

The historic
Renaissance Center

FRIDAY NIGHT OUT *Dinner Series*

Elegant dining in the heart of Joliet's
City Center – prepared by the finest Chefs-in-Training

February 17th 2012

APPETIZERS

Garlic Shrimp in a White Wine Sauce \$6.95
Tossed with oven roasted cherry tomatoes, fresh baby artichokes and basil

Chicken and Blue Cheese in a Phyllo Cylinder with a Caramelized Shallot Cream Sauce... \$6.50
Shaved pear and red onion salad, candied walnuts

Crabmeat Pyramid Ravioli with Tomato Tarragon Butter Sauce \$6.95
Served with roasted zucchini puree, toasted pine nuts and crispy herbed bread crumbs

SOUP OF THE DAY

Carrot "Cake" Soup with Green Apple \$2.95
Orange ginger scented yogurt, poached green apples with cinnamon, dehydrated red grapes and candied walnut crumble

Creamy Roasted Onion Soup with Sherry and Toasted Barley..... \$2.95
Garnished with leek oil

SALADS

Mixed Field Greens with a Dijon Herb Vinaigrette \$3.50
Roasted vegetable terrine, herbed cheese mousse, marinated roasted cherry tomatoes

Apple Endive Salad with Cider Rosemary Vinaigrette \$3.50
Roasted spiced apples, warm goat cheese and cranberry compote

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



JOLIET
JUNIOR COLLEGE
—1901—
RENAISSANCE CENTER

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Entrees

(Entrees come with your choice soup or salad.)

- Homemade Fettuccini tossed with a Parmesan Cream Sauce\$15.95**
Tossed with braised chicken, sun-dried tomatoes and spinach
*****Vegetarian upon Request
- Beer Battered Fresh Wild Atlantic Cod with House made Tartar Sauce.....\$17.95**
Sautéed asparagus, "basket" of house made potato chips with malt vinegar aioli and sweet and sour cabbage slaw
- Crispy Pan-Fried Pork Tenderloin with a Lemon Caper Sauce\$16.95**
Brown butter parsley potatoes, sautéed broccoli and broccoli puree
- Sautéed Chicken Breast with Wild Mushroom Rosemary Cream Sauce\$16.95**
Celery root puree, sautéed haricot vert with oven roasted cherry tomatoes
- Sautéed Flounder with an Fennel and Tomato Butter Sauce.....\$17.95**
Sautéed asparagus, olive oil and garlic cooked potatoes, shaved fennel and orange salad
- Grilled Beef Tenderloin with Garlic Thyme Butter and Cabernet Sauce\$21.95**
Baked duchesse potato filled with braised beef, sautéed wild mushrooms, broccoli two ways
- Grilled Coriander and Black Pepper Spiced Duck Breast with a Cherry Port Wine Sauce . \$18.50**
Goat cheese polenta, wilted greens and roasted carrots
- Grilled Salmon with a Honey Whole Grain Mustard Glaze.....\$17.95**
Smoked corn grits and sautéed haricot vert and pecans, chow chow relish
- Grilled Herb Rubbed Rack of Lamb with a White Wine Rosemary Sauce\$21.95**
Braised lamb meatball, Garlic potato silk, oven roasted cherry tomatoes, sautéed orange scented asparagus

Join Joliet Junior College's Culinary Arts Department
At the Renaissance Center for the
FRIDAY NIGHT OUT *Dinner Series*

Friday February 24th Wine Pairing Dinner: 1920's Re-invented.
Food of the Era Re-invented and Paired with Wine

FOR MORE INFORMATION AND MENU, CALL SUSAN STOCKWELL (815) 280-1404!
ASK ABOUT OUR WEEKLY EMAILS AND FAX LISTINGS FOR MENU AND **UPCOMING SPECIAL EVENTS**

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