Training Restaurant

Classical Dinner Menu

September 21st, 2012
7:00 p.m. – 9:00 p.m.

Appetizer
Mushrooms en Croute
Combination of Button, Shiitake, and Portabella served in a flaky puffed Pastry with a tomato & basil marinara

Soup
Lobster Bisque
A delicate blend of tender lobster, fine vegetables & herbs, brandy and finished with cream

Salad
Frissee Salad
Frissee greens tossed with caramelized walnuts, apples, grapes, blue cheese and a balsamic vinaigrette

Sorbet
Pineapple Sorbet

Entrées
Rack of Lamb
Served with creamy garlic mashed potatoes, bouquet of seasonal vegetables & a mint a jus
Or
Stuffed Chicken Breast
Stuffed with spinach & ricotta cheese and served with a saffron sauce. Accompanied with an herb rice pilaf & bouquet of Seasonal Vegetables

Dessert
Lemon Mousse Tart
Served with banana fritters and marinated fruits

Price: $40.00 per person
Drinks additional

FOR RESERVATIONS PLEASE CONTACT MONIQUE BUTLER
AT TELEPHONE 323-5804/323-6804
The College of the Bahamas
Culinary & Hospitality Management Institute
“CHOICES”
Training Restaurant
Classical Dinner Menu

September 28th, 2012
7:00 p.m. - 9:00 p.m.

Appetizer
Seafood en Croute
Combination of lump crab meat and tender shrimp baked in a flaky puffed Pastry & served with a light veloute sauce.

Soup
Cream of Chicken
A light cream soup enhanced with fine herbs

Salad
Fresh Spinach Salad
Served with caramelized onions, mandarin orange segments, chopped bacon, crumbled blue cheese, toasted walnuts & a raspberry vinaigrette

Sorbet
Lemon Sorbet

Entrées
Osso Buco
(Braised Veal Shank)

Or

Grilled Atlantic Salmon
Served with a mango & pineapple salsa and beurre blanc

Entrees are served with:  Leek Risotto & Thyme Roasted Baby Carrots & Sautéed Asparagus

Dessert
Warm Chocolate Lava Cake
Served with raspberries & vanilla ice cream

Price: $40.00 per person
Drinks additional
FOR RESERVATIONS PLEASE CONTACT MONIQUE BUTLER
AT TELEPHONE 323-5804/323-6804
THE COLLEGE OF THE BAHAMAS
Culinary & Hospitality Management Institute
“CHOICES”
Training Restaurant
Classical Dinner Menu
October 19th, 2012
7:00 p.m. - 9:00 p.m.

Appetizer
Spicy Crab Cakes
Flaky lump crab meat combined with herbs & Dijon mustard and served with a garlic aioli

Soup
Roasted Pumpkin & Butternut Squash
Infused with curry & ginger

Salad
Hearty Seasonal Citrus Salad
Served with baby greens & a pineapple vinaigrette

Sorbet
Raspberry

Entrées
Grilled Veal Loin Chop
Served with garlic mashed potato, broccoli & baby carrots

Or
Pan Seared Cajun Snapper
Served with Creole sauce, wild rice pilaf, broccoli & baby carrots

Dessert
Crepe Suzette
Thin French pancakes sautéed in butter, sugar and grand manier and served with marinated berries & vanilla ice cream

Price: $40.00 per person
Drinks additional
FOR RESERVATIONS PLEASE CONTACT MONIQUE BUTLER
AT TELEPHONE 323-5804/323-6804
THE COLLEGE OF THE BAHAMAS
Culinary & Hospitality Management Institute
“CHOICES”
Training Restaurant

Classical Dinner Menu
October 26th, 2012
7:00 p.m. – 9:00 p.m.

Appetizer
Steamed Mussels with Leeks
In a shallot cream sauce and served with bruschetta

Soup
Velvety Cream of Asparagus
Garnished with a swirl of red pepper coulis

Salad
Mix Baby Greens and Fennel Salad
Served with a tangy cranberry vinaigrette

Sorbet
Orange

Entrées
Grilled Grouper
Served with a tomato and rosemary aioli and accompanied with a spinach & lemon zest risotto and sautéed julienne vegetables
Or

Roast Duck a l’ Orange
Crispy Duck breast glazed with an orange reduction and served with a potato galette & sautéed spinach.

