

# Brain Sood

A STradition

Folume 2: The Menus



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Symbols indicate where recipes can be found:

- We got the recipe on the Web. Click on the name to find the recipe.
- The recipe is in the Cookbook (Volume 3).

If you have suggestions, or things we should add to any of these volumes, please email them to us <u>here</u>.

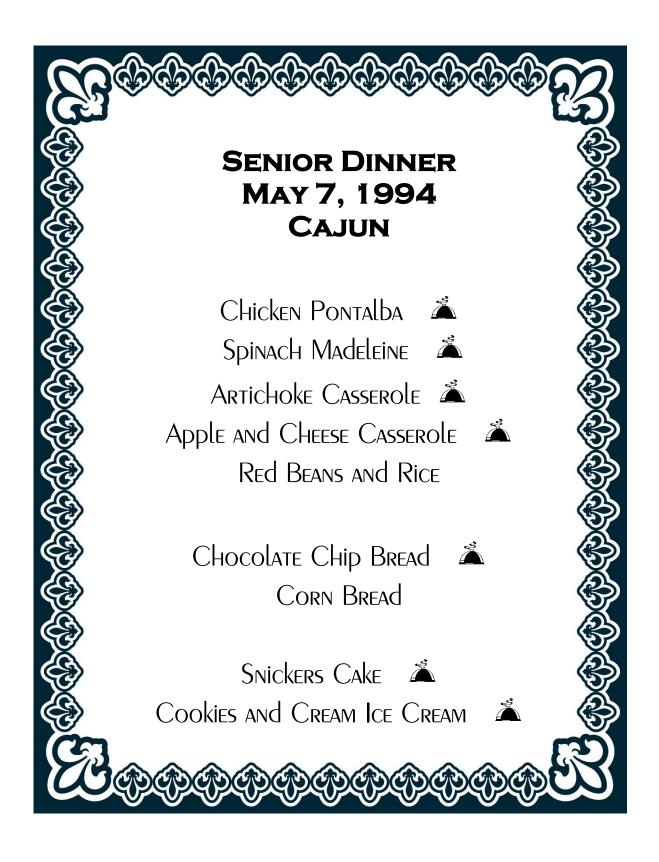
## **PROGRAMS**



# FALL AND SPRING THEMES

	SPRING	FALL	
1994	Cajun	Italian	
1995	Míddle Eastern	Chínese	
1996	Italian	Southwestern	
1997	Cajun	Chínese	
1998	Italian	Southwestern	
1999	Mediterranean	Chínese	
2000	Caríbbean	Indian	
2001	Italian	Provençal	
2002	Southwestern	Mediterranean	
2003	Hungarian	Mexican	
2004	Polynesían	Thai	
2005	Italian	Southwestern	
2006	Indian	Mexican	
2007	International meets Texas	Mexican/Southwestern	
2008	Return of Pícasso	Mexican/Southwestern	
2009	Pícasso returns again	Mexican/Southwestern	
2010	Southwestern with BBQ fountain	Mexican/Southwestern	
2011	Chínese	Mexican/Southwestern	
2012	Mediterranean	Mexican/Southwestern	
2013	Pan Asían	Mexican/Southwestern	
2014	Japanese	Mexican/Southwestern	
2015	Mediterranean	Mexican/Southwestern	
2016	Cajun	Mexican/Southwestern	
2017	South American	Mexican/Southwestern	
2018	Interior Mexican	Mexican/Southwestern	
2019	Indian	Mexican/Southwestern	
2022	Thai	Mexican/Southwestern	

#### The 1990's



#### FRESHMAN DINNER FALL, 1994 ITALIAN

Brie

Camembert

Antipasto: Tomatoes, Mozzarella, Olives, Pepperoni, Italian Peppers

Vegetable Lasagne 🚇

Linguini with Pesto Sauce, Artichokes and Salmon

Italian Sausage with Peppers and Onions 👗

Broccoli with Bacon

Focaccia

Snickers Cake 👗

Vanilla Ice Cream
Cookies and Cream Ice Cream

Strawberries

# Senior Dinner 1995 A Middle Eastern Feast

Mezza

Artichoke Salad (Lebanon)

