

Spring 2010 Catering & Events Class welcomes you
to our Theme dinners
THURSDAY, MARCH 18

Khai Vi – Starters

Sup Mang Tay Dau Hu
Asparagus Soup with Tofu
Silky broth with western bamboo and tofu cubes

Goi Buoï
Grapefruit Salad
Refreshing, lightly dressed citrus

Banh Xeo
Vietnamese Crepe
Rice flour crepe, with table salad and dipping sauce

Mon An – Entrée

Pho Ga
Chicken Noodle Soup
Aromatic broth with chicken and rice noodles

Steamed Fish
Fresh Fish with mushrooms and rice

Dau Hu Xot Ca
Pan-Fried Tofu with Tomato Sauce
Tofu cakes with rice and hearty tomato sauce

Trang Mieng – Desserts

Crème Caramel

Che Chuoi
Banana, tapioca pearl, and coconut sweet soup

Kem Xa
Lemongrass ice cream
Three Courses \$19.95

Thuc Uong - Beverages

Café Sua Da
Iced Vietnamese Coffee
Dua Tuoi
Fresh Young Coconut

Wines also available

Plan to join us every Thursday, for our 3 course theme dinners served from 5:30-8:00
Next week: CASINO

City College of San Francisco. 88 Fourth St.
Reservations: 415.908.7522 Information about private party rentals: 239.3814

www.ccsf.edu/dtn/palate

