



**Spring 2010 Catering & Events Class welcomes you
to our Theme dinners**

**Thursday, May 6th
LET'S GO TO KOREA**

Appetizers choice of:

Green Onion Pancake
Soup: Vegetables and Bean Sprouts in a Light Broth
Mandu : Steamed And Pan-Fried Dumplings

Entrées choice of:

Bulgogi – Grilled Beef In Sweet Soy Sauce
Spicy Grilled Pork in Gochujang (Korean chili paste)
Sweet and Crispy Chicken with ginger and sweet soy sauce

Entrées are served with rice
and a choice of traditionally prepared Korean vegetables
Cucumber Kimchee, Cabbage Kimchee and Seasoned Spinach
or
Sweet Potatoes, Green Beans and Carrots

Desserts:

Choice of Korean-inspired confections prepared by our baking and pastry class

Three Courses \$19.95
Korean Wines by the glass \$3.00-\$5.00
Corkage \$7.00/bottle

Plan to join us next Thursday, for our final theme dinner "Under the Sea"
served from 5:30-8:00

Your dinner is prepared and served by students in CCSF's
Culinary Arts and Hospitality Studies Department's programs
Thank you for supporting our students!

City College of San Francisco. 88 Fourth St.
Reservations: 415.908.7522
Information about private party rentals: 239.3814
www.ccsf.edu/dtn/palate