Hummus bi-Tahini (Arabic)

Tabouli (Lebanon and Syria)

Pita Bread

Apricots, Figs and Dates

Oranges and Grapes

Pistachios

Main Course

Shish Kabob (Turkey)

Kabsa — Chicken with Rice (Arab Gulf States)

Loubieh Bi Zant — Green Beans in Olive Oil (Lebanon)

Dolmades (Greece)

Rice Pilaf with Pine Nuts

#### Dessert

Snickers Cake (USA) 👗
Cookies and Cream Ice Cream (USA) 🏝
Baklava (Syria, Greece, Lebanon)

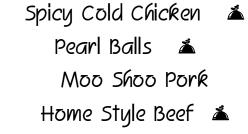






# FRESHMAN DINNER 1995

Hunan Candied Pecans



Cantonese Roast Pork

Steamed Broccoli Marinated Asparagus 👗

> Steamed Rice Fried Rice Noodles

Fortune Cookies Cookies and Cream Ice Cream Snickers Cake 👗









# Senior Dinner May 4, 1996

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Insalata di Funghi e Formaggio Insalata di Broccoli e Tvette Insalata di Salami e Pusilli

Insalata di Zucchine e Carciofi 🞳 Insalata di Pomodori e Mortadella

Prosciutto con Prutta

Caponata Ostriche Affumicato

**Poccacia** 

Mushroom and Cheese Salad

Broccoli and Raisin Salad

Salami Pasta Salad

Zucchini and Artichoke Salad Tomatoes, Mortadella and Olives

Prosciutto and Fruit

Eggplant Salad

Smoked Oysters Herbed Bread

Primi

Lasagna con Verdure

Parfalle con Doci e Carciofi Risotto con Funghi e Piselli Vegetable Lasagne

Pasta with Artichokes and Walnuts

Risotto with Mushrooms and Peas

Secondi

Petti di Pollo al Marsala

Salsicce

Papriche Stufate

Chicken Marsala

Italian Sausages

Stewed Sweet Peppers

**Dolci** 

Fichi al Cioccolato

Biscotti

Stuffed Figs in Chocolate

Italian Cookies

Cookies and Cream Ice Cream Snickers Cake

# Freshman Dinner





### 10000

Turkey Almond Tarts A
Tomatillo Guacamole A
Tortilla Chips
Tomato Salsa

Tapaya Pork Jacos with Papaya Relish Chicken Almendrado

Cold Beef with Chipotle Mayonnaise

Sour Cream Chicken Enchiladas

Bell Pepper Rajas 👗
Corn and Black Bean Salad 👗
Sweet Cinnamon Rice 👗
Corn Salsa Bread

Snickers Cake. 🛋 Cookies and Cream Jee Cream. 🛋







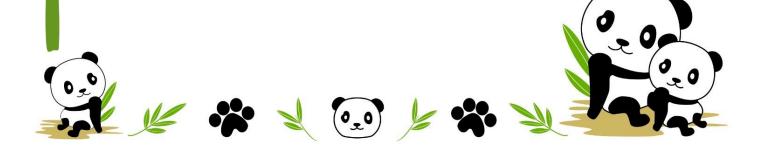




PORK STUFFED MUSHROOMS A
ALMOND LEMON CHICKEN A
PEKING DUCK A
NOODLES WITH VEGETABLES AND ROAST PORK

- Noodles with Vegetables
- SPINACH AND BLACK MUSHROOMS
  - Cashew Broccoli
    - Marinated Asparagus 👗
      - STEAMED RICE

Custard Tarts
Fortune Cookies
Snickers Cake 👗
Cookies and Cream Ice Cream 👗





Ca jun Fried Turkey Honey Baked Ham

Ambrosia Fruit Salad Ambrosia Fruit Salad Ambrosia Fruit Salad Ambrocoli Salad Ambrosia Risotto with Mushrooms and Peas Ambrosia Cranberry Sauce

