

The historic
Renaissance Center

FRIDAY NIGHT OUT *Dinner Series*

Friday, February 24, 2012

1920's Food of the Era Re-invented



Cocktail Hour: 6:00 p.m. – 7:00 p.m.

Butlered Appetizers

Dinner: 7:00 p.m. – 9:00 p.m.

Dinner includes a six course meal
wine service with each course

Duck Confit “Deviled Egg”

Marinated Duck Confit Radish Salad

Slow Cooked Egg Yolk, Egg White

Dijon Mustard Emulsion *with paprika and black olive pearls*

“Not Your Everyday Shrimp Cocktail”

Poached Shrimp *with lemon herb mousseline*

Warm tomato and horseradish panna cotta

Asparagus gratin, Shaved Fennel

Not Cream of Celery!

Celery Silk

Celery mosaic

Shaved Celery *with crispy rice cracker*

Waldorf Salad

Boston Bibb *with a honey yogurt dressing*

Grape Gelee, Celery Root Bavarian

Candied Walnut Tuile

Pickled Raisins

“Chicken A la King”

Roasted Chicken Terrine *with a roasted pepper sausage*

Sherry Wine Sauce

Wild Mushroom Puree *with sautéed wild mushrooms*

Crispy Aerated Bread

Braised Beef *with house made spaghetti*

In the Style of Bologna

Dessert

A Special Dessert of the 1920's Era

214 North Ottawa Street
Joliet, IL 60432
Catering Office: (815) 280-1404



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JUNIOR COLLEGE
1901—
RENAISSANCE CENTER