

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

*Accommodations for groups
from ten to eighty guests.*

*Tuesday through Friday
11:30am to 1:00pm*



**FOR
RESERVATIONS
480-423-6284**

the artichoke grill

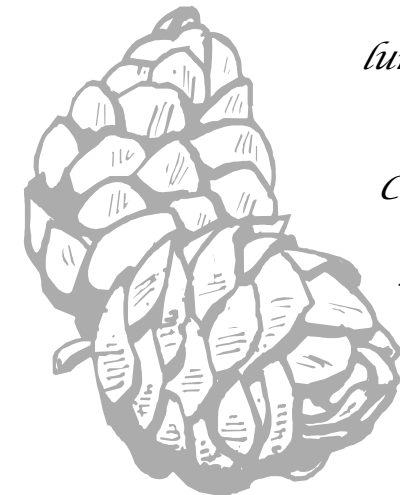
www.scottsdalecc.edu/culinary

Scottsdale Community College



the
artichoke
grill

**Banquet
Luncheon
Menus
2011-2012**



*Elegant
luncheons
created
by our
Culinary
Arts
Student
Chefs*



culinary arts



Aug. 24-25 / Sept. 28-29 / Nov. 2-3
Jan. 18-19 / Feb. 22-23 / April 4-5

ENTREES

*Accompanied by our house salad,
freshly baked rolls and butter,
coffee, decaffeinated or iced tea*

Your choice of:

ROAST LAMB PITA POCKET

And tabbouleh salad

SEARED RED SNAPPER

Topped with a veal and red wine reduction

PROCIUTTO WRAPPED CHICKEN

With straw and hay pasta

DESSERTS

Your choice of:

LEMON CURD PROFITTEROLES

WARM BRIE & PEAR STRUDEL

Sept. 6-9 / Oct. 11-14 / Nov. 15-18
Jan. 31-Feb. 3 / March 6-9 / April 17-20

ENTREES

*Accompanied by our house salad,
freshly baked rolls and butter,
coffee, decaffeinated or iced tea*

Your choice of:

BEEF CARPACCIO SALAD

*Baby greens, cracked black pepper,
lemon oil & a parmesan spiral*

POACHED SALMON

Served with a roast chili hash

PORK SCHNITZEL

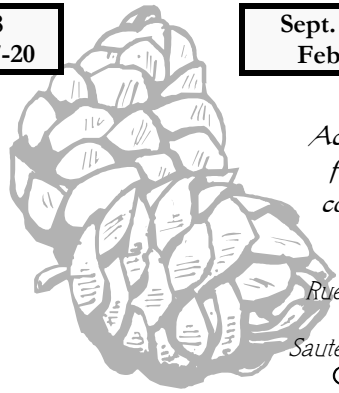
Pork cutlet with rattoule and eggplant

DESSERTS

Your choice of:

SOUR CREAM CHEESECAKE

BROWNIE SUNDAE



culinary arts
at scottsdale community
college

**Banquet
Luncheon Menus**

*Elegant three-course luncheons
created and served especially for you
by our Culinary Arts Student Chefs*

\$15.00
(plus tax)

Sept. 13-16 / Oct. 18-21 / Nov. 29-Dec. 2
Feb. 7-10 / March 20-23 / April 24-27

ENTREES

*Accompanied by our house salad,
freshly baked rolls and butter,
coffee, decaffeinated or iced tea*

Your choice of:

SANDWICH TRIO

Rueben, Ham and Cheese, New York strip

NOISETTES OF PORK

Sautéed with hazelnuts, glazed with béarnaise

CHARRED ESCALOPE OF SALMON

*Accompanied by a ragoût of
domestic mushrooms*

DESSERTS

Your choice of:

CHOCOLATE CREAM PIE

ENGLISH TRIFLE

Aug. 30-Sept. 1 / Oct. 4-6 / Nov. 8-9
Jan. 24-26 / Feb. 24-March 1 / April 10-12

ENTREES

*Accompanied by our house salad,
freshly baked rolls and butter,
coffee, decaffeinated or iced tea*

Your choice of:

GRILLED CHICKEN & VEGETABLE
QUESADILLAS

With a variety of fresh salsas

SEAFOOD CAKES

A medley o seafood, salsa and caper beurre blanc

PETITE SIRLOIN STEAK

Served with a marchand de vin sauce

DESSERTS

Your choice of:

CHOCOLATE DECADENCE CAKE

CRÈME CARAMEL

Sept. 20-22 / Oct. 25-27 / Dec. 6-8
Feb. 14-16 / March 27-29 / May 1-3

ENTREES

*Accompanied by our house salad,
freshly baked rolls and butter,
coffee, decaffeinated or iced tea*

Your choice of:

CHICKEN TORTA

*Roasted peppers, queso fresco and
Gouda cheese on a sourdough roll*

STUFFED LAMB CHOPS

With julienned snow peas

BROILED BLACK SEA BASS

Topped with shrimp butter

DESSERTS

Your choice of:

CLASSIC CHOCOLATE ÉCLAIR

BANANA RASPBERRY PHYLLO POUCH