County Line Bread
Challa 👗
Pumpkin Bread
Corn Bread

Snickers Cake 👗
Cookies and Cream Tce Cream 👗

#### SENIOR DINNER MAY 9, 1998

Caponata Gamberetti (skrimp)

Fettine di Maiale Marinate (marinated pork slices)

Feta
Olives

Mortadella

Salami

Pomodorini (cherry tomatoes)

Tungki Marinati (marinated muskrooms)

Focaccia

Salsicce e Peperoni (Italian sausage and peppers)

Rollatini di Pollo con Marsala e Tunghi (chicken rolls in marsala mushroom sauce)

Lasagne con Verdura (vegetable lasagna)

Pasta primavera

Cloparagi alla Parmigiana (asparagus parmesan)

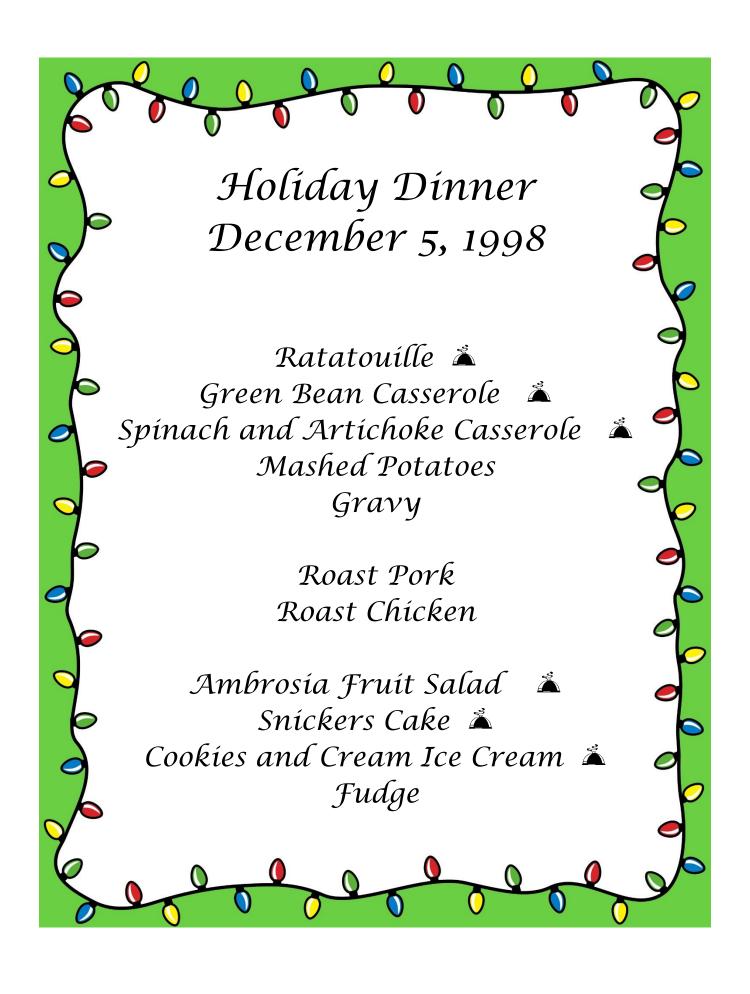
Melanzane alla Parmigiana (eggplant parmesan)

Pane D'Clglio (garlic sticks)

Tiramisu

Snickers Cake 🙇 Cookies and Cream Ice Cream 🛋





# MUSICALE APRIL 11, 1999

Chips and Salsa



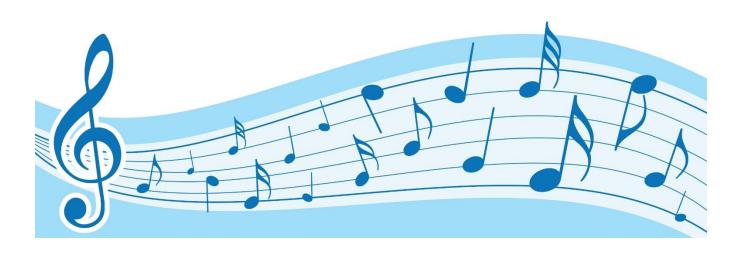
Honeybaked Ham Smoked Turkey Breast



Broccoli Salad 👗
Curried Rice Salad 👗
Capponata 👗
Grean Beans

Butterscotch Pecan Bread Whole Wheat Bread Croissants

\$rape\$ and Orange\$
\$nicKer\$ CaKe \( \blue{\Lambda} \)
Cookie\$ and Cream Ice Cream \( \blue{\Lambda} \)



