

Spring Gala

Presented by

Joliet Junior College
Culinary Arts/Hospitality Management Department



Date: Friday, April 24, 2009

Time: 6:30 p.m. to 10:00 p.m.
Reception: Bridge 6:30p.m.-7:00p.m.
Dinner: Cafeteria 7:30p.m.

Location: Joliet Junior College - Cafeteria

Address: 1215 Houbolt Rd.

Price: \$95.00/per person



Enjoy a magnificent evening of fine dining,
distinctive desserts and exquisite wine
while celebrating the many scholarship recipients

Tickets are limited so please reserve yours today!
Questions? Call 815/280-2255

Menu for the Evening

Hors d'oeuvres

Gala Reception located on Bridge

1st Course

Shellfish Cannelloni with Butter Poached Shrimp, Confit of Tomato,
Sautéed Asparagus, Brown butter Tomato Coulis,
Chive Oil and Lemon Dust

2nd Course

Pheasant Consommé with Madeira Wine
“Sous Vide” Pheasant Breast, Petite Pheasant Sausage, Vegetable
Julienne and Herbed Corn “Soufflé”

3rd Course

Salad of Baby Greens, Roasted Beet Sweet and sour radishes and Herb
Cheese Terrine, with Herb Dijon Vinaigrette
Horseradish mousse and Coriander Spiced Cracker

Intermezzo

4th Course

Duo of Veal: Roast Loin and Braised Roulade
Veal Reduction, Creamed Lacinato Kale, House made Pancetta, and
Crispy Black Truffle Potato Pave with Grainy Mustard Cream

Dessert

Milk Chocolate Mousse and Coffee Creameux
With Lemon Cake and Mascarpone Ice Cream