

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

April 15th, 2010

the Flavors of Japan

Appetizer choice of:

Cured Salmon Sushi

(Educated Sushi Plate with House cured salmon and pickled vegetables)

Or

Miso soup

(The classic)

Or

Seaweed Salad

(Mixed seaweeds tossed with sesame)



Entrees Choice of:

Pork Ribs

(Glazed pork ribs with Jerry's fusion sauce served with seasonal vegetables and rice)

Or

Tempura Chicken

(An exquisite chicken breast served with seasonal vegetables and rice)

Or

Miso Marinated Cod

(Battered and fried crispy snapper served with seasonal vegetables and rice)



Desserts choice of:

**Japanese inspired desserts prepared by our
baking and pastry class**

Three Courses \$19.95

Wine/Sake by the glass \$5.00

Corkage \$7.00

**Plan to join us every Thursday, for our
Three course theme dinners served from 5:30-8:00
Next week's theme: Our annual Spring Buffet**

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