Dessert
Key Lime Tartlet
Served with a vanilla sauce & fresh seasonal fruits

Price: $40.00 per person
Drinks additional

FOR RESERVATIONS PLEASE CONTACT MONIQUE BUTLER
AT TELEPHONE 323-5804/323-6804
“CHOICES”
Training Restaurant

Classical Dinner Menu

November 2nd, 2012
7:00 p.m. – 9:00 p.m.

Appetizer
Pan-Seared Grouper with a Pea Puree & Tropical Fruit Chutney
Spicy Nassau grouper on a bed of sweet pineapple, mango and papaya chutney
Accompanied with a velvety green pea puree.

Soup
Wild mushroom Tea w/ Mushroom Fritter
Clear mushroom consommé accompanied by a mild fritter

Salad
Fennel, Apple & Mango Salad with Tamarind Vinaigrette & Herb Croutons
Julienned fennel, apples, red onions and mangoes, tossed with crisp greens in a zesty tamarind
vinaigrette with herb croutons

Sorbet
Watermelon and Lime Sorbet

Entrées
Veal Scallopini
Tender Veal cutlet pan seared alongside a creamy pumpkin risotto, garlic scented broccoli & cauliflower

Or
Grilled Chicken Supreme
Chicken breasts grilled to perfection with bacon duchess potatoes, a savory saffron-coconut Bechamel
sauce and fresh vegetables.

Dessert
Pineapple-banana Bavarian with banana chips and raspberry syrup
Smooth Bavarian cream along with cinnamon dusted banana chips and sweet raspberry sauce.

Price: $40.00 per person
Drinks additional

FOR RESERVATIONS PLEASE CONTACT MONIQUE BUTLER
AT TELEPHONE 323-5804/323-6804
THE COLLEGE OF THE BAHAMAS
Culinary & Hospitality Management Institute
“CHOICES”
Training Restaurant
Classical Dinner Menu

November 9th, 2012
7:00 p.m. – 9:00 p.m.

Appetizer
Coquilles St. Jacques
*Tender scallops in a cream sauce*

Soup
Beef Consommé Julienne
*Garnished with diced beef, julienne carrots & celery*

Salad
Caesar Salad
*A combination of fresh crisp greens, garlic croutons a classic Caesar dressing*

Sorbet
Mango

Entrées
Grilled Sirloin Steak
*Served with a Savory Wild Mushroom Sauce, Roast Potatoes and Garden Vegetables*

*Or*

Pan Seared Salmon
*Served with a Lemon Butter Sauce, Wild Rice Pilaf and Garden Vegetables*

Dessert
Warm Chocolate Banana Bread Pudding
*Served with Vanilla Ice Cream*

*Price: $40.00 per person*
*Drinks additional*

FOR RESERVATIONS PLEASE CONTACT MONIQUE BUTLER
AT TELEPHONE 323-5804/323-6804
The College of the Bahamas
Culinary & Hospitality Management Institute
“CHOICES”
Training Restaurant
Classical Dinner Menu

November 16th, 2012
7:00 p.m. – 9:00 p.m.

Appetizer
Coconut Shrimp
Served with an herb polenta and drizzle with a balsamic tamarind reduction

Soup
Leek and Potato Soup
With parsley and garlic croutons

Salad
Molasses Glaze Grilled Chicken
Served with a roast corn and arugula salad

Sorbet
Lime

Entrées
Grilled Sea Bass
Seasoned with garlic and spices and drizzled with an herb butter
Or
Seared Pork Loin
Served with a flavorful apple & ginger chutney

Entrees are served with: Dill Potatoes &
Assorted Glaze Vegetables

Dessert
Crème Caramel
Truly a classic; creamy custard with a caramelized sugar glaze

Price: $40.00 per person
Drinks additional

For reservations please contact Monique Butler
At telephone 323-5804/323-6804