## Fall Culinary Arts Program Tolland High School 2015

The Family and Consumer Science Department Culinary Arts students at Tolland High School invite community members to a luncheon from at 10:30 until 11:45 am in our beautiful dinning room 93. Students plan, prepare, serve, evaluate, and clean up after each meal. They receive Tolland High School credit plus Manchester Community College credit for the course. A full course meal including appetizer, main dish, dessert, and coffee or tea is served. The cost of a meal is \$6.00. To make a reservation call Lauren DeBlois at 870-6818 extension 235.

**Sold out** Thursday September 24, 2015 Practice Restaurant

## **Chef Mary Gabriel**

Autumn Chopped Salad with Poppy Seed Dressing and Pears

Swedish Meatballs and Egg Noodles topped with Red Peppers and Dill

Apple Harvest Pound Cake with Caramel Glaze

Sold Out Friday October 2, 2015

#### Chef Venus Zahid

Kachumber Chopped Salad

Chicken Tikka Masala with Basmati Rice

Vanilla Custard with Mango Whipped Cream

Friday October 9, 2015

## **Chef Madalyn Jurgensmier**

Roasted Eggplant and Tomato with Fresh Mozzarella

Beef and Broccoli Stir Fry with Rice

Chocolate Éclair's with Raspberry Sauce

Friday October 16, 2015

#### **Chef Jen Slane**

Caprese Salad with Basil Leaves

Maple-Mustard Glazed Chicken with Rice Pilaf and Green Beans

Strawberry Crostata with Chocolate Drizzle

Thursday October 22, 2015

### **Chef Nick Boyer**

Cold German Sausage Plate with Ground Mustard

Pork Schnitzel with German Spatzle and Sautéed Green Beans

German Black Forest Cake

# **Sold Out Interview Day** Friday October 30, 2015

# **Chef Jenny Lindquist**

Kale Salad with Dates, Parmesan, and Toasted Almonds

Rosemary Baked Chicken with Roasted Red Peppers, Garlic, Herbs, and Baked Potatoes

Dark Chocolate Mousse with Vanilla Whipped Cream

Friday November 6, 2015

# **Chef Kelsey Flynn**

Butternut Squash Soup with Caramelized Apples

Catalina Cranberry Chicken with Jasmine Rice, Green Beans, and Caramelized Onions

# Apple Cinnamon Cheesecake

Friday November 13, 2015

# **Chef Ashley Noble**

Kale Salad with a Warm Cranberry Almond Vinaigrette

Turkey Pot Pie

Pumpkin Walnut Cheesecake with Caramel Sauce

Thursday November 19, 2015

## **Chef Ben Boyer**

Raspberry Walnut Salad

Roasted Pork Tenderloin with Potato Medley and Grilled Asparagus

Almond Torte with Blueberry Sauce

Friday December 4, 2015

#### **Chef Thomas Slane**

Classic Caesar Salad

Chicken Parmesan with Spaghetti and Marinara Sauce

Apple Crostata with Vanilla Bean Ice cream and Caramel Sauce

Friday December 11, 2015

## **Chef Victoria Brocious**

Traditional Chopped Salad with Oil and Vinegar

Albanian Meat Pie with Mamado's Green Beans

Baklava

Friday December 18, 2015

## **Chef Sheileen Parracino**

Apple Pecan Spinach Salad with feta and an Apple Cider Vinaigrette Spaghetti Squash with bacon, garlic, tomato, and Parmesan Cheese Honey Cake with Caramelized Pears with Whipped Cream

Friday January 8, 2015

# **Chef Liam Doyle**

Spinach Salad with Bacon Eggs and Apple Cider Vinaigrette

Vegetable Lo Mein

Coconut Ice Cream