bœuf Rossini cuit Sauce au Vin Rouge à la Moutarde Sous-vide

Teres Major Prepared Sous-vide / Wild Mushrooms / Duchess Potato /

Red Wine Mustard Sauce

Fifth Course

Tarte au Chocolat avec Glace Espresso

Rich Chocolate Tart / Espresso Ice Cream

Café au Lait / Mignardise

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



February 16, 2023



The Bourbon Street Cafe

\$35.00 (tax included)

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Course One

Crawfish Cake with Corn Maque Choux

Rich Louisiana Crawfish Cake | Charred Corn Relish |

Remoulade / Arugula Salad / Olive Vinaigrette

Course Two

Carnival Shrimp

Grilled Shrimp | Applewood Bacon | Honey Lime Sriracha

Parmesan Grits

Course Three

Virgin Bourbon Street Hurricane

Course Four

Creole Oven Roasted Duck Breast

Vanilla Scented Sweet Potato Mash | Bayou Collard Greens | Candied Walnuts

Course Five

Café Du Monde Style Beignets | Cointreau Orange Jam

Chicory Coffee / Mignardise

Bottle wine list available.

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March 2, 2023



The Brazilian “Gaucho” Buffet

\$35.00 (tax included)

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Feijoada Bar & Side Dishes

Assorted Pickled & Grilled Vegetables

Asparagus Wrapped in Prosciutto

Smoked Salmon

Kay Litke Culinary Greenhouse Salads

Roasted Garlic Mashed Potatoes

Brazilian Artisan Cheese Bread

Chorizo & Kielbasa Sausage – Sauce Aji Amarillo & Verde

Churrascaria Buffet

Costela de Vaca de Primeira Qualidade

Prime Rib of Beef | Au Jus | Horseradish

Bife de Ombro de Vaca

Teres Major Shoulder Steak | Chimichurri

Perna de Cordeiro

Leg of lamb | Rosemary Dijon

Barra de Sobremesa

Mousse de Maracuja / Chocolate Pavè / Brigadeiro / Pé de Moleque / Pineapple-Coconut ice Cream

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March 16, 2023



The Fares of Northern & Southern Italy

\$35.00 (tax included)

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Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Primo Piatto - Zuppa Toscana & Antipasti

Sun Dried Tomato Bruschetta / Olive Tapenade / Balsamic

Secondo Piatto di Pasta

Lobster Ravioli | Spring Peas | Brown Butter Sage Sauce

Terzo Piatto - Intermezzo di Formaggio al Melone

Fresh Melon | Calabrian Prosciutto | Buffalo Mozzarella | Ginger-Raspberry Couli

Quarto Piatto - Costolette d'agnello

Grilled Lamb Chops | Risotto Cake | Honey Roasted Cipollini Onion | Gremolata

Quinto Piatto - Tiramisù alla Nocciola

Hazelnut Tiramisu | Marsala Zabaglione Cream | Chocolate Espresso Beans

Café Shakerato | Amaretto Cookies

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March 30, 2023



The Culinary Traditions of Spain

\$35.00 (tax included)

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Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Aperitivo de Bienvenida

Andalusia Gazpacho & Smoked Spanish Olives

Ensalata

Remojón Granadino

Salt Cod | Sweet Orange | Litke Greenhouse Greens | Pomegranate | Sherry Vinegar

Aperitivo Intermezzo

Composed Tapas

Serrano Ham | Papadew Peppers

Roast Fingerlings | lemon Aioli

Fried Artichoke Hearts

Plato Principal

Paella Providencia de Valencia

Chicken | Shrimp | Clams | Mussels | Chorizo | Saffron Arborio

Pastre

Vanilla Catacina Crema

Vanilla Custard | Toasted Sugar Crunch | Spanish Sherry Marinated Berries

Iced Café del Tiempo | Mignardise

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April 13, 2023



Floribbean Menu

\$35.00 (tax included)

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Course One

Floribbean Crab Stack

Avocado | Mango | Lump Crab | Key Lime Sriracha | Kiwi Coulis

Course Two

Conch Chowder with Swamp Cabbage Slaw

Bohemian Chowder / Hearts of Palm / Honey Walnut Vinaigrette

Course Three

Florida Gulf Sausage N' Blue Mesa Corn Cakes

House-made Gulf Shrimp Sausage / Sweet & Savory Corn Cakes / Mango Black Bean
Relish / Smoked Tomatillo-Chipotle Crema

Course Four

Cuban Fiesta Steak

Mojo Marinated & Grilled Medium Rare / Kay Litke Arugula Salad / Citrus Aioli

Course Five

South Florida" Mojito Posset

Rum Chantilly Cream / Mint Crumb / Coconut Tuile

Hazelnut Coffee / Mignardise

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