

*We'd love to host your  
next special affair.*

*Accommodations for groups  
from ten to eighty guests.*

*Wednesday through Friday  
6:00pm to 8:00pm*



*FOR  
RESERVATIONS  
480-423-6284*

**the desert oasis  
dining room**

*Scottsdale Community College*  
[www.scottsdalecc.edu/culinary](http://www.scottsdalecc.edu/culinary)



**the desert  
oasis dining  
room**

**Banquet  
Dinner  
Menus  
2011-2012**



*Elegant five  
course dinners  
created by our  
Culinary Arts  
Student Chefs*

 **culinary arts**

Aug. 24-26 / Sept. 29-30 / Nov. 3-4  
Jan. 19-20 / Feb. 23-24 / April 5-6

**Appetizer**

*Asian Pork Ribs*

**Soup**

*Cream of Butternut Squash*

**Salads**

*Traditional Caesar Salad*

*Fennel with Apples*

**Entrées**

*Pistachio Crusted Sea Bass*

*Veal Terrine in Prosciutto*

*Duo of Duck*

*New York Strip Steak*

**Desserts**

*Café Torta*

*Caramel Apple Galette*

*Lemon Sage Pound Cake*

*Blackberry Cheesecake*

Sept. 7-9 / Oct. 12-14 / Nov. 16-18  
Feb. 1-3 / March 7-9 / April 18-20

**Appetizer**

*Seared Ahi*

**Soup**

*Cream of Asparagus*

**Salads**

*Beet & Goat Cheese Napoleon*

*Petite Greens*

**Entrées**

*Dover Sole & Shrimp Mousseline*

*Roast Pork Tenderloin*

*Deconstructed Beef Wellington*

*Prosciutto Wrapped Smoked Chicken*

**Desserts**

*Strawberry Shortcake*

*Lemon Curd in Phyllo*

*Beignets with Dipping Sauces*

*Spécialité de la Maison*



**culinary arts**  
at scottsdale community  
college

**Banquet  
Dinner Menus**

*Elegant multi-course dinners  
created and served by our  
Culinary Arts Student Chefs*

**\$25.00 plus tax**

Sept. 15-16 / Oct. 20-21 / Dec. 1-2  
Feb. 9-10 / March 22-23 / April 26-27

**Appetizer**

*Lamb Sausage*

**Soup**

*Milli Fanti*

**Salads**

*Wilted Spinach*

*Grilled Mixed Fruits*

**Entrées**

*Veal Oscar*

*Pan Seared Sea Scallops*

*Glazed Smoked Duck*

*Buffalo New York Strip*

**Desserts**

*Chocolate Strawberries*

*Deconstructed Carrot Cake*

*Bananas Foster*

*Spécialité de la Maison*

Aug. 31-Sept. 2 / Oct. 5-7 / Nov. 9-10  
Jan. 25-27 / Feb. 29-March 2 / April 11-13

**Appetizer**

*Wild Mushroom Agnolotti*

**Soup**

*Potato Chowder*

**Salads**

*Structured Greek Salad*

*Baby Mixed Vegetables*

**Entrées**

*Pork Osso Buco*

*Roast Game Hen*

*Lamb Trio*

*Pan Seared Salmon*

**Desserts**

*Opera Torte*

*Crème Brûlé*

*Tiramisù*

*Chocolate Trio*

Sept. 21-23 / Oct. 26-28 / Dec. 7-8  
Feb. 14-17 / March 28-30 / May 2-3

**Appetizer**

*Spanish Tapas*

**Soup**

*Cream of Wild Mushroom*

**Salads**

*Arugula & Pine Nuts*

*Heirloom Tomato*

**Entrées**

*Grilled Flank Steak*

*Stuffed Leg of Lamb*

*Shrimp & Crayfish Ragout*

*Game Bird Platter*

**Desserts**

*Dessert Sushi*

*Cookies & Milk*

*Carnival Platter*

*Spécialité de la Maison*