



Luncheon and Dinner Series

at College Inn Restaurant - Southeast Community College
8800 O St., Lincoln, Nebraska | Rooms E2-E3

Thank you for showing an interest in our Luncheon and Dinner series. Without your support, students would be unable to participate in this unique, educational dining experience. Please reserve* your place and join us!

Spring Quarter 2012 - Serving now through May 31, 2012

LUNCHEON SERIES

Luncheon served at Noon, Room E2/E3.

Cost: \$13 per person (includes tax/tip)

The luncheon is comprised of a soup or salad, main entrée, homemade bread and dessert with beverage (tea, coffee, milk or ice water).

April 12

Chicken Fettuccine Alfredo with Steamed Vegetables

April 19

Pork Medallions with Cabbage Salad and Risotto Croquettes with Fontina

April 26

Apple BBQ Smothered Brisket on a bed of Apple-Bacon Risotto and Steamed Baby Carrots

May 3

Grilled Chicken Breast with Fresh Fruit Salsa, Coconut Rice and Sugar Snap Peas

May 10

Roasted Pheasant with Mushroom Herb Risotto

May 17

BBQ Pork Shoulder, Slaw, Potato Salad with Glazed Carrots and Parsnips

May 24

Grilled Chicken Breast with Lemon Caper sauce, Potato Gratin and Haricot Verts (Green Beans)

May 31

Garlic-Roasted Pork Loin with Raspberry Chipotle Glaze, Parmesan Pesto Risotto and Marinated Heirloom Tomatoes

DINNER SERIES

Dinner served at 6:30 p.m., Room E2/E3.

Cost: \$22 per person (includes tax/tip)

The dinner is comprised of a soup, salad, sorbet, main entrée, homemade bread and dessert with beverage (hot or iced tea, coffee, milk or ice water).

April 12

Robust and flavorful lamb shanks are braised with hard cider and Guinness for a distinctive flavor and served on a bed of mashed turnips and carrots and fresh-grilled asparagus

April 19

French classic, Chateaubriand, a filet portion of the loin that is lightly seasoned, sautéed and roasted to perfection and served with a Béarnaise Sauce. Served with sautéed risolee potatoes and ratatouille

April 26

Herb-crusted rack of lamb served with fresh-roasted vegetables and a four-cheese risotto

May 3

Skirt Steak with chimichurri and sweet potato fries

May 10

Beef Short ribs drizzled with home-style BBQ sauce and served with Kentucky-style sweet potatoes and spicy corn. Also, Cajun-Style Tilapia fried in southern-style beer batter served with hot cabbage slaw and hopping john

May 17

Braised Bison Short ribs with a burgundy sauce accompanied with grilled baby carrots and roasted rosemary potatoes. With Mahi Mahi Steak grilled and served with a beurre blanc sauce, fresh mango and pineapple salsa and perfectly paired with fresh-grilled asparagus and butternut squash risotto

May 24

Roasted rack of Veal seasoned with a blend of Italian spices and cut into succulent chops topped with Marsala wine and cream sauce and earthy mushrooms. Served with Risotto Milanese style and Italian Vegetable Medley.

Please make reservation(s) seven calendar days in advance. Contact Marcia Blender at 402-437-2446 or at mblender@southeast.edu.

***RESERVATIONS:** Seating is limited for the luncheon, buffet and dinner series. Please utilize the **Reservation** policy as students are required to calculate food costs based on the cost of the meal and reservations made. We ask that you pre-pay for your reservations so students know the amount of food to order and number of meals to be served. There will be no refunds on your pre-paid reservations.

Please mail **payments** to: Southeast Community College, 8800 O St., Lincoln, NE 68520,
Attn: Marcia Blender, Rm D-6 (or come to the Lincoln Campus Room D-6 with your payment. We accept **cash** or **checks**.)

Thank you from Marcia Blender, Brandon Harpster, Gerrine Schreck Kirby, and Jo Taylor.