# SENIOR DINNER MAY 10, 1999 CRUISING THE MEDITERRANEAN

Mezza (Appetizers)

Dolmas - Olives - Cherry tomatoes

Hummus bi taheeni 👗 Tabouli

Shish kebab

Lamb - Chicken - Vegetable

Cucumber yogurt sauce Feta cheese

Paella valenciana

Riz Bi Sh'areh 👗

Ensaladilla de patatas y atun

Haricots verts avec noix

Champignons et artichauts à la Grecque 👗

Pita bread

Focaccia

Baklava

Torta de Santiago

Snickers cake 👗

Cookies and cream ice cream



LEBANON

TURKE

SPAIN



TEXAS





# Dean's Scholar's Floliday Dinner Sunday, December 5, 1999

Honeybaked Ham Smoked Turkey Breast

Wild Rice with Almonds and Dried Cherries and Cranberries Broccoli Rice Casserole Green Bean Casserole with Onion Rings Apple and Cheese Casserole

Waldorf Salad 
Cranberry Sauce

Croissants Corn Bread Butterscotch Pecan Bread

Bread Pudding 👗 Snickers Cake 👗 Cookies and Cream Ice Cream 👗

## The Early 2000's

# Musicale April 16, 2000

Cheeses

Spinach Dip

Artichoke Dip

Salsa

Chips

Duts

Honeybaked Ham Smoked Turkey Breast

Broccoli Salad 👗

Loaded Couscous Salad 👗

Steamed Veggies

Apple and Cheese Casserole 👗

Croissants Butterscotch Pecan Bread

Fruit
Snickers Cake 👗





# Freshman Dinner September 9, 2000

Vegetable Samosas

Tandoori Chicken 👗

Sindhi Goshi (lamb) 👗

Yerra Moolee (Shrimp poached in coconut milk) 🛋

Potato Bhaji

Sakhar Bhath (Sweet rice) 🛋

Vegetable Rulas (Bice with vegetables)

Saag Paneer (Creamed Spinach with Cheese) 🛋

Peas Ossal 🛎

Bhombi Tarkari (Mushrooms with Genger)

Baita

Naan

Chatneys

Mango Ice Cream

Snickers Cake 👗

Cookies and Cream Ice Cream

# Dean's Scholar's Floliday Dinner Saturday, December 2, 2000

Honeybaked Ham Smoked Turkey

Wild Rice with Almonds and Dried Cherries and Cranberries



Broccoli Rice Casserole



Green Bean Casserole with Onion Rings



Apple and Cheese Casserole



Zucchini and Artichoke Salad 👗 Mashed Potatoes



Cranberry Orange Relish





Croissants Corn Bread Pumpkin Bread

Pumpkin Pie

Miniature Pumpkin Pies and Pecan Tassies 🛚 👗



Cookies and Cream Ice Cream



Dean's Scholars Snickers Cake 👗



#### SENIOR DINNER SPRING, 2001 ITALIAN

#### antipasti

Funghi Marinati

Carciofi Marinati

Farcite Olive

arrostiti Peperoni

Mortadella

Mozarella con Proscuitto

Caponata 👗

Grissini

Marinated Mushrooms

Marinated artichoke Hearts

Stuffed Olives

Roasted Peppers

Mortadella

Mozarella and Proscuitto

Eggplant Salad

Bread Sticks

#### Primi

Rotini

Radiatorre con Fungi e Brie

Ravioli degli Spinaci in Salsa di Marinara

Pasta

Pasta with Morels and Brie 👗

e 🕰

Spinach Ravioli n Marinara Sauce

#### Secondi

Petti de Pollo al Marsala

Salsicce con Papriche

gamberetti con Zucchini

Verdra Mista in Gratticola

Fagiolini Rifatti

Chicken Marsala

Sausage and Peppers 👗

Grilled Shrimp with Ham and Zucchini 👗

Grilled Vegetables

Twice Cooked Beans

#### Polci

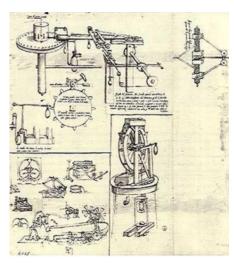
Biscotti

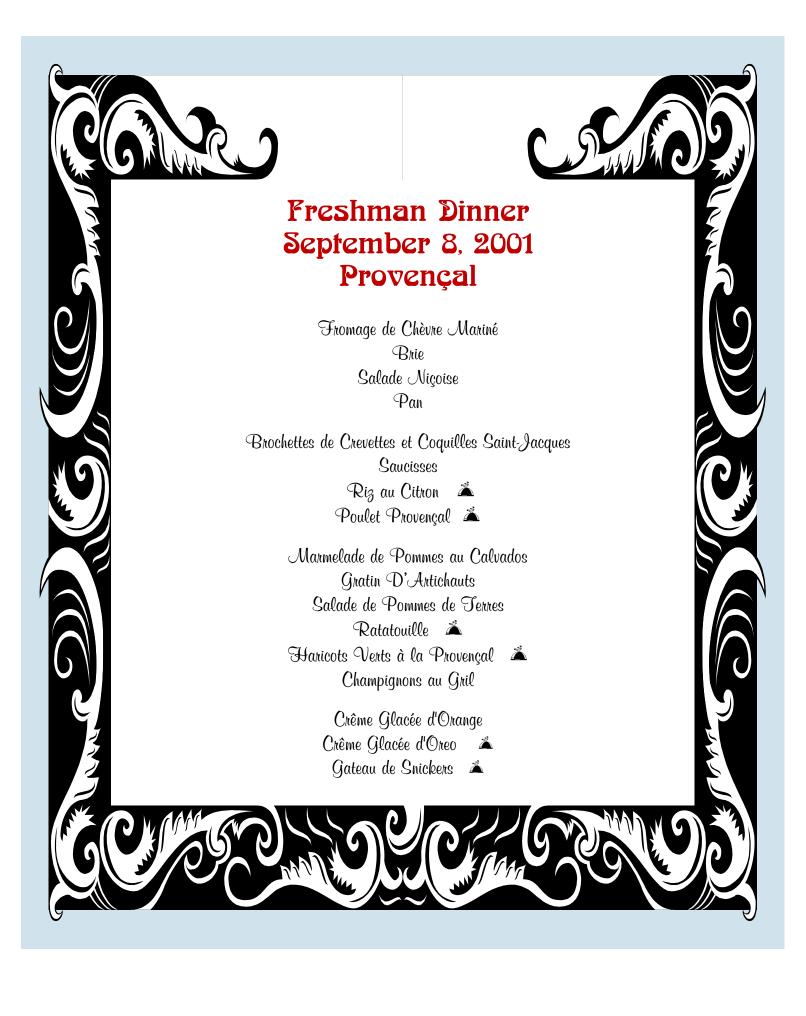
Italian Cookies

Cookies and Cream Ice Cream 👗 Peach and Berries Ice Cream Snickers Cake 👗

Whoever in discussion adduces authority uses not intellect but memory.

Leonardo da Vinci









Broccoli salad A

Apple and cheese casserole

California wild rice pilaf

Fresh fruit

Marinated mushrooms

Three bean salad

Croissants
Butterscotch pecan and banana nut breads
Banana nut bread
Mini bagels

Snickers Cake Blue Bell cookies and cream ice cream Chocolate covered almonds

# SENIOR DINNER MAY 2002 SOUTHWESTERN

Chips

Comatillo guacamole \*\*

Ceviche \*\*

Grilled sirloin with chipotle mayonnaise Chicken chilaquiles casserole Eequila grilled shrimp

Corn and black bean salad Amustard articboke bearts ABell pepper rajas ACOUSCOUS

Orange salad with pecan dressing 👗

Lapaya relish 👗

Corn bread
Cookies and cream ice cream
Snickers cake





# FRESDMAN DINNER SEPTEMBER, 2002 MEDITERRANEAN

Roasted pepper antipasto
Hummus
Tabouli
Artichoke salad
Marinated olives, mushrooms, artichoke hearts
and mozzarella cheese
Pita bread

Roast loin of pork with figs and almonds Grilled shrimp Grilled eggplant and portobello mushrooms with pine nuts Stuffed grape leaves

Fruit salad
Gemmellini with sun-dried tomatoes,
pistachios and basil

Snickers cake 🛦
Cookies and cream ice cream 👗
Baklava
Halvah
Dates and figs



## Pálidái Dinnak Dáa 7. 2002

Baked Brie with Granberries and Almonds A Spinach Artichoke Dip with Chips A Pumpkin Bread Pumpkin Log

Grilled Pork Loin

Mandarin Orange Stuffing 

Herb Grilled Shrimp 

Grilled Portobello Mushrooms with Pine Nuts and Feta Cheese 

Eajun Roast Turkey

Apple and Cheese Casserole A

Nantucket Rice Pilaf A

Green Bean Casserole with Onion Rings A

Steamed Asparagus

Chilean Squash Casserole A

Cranberry Sauce

Boston Market Cornbread Croissants

Snickers Eake A
Gingerbread with Crunch Topping A
Fruit Eake
Truffles
Esokies and Gream lee Gream









## SENIOR DINNER SATURDAY, MAY 3, 2003

### A HUNGARIAN FEAST

Paprikás Csirke Paprikás Gomba Kolbász Tejeles tormamartassal Lecso

Rizs Kapros zöldbabfõzelék Magyaros tojasos krumplipure Magyaros brakoli

Bugaci parasztsaláta

Uborka Saláta Gyümölcsös palacsinták meggyessel

Zsemle

Fagylalt Keksz és Krem Torta Dekána Tanulok Chicken Paprika

Mushroom Paprika

Sansage with Horseradish sance

Paprika Tomato, Onion, Peppers

Rice Green Beans and Dill @ Mashed Potatoes and Sour Cream @ Broccoli with Breadcrumbs @

Bugac Peasant's Salad (peppers, tomatoes,
cucumbers)
Cucumber Salad (Pernit Crepes with Sour Cherries

Rolls

Cookies and Cream Ice Cream & Snickers Cake &







# Floliday Dinner Sunday, December 7, 2003



Spinach Artichoke Dip with Pita Chips A
Baked Brie with Cranberries and Almonds A
Holiday Tortilla Chips
Pumpkin Bread
Pumpkin Log

Grilled Portobello Mushrooms with Pine Nuts and Feta Cheese Grilled Pork Loin Mandarin Orange Stuffing Cajun Roast Turkey Grilled Shrimp

Green Bean Casserole with Onion Rings

Apple and Cheese Casserole

Cranberry Orange Sauce

Steamed Asparagus

Vegetarian Chili

Risotto

Corn Bread Croissants

Snickers Cake Assorted Sweets and Dates

Cookies and Cream Ice Cream

Peach Ice Cream

Chocolate Mice

Fruit Cake

Pecan Pie

Noel Log









# FRESHMAR DIRRER SEPT. 11, 2004 WELCOME TO THAILARD

## Appetizens:

Peanuts Coconut Cream Flavour
Peanut Matdongsan
Shrimp Crackers, Fish and Crab Crackers and Banana Chips
Spring Rolls with Shrimp, Turkey and Pork
Summer Rolls with Chicken, Pork and Shrimp (with Peanut Sauce)
Vegan Summer Rolls

#### cold salads:

Exotic Fruit Salad 👗
Thai Beef Salad 👗

#### main dishes:

Thai Lamb with Lime Leaves Chicken Saté with Peanut Sauce Tofu Saté with Peanut Sauce Thai Spice Mushrooms

## **Garnishes**:

Peanut Sauce Chopped Peanuts Chopped Cilantro Mangoes in Fish Sauce

## side dishes:

Thai Fried Noodles with (and without) Shrimp A Spiced Cashew Curry A Steamed Rice
Coconut Rice with Pineapple A Thai Green Curry with Eggplant and Green Beans A

## Dessert:

Bananas in Coconut Milk 👗 Snickers Cake 👗 Cookies and Cream Ice Cream 🏝





## Holiday Dinner 2004

## Appetizers

Spinach Artichoke Dip Anny Carrots
Assorted Cheeses, Pate, and Salami
Chips, Crackers and Crail Mix
Pumpkin and Chocolate Breads
Pumpkin Log

#### Main Courses

Grilled Hork Loin

Grilled Portobello Mushrooms with Feta and Pine Nuts & Herh Grilled Shrimp & Sliced Cajun Roast Turkey

## Heggies and Sides

Apple and Cheese Casserole 👗

Nantucket Rice Pilaf 👗

Mandarin Grange Stuffing 👗

Green Bean and Onion Casserole 👗 Steamed Asparagus

> Hegetarian Chili 👗 Cranherry Pear Sauce Corn Bread and Croissants

## Chocolate Hountain 👗

Stramberries, Oranges and Apples
Marshmallows
Angel Hood Cake
Graham Crackers
Hretzels

#### *Besserts*

Lemon Creme Cake Assorted Other Desserts Assorted Cookies and Candies

#### The Late 2000's



## SENIOR DINNER SATURDAY MAY 8, 2005

antipasto

Mortadella, Capicolla, Marinated Mozzarella, Roasted Red Peppers,
Marinated Green Olives, Marinated Artichoke Hearts, Black Olives,
Marinated Mushrooms, Thin Whole Green beans, Three Bean Salad
Sliced Cheese

Finnish Bread Garlic Breadsticks

Pasta with Morels and Brie 👗
Pasta with Olive Oil
Manicotti (cheese and meat)

Chicken Marsala 👗

Italian sausage

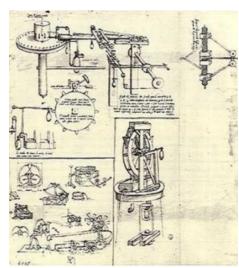
Grilled shrimp with sundried tomatoes 🏝

Caponata 🛋 Grilled vegetables

Snickers cake 👗
Cookies and cream ice cream 👗
Orange slices 👗
Nu tella croissants 👗

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....Leonardo da Vinci



## Frethman Dinner Jeptember 11, 2005



#### APPETIZERS



MELON AND PROSCUITTO IN HONEY LINE GREAN A
GEVICHE A
GHORIZO BEAN DIP A
GUACAMOLE A
TOMATO, GORN, AND MANGO SALSAS

## MAIN COURSES

BLACK BEAN AND GOAT CHEESE ENCHILADAS WITH MANGO SALSA A SLICED SIRLOIN WITH CHIPOTLE MAYONNAISE A SALMON WITH TROPICAL BLACK BEAN SALSA AND COCONUT CURRY CREAM A

#### SIDES

Mustard Artichoke Hearts A
Grilled Portobello Mushrooms A
Bell Pepper Rajas A
Sweet Ginnamon Rice A
Gorn Bread

#### DESSERTS

SNICKERS CAKE A
COOKIES AND GREAM TCE GREAM A

## GHOCOLATE FOUNTAIN &

Angel Food Gake
Strawberries, Pineapple, Melon,
Oranges
Pretzels, Graham Grackers,
Marshmallows





# Deans Scholars Holiday Dinner December 10 2005

Spinach Artichoke Dip 👗 Baked Brie 👗 Baloy Carrots Chips and Crackers Intipasto Plate: Mushrooms Artichokes Olives Tomatoes F

Antipasto Plate: Mushrooms Artichokes Olives Tomatoes Mozzarella Pumpkin Bread Chocolate Cherry Bread Pumpkin Log Mixed Nuts



Garlic Mashed Potatoes & Cranberry Walnut Stuffing & Confetti Couscous & Apple and Cheese Casserole & Green Bean and Onion Casserole &

Steamed Asjoaragus



Corn Bread Croissants

Chocolate Fountain 👗
Fresh Fruit
Marshmallows
Shortbread Cookies and Piroulines
Thick Pretzels



Snickers Cake 👗
Cookies and Cream Ice Cream 👗
Chocolate Mice 👗
Panforte
Assorted Cookies and Candies









## Freshman Dinner Sept. 16, 2006

Appetizers

Chips Salsas: Tomato and Mango

Chile con Queso

Guacamole 👗

Chorizo Bean Dip 👗

Cold Salads

Fresh Fruit

Corn and Black Bean Salad 👗

Ceviche

Main Dishes

Chiles rellenos

Chicken Chalupa Casserole

Mushroom and Spinach Chalupa Casserole 👗

Papaya Pork Tacos 👗

Fajitas

Beef 👗

Chicken 👗

Rosspherry Chipotle Grilled Shrimp with Pumpkin Seeds 👗
Portobello Mushrooms

Garnishes

Grated Cheese

Sour Cream

Papaya Roelish 👗

Pico de Gallo

Side Dishes

Mexican Bean Stew 👗

Sweet Cinnamon Roice

Bell Pepper Rajas 👗

Corn Bread

Dessert

Assorted Mexican Pastries

Snickers Cake

Cookies and Cream ice Cream

Mango ice Cream 👗







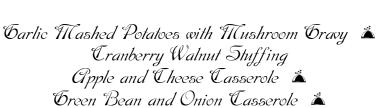


## Dean's Scholars Holiday Dinner Dec. 9, 2006

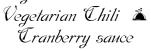
Spinach Artichoke Dip 👗 Baby Carrots Baked Brie 👗 Chips and Trackers Pumpkin Bread, Chocolate Cherry Bread, Pumpkin Log Mixed Muts, Poppycock



Chicken meathalls Grilled Portobello Mushrooms with Feta and Pine Muts 👗 Berb Grilled Shrimp 👗 Grilled Salmon with Grilled Lemons



Steamed Asparagus with Hollandaise Sauce 👗 Vegetarian Chili 👗





Corn Bread Kutella Croissants 👗

Chocolate Fountain Strawberries, Oranges, Apples, Pears, Pineapple Marshmallows Palmlers Tookies, Shortbreads, Piroulines Thick Pretzels Angel Food Cake, Pomegranate Cranberry Cake Dried Fruit Tray



Chocolate Mice Assorted Cookies and Candies







# SENIOR DINNER MAY 5, 2007

#### INTERNATIONAL MEETS TEXAS WITH CHEF ZACH LADNER

Zach's statement: The general theme I am going off of is diversity and how people come to UT from many different cultures and UT changes all of us in some way, but also conversely I'd like to feel that we all change UT in some way. So with that in mind I have taken dishes from other cultures and Texified them, and have also taken Texas dishes and endowed them with characteristics from other cuisines.

#### **Appetizers:**

Better than Kerbey Queso Grilled Lobster Ceviche Black Bean and Mango Salsa Guacamole Truffle Hummus and Grilled Nan

#### Side Dishes:

Smoked Salmon Potato Salad with Fresh Garlic Lemon Aioli Pureed Acorn Squash Sautéed French Beans

# **ENTREES:**Moroccan Spiced Lamb Chili with Fried Plantains and Cotija Cheese

Blue Corn Saaq Tamales with Honey Chipotle Sauce TexMexiZaqna Grilled Vege Skewers Crazy Cajun Pan Seared Scallops and Chorizo with Roasted New Potatoes and Baby Corn Flat Iron Truffle Fajitas with Avocado Truffle Sauce and Gruyere Cheese on Homemade Grilled Corn Tortillas

#### **DESSERTS:**

Snickers Cake
Pecan Pie Cheese Cake
Cookies and Cream Ice Cream
Peach Ice Cream













## Freshman Dinner September 15, 2007

#### Appetizers

Chorizo Bean Dip 👗



Guacamole

Mango Salsa



Chile con Queso 👗



Black Bean and Goat Cheese Enchiladas with Mango Salsa 👗 Salmon with Tropical Black Bean Salsa and Coconut Curry Cream Tamales with Borracho Sