International Cuisine Fall 2024

Tuesday September 10th-Lunch Mexican Cuisine

Campechana Cactus Salad-Ensalada de Nopalitos Chiles En Nogada Tomato Essence Rice Borracho Beans Corn Tortillas Mexican Polvorones (Wedding Cake Cookies) Pumpkin and Leche Quemada Empanadas

Thursday September 12th-Dinner Mexican Cuisine

Campechana Cactus Salad-Ensalada de Nopalitos Chiles En Nogada Tomato Essence Rice Borracho Beans Corn Tortillas Mexican Polvorones (Wedding Cake Cookies) Pumpkin and Leche Quemada Empanadas

Tuesday September 17th-Lunch Spanish Cuisine

Garlic Soup Savory Spanish Salad Pork Adobado Romesco Sauce Spanish Tortilla (Potato Omelet) Spanish Green Beans and Tomatoes Flan con Mango Spanish Bread

Thursday September 19th-Dinner Spanish Cuisine

Garlic Soup Savory Spanish Salad Pork Adobado Romesco Sauce Spanish Tortilla (Potato Omelet) Spanish Green Beans and Tomatoes Flan con Mango Spanish Bread

Tuesday September 24th-Lunch

Eastern European

Piroshki Borscht Individual Coulibiac of the Sea Grain Medley Broiled Tomatoes Buttered Turnips Irish Soda Bread Strawberries Romanoff Smettanick (Jam Cream Pie) **Thursday September 26th-Dinner**

Eastern European

Piroshki Borscht Individual Coulibiac of the Sea Grain Medley Broiled Tomatoes Buttered Turnips Irish Soda Bread Strawberries Romanoff Smettanick (Jam Cream Pie)

Tuesday October 1st-Lunch

German Cuisine

Potato Pancakes with Cranberry Sauce Cabbage Soup Schweineshnitzel German Beef Rouladen Spatzle Noodles Caramelized Onions Rotkohl (Red Cabbage) Apple Strudel

Thursday October 3rd-Dinner

German Cuisine

Potato Pancakes with Cranberry Sauce Cabbage Soup Schweineshnitzel German Beef Rouladen Spatzle Noodles Caramelized Onions Rotkohl (Red Cabbage) Apple Strudel

Tuesday October 15th-Lunch French Cuisine

Gratinee Lyonnaise Caesar Salad Steak Diane Steamed Carrots with Pistachio Butter Potatoes Lorette Pain de Campagne Poached Pears Creme Fraiche for Poached Pears Chocolate Truffles

Thursday October 17th-Dinner French Cuisine

Gratinee Lyonnaise Caesar Salad Steak Diane Steamed Carrots with Pistachio Butter Potatoes Lorette Pain de Campagne Poached Pears Creme Fraiche for Poached Pears Chocolate Truffles

Tuesday October 29th-Lunch

Asian Cuisine

Chicken Satey with Two Thai Sauces Spicy Korean Daikon Salad Korean Barbecued Beef Buddha's Delight Zushi (Sushi Rice) Siu Mai 2 Sa-Nwin-Ma-Kin (Semolina or Farina Pudding) Ginger-Orange Sauce Almond Cookies **Thursday October 31th-Dinner**

Asian Cuisine

Chicken Satey with Two Thai Sauces Spicy Korean Daikon Salad Korean Barbecued Beef Buddha's Delight Zushi (Sushi Rice) Siu Mai 2 Sa-Nwin-Ma-Kin (Semolina or Farina Pudding) Ginger-Orange Sauce Almond Cookies

Tuesday November 5th-Lunch

Italian Cuisine

Grilled Polenta Napoleons Pasta E Fagioli Chicken Piccata Sun-dried Tomato Sauce Potato Gnocchi Spinaci in Tegame (Sauteed Spinach) Toasted Cheese Ravioli Rosemary Focaccia Chardonnay Zabaglione with Fresh Fruit Compote Thursday November 7th-Dinner

Italian Cuisine

Grilled Polenta Napoleons Pasta E Fagioli Chicken Piccata Sun-dried Tomato Sauce Potato Gnocchi Spinaci in Tegame (Sauteed Spinach) Toasted Cheese Ravioli Rosemary Focaccia Chardonnay Zabaglione with Fresh Fruit Compote

Tuesday November 12th-Lunch

Latin American

Sopa de Quinoa Hearts of Palm Salad (Costa Rica) Brazilian Onion Bites Chimichurri Steaks Garlic Cilantro Rice Cuban Black Beans Lemon-Cayenne Yuca Chips Bolillos2 Postre de Tres Leches: Three Milk Cake

Tuesday November 19th-Lunch

African Cuisine

Ginger Beer Harira Mango-Chipotle Catsup Fried Plantains Chicken in Groundnut Sauce Adula Curried Cabbage Couscous Bread Floats Date & Banana Dessert Caribbean Coconut Tart

Thursday 21th-Dinner

African Cuisine

Ginger Beer Harira Mango-Chipotle Catsup Fried Plantains Chicken in Groundnut Sauce Adula Curried Cabbage Couscous Bread Floats Date & Banana Dessert Caribbean Coconut Tart

Tuesday November 26th-Lunch

Greek

Kimadopita (Meat Pies) Tiropitas Dolmades (stuffed grape leaves) Horiatiki (Greek Salad) Lamb Souvlaki with Yogurt-Garlic Sauce Bulgar Wheat Pilaf Spinach Pie Lavash Honey Syrup Baklava Kourabiedes