

Bill of Fare CULINARY ARTS

From the Kitchen at South Seattle Community College • Fall 2003



Culinary Arts Construction Project Underway!

Following an eighteen-month fundraising campaign by the College's Foundation, an extensive renovation project for the Culinary Arts building began in February 2003. Phase one, the remodel of the Food Court area, has been completed and began operating July 7th.

The Food Court has been expanded and offers many different options for customers. There is a Hot Line with seven to eight daily choices for complete hot meals. The Grill area offers both breakfast and lunch items, cooked to order, and quick service. The Deli provides a variety of cold and hot sandwiches made to order, and a variety of specialty salads and chilled food items produced by students in the Culinary program. A self-service "To-Go" area provides pre-made salads, sandwiches and other items for take out. The Food Court has several separate beverage stations, along with dessert and snack items.

Operating hours for the Food Court during Summer quarter are 6:30am to 2:00pm. Plans call for extended operating hours with the beginning of Fall quarter. The Food Court will provide food service from 6:30am to 8:00pm, Monday through Thursday and close on Fridays at 2:00pm. Evening operations will have selected offerings, but still provide choices for late in the day customers.

Please visit our newly remodeled Food Court and avail yourself of the many choices of quality food items at very reasonable prices. We look forward to serving you.

Formal Dining Room to Reopen in Fall

Remodeling of the Culinary Arts formal dining room is scheduled to be complete early in Fall Quarter. Operation of this room by Culinary students should begin October 1st. Due to a generous donation and on-going support of the instructional program, the new name for this retail outlet will be, "The Marjorie I. and Michael D. Alhadeff Dining Room". The Alhadeff Dining Room will be open for lunch Monday through Friday, from 11:00am to 1:00pm. It will also be available for private functions and special events in the evening. The renovation included the addition of windows and a large skylight. These additions, combined with new trim treatments, carpeting and lighting, will create a bright, open and airy feel in the facility. An ala carte menu will provide many dining options for guests. The Alhadeff Dining Room is intended for use by all segments of the campus population, students, faculty and staff, as well as visitors to the campus. Please visit our new area and enjoy a wonderful dining experience. Reservations are recommended and can be made by calling the department office, (206) 764 5344.



Gala Dinner Scheduled for November

"Gifts from the Earth, a Pairing of Washington's Finest Food & Wine" is being held the evening of Saturday, November 22nd. It will include a reception in the newly remodeled Culinary Arts building, followed by a four-course dinner in the Brockey Center. This premier event will feature special menus prepared by 15 local celebrity chefs, paired with wines from 30 of Washington's finest wineries. We expect 300 guests will attend this unique event. For additional information, or, to receive an invitation, please contact the College's Foundation office, (206) 764 5809.

CULINARY ARTS



"Connoisseur Luncheon Series"

Fall Quarter 2003

October 23 & 24 • 11:30 a.m.

Stuffed Mushroom Caps with Marinated Beets
Sea Bass with Bouillabaisse Sauce and Garlic Toast Chips
Ginger and Pear Falling Cake with Fig Carpaccio

November 6 & 7 • 11:30 a.m.

Smoked Sea Scallops with Spicy Lobster Bisque and
Scallion Purée
Fig and Espresso Braised Lamb Shank with
Polenta, Ancho Chile and Gremolata
Pan fried apricots, almond ice cream and
roasted sweet bell pepper coulis

Reservations

Will go on sale for both the Connoisseur's Luncheon Series and the Chef's Tables Luncheons starting Wednesday, October 01, 2003. Please call (206) 764-7952, 8:00 a.m. - 11:00 a.m., Monday - Friday. You will receive a confirmation notice of reservation/order in the mail. We look forward to serving you. **Reservations are held for 10 working days for receipt of your check. Cancellations are needed at least 10 working days prior to the event in order to receive a refund.**

HOLIDAY DINNER AT THE COLLEGE

Coming Winter Quarter 2003!!

In response to demand, a third opportunity to enjoy this holiday festivity has been added. **Reservations will be available for: Friday, December 12th at 12:00pm, Monday, December 15th at 6:00pm, and Tuesday, December 16th at 6:00pm**

The specially designed menu, featuring this year a succulent, braised, stuffed pork loin entrée, will be combined with gracious service to provide a unique holiday dining event. The price for this three-course dinner will be \$17.95 per person, and includes sales tax. Please join us for what many have stated is an excellent start for their holiday celebrations.

Available on a first-come, first-served reservation/purchase basis.

SPECIAL NOTE: Community members and other visitors to the campus are welcome and encouraged to participate in the regular and special functions of the department. Please inform us, at the time of reservation, of any special seating needs such as wheel chairs. Due to private functions being scheduled, regular service in some areas is not always available. Guests are encouraged to phone the Culinary Arts office at (206) 764-5344 to insure that regular services are being offered.



Chef's Table Luncheons

The chef of the new Food Services of America Teaching and Demonstration Kitchen will begin a new series of luncheons that will invite the guests to view the chef and assistants while they prepare a private four-course meal in the new kitchen facilities.

Guest will be escorted to a formally set private table in the adjoining classroom where they will enjoy a specialty prepared four-course tasting menu with three courses of wine that have been selected to compliment and enhance the flavors and textures of the seasonally prepared foods.

The luncheon will be limited to one table for eight guests. A party of two is minimum per reservation. The menu for the Chef's Table luncheon is custom designed, unique and complemented by personalized service from the student waiters and waitresses.

Fall Quarter Chef's Tables are available Fri., Oct. 31 at 11:15am and Fri., Nov. 14 at 11:15am. The cost person is \$39.95 and includes tax. We accept checks and credit cards (American Express, VISA, MC or Discover). Checks to be made payable to "SSCC Culinary Arts." A party of two is minimum per reservation.

Advance reservations/orders by phone only. A limited number of group reservations can be accommodated. A group is defined as two tables with ten guests, or twenty guests maximum. Group reservations need to insure that members of the party specify the group reservation name. Our holiday menu is a "fixed menu", so no substitutions will be available.

Reservations will go on sale starting Monday, November 3, 2003. Phone the special event line, (206) 764 7952, between 8:00am and 11:00am, Monday through Friday. You will receive a confirmation notice of your reservation/order in the mail.

We look forward to serving you.



Holiday Specials from the Pastry Shop & Beauty Center

Pastry Shop

During Fall Quarter, the Pastry Shop will have delicious Halloween cookies and cakes, Thanksgiving pies and breads and Christmas fruitcakes and Yule Log cakes, plus many other delightful specialty items for the Holiday Season. For special orders, please call the Pastry Lab between 8:00 a.m. and 12:00 p.m. Monday through Friday at **(206) 764-5818**. The Pastry Shop hours are Monday through Friday between 6:30 a.m. and 4:00 p.m. For questions on available product in the Pastry Shop, please call **(206) 764-5828** after 11:00 a.m. The Shop is closed December 16 through January 5.

Beauty Center

The Beauty Center offers Two-Buck Tuesday during the holidays - make an appointment for a haircut or manicure, or pick-up a gift certificate. Call **(206) 764-5814** for costs and available services. The Beauty Center is open 9:00 a.m. - 3:30 p.m. Monday through Friday

Retail Outlets are Closed

Veteran's Day, Nov. 11, Thanksgiving, Nov. 27 & 28, December 17, 2003 through January 5, 2004

Regular Services

Fall Quarter 2003 • September 29 - December 10, 2003

Retail outlets are closed Veteran's Day, Nov. 11; Thanksgiving, Nov. 27 & 28; and December 17, 2003 thru January 2, 2004

Food Court

Hours are 6:30 a.m.- 8:00 p.m., Monday through Thursday and closes on Friday at 2:00 p.m.

Breakfast or Short Order Grill

Continental breakfast is available from 6:30am - 8:15am Full meal service is offered starting at 8:15am - 10:30am in the Grill area.

Lunch Service

The Deli and Cafeteria line open at 11:00 with limited menu selections on September 29, 2003. Full service resumes Tuesday, September 30, in the cafeteria. Luncheon service is offered daily from 11:00 a.m. - 1:00 p.m. Last day of regular dining room service will be Wednesday, December 10, 2003.

When dining in the Café Alki or the Alhadeff Dining Room, reservations are appreciated. Call (206) 764-5344. We are happy to accept reservations for parties of 8 or more within the following guidelines: prior approval from faculty, seating no later than 11:15, final number of guests confirmed 3 days prior to date, no separate checks. We established these guidelines to better serve the needs of our guests and our students. We look forward to serving you.

Café Alki Dining Room and Alhadeff Dining Room

Both dining rooms open Tuesday, September 30. The Café Alki offers an "a la carte" menu at moderate prices. The Alhadeff Dining Room offers numerous starter, and entrée selections. The last day of service for the dining rooms will be Wednesday, December 10, 2002

The Alhadeff dining room will remain open for a la carte service through December 10. Those wishing to book the room must be aware that the room will not close for private parties. Parties of 25 or greater will be required to purchase a set three-course menu at \$15.00 plus tax and gratuity.



Pastry Retail Shop

Retail take-out items are available from 6:30 a.m. to 4:00 p.m. Special orders are available with advance notice as production loads allow. Contact the Pastry Laboratory Monday - Friday (8:00 a.m. - 12:00 p.m.) at **(206) 764-5818** regarding special orders.

Jerry M. Brockey Meeting Center

The JMB Campus Center is available to civic groups and public agencies for banquets, conferences, and special events. For Private Banquets & Special Arrangements inquiries call Robert Sullivan **(206) 768-6613**, 8:00 a.m. - 4:30 p.m.

Brockey Center Cater-Out

For help keeping your holidays stress free consider having orders prepared by the Catering Department. For pick up cater-out orders, please call Chef Ross Johnson at **(206) 768-6690**, Monday - Friday, 1:00 p.m. and 7:00 p.m.

Instructional Program Catering

The Culinary Arts program may accept advance cater-out orders depending on production capability. See catering order information at our web site www.chefschool.com under dining link.

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6000 - 16th Avenue S.W., Seattle, WA 98106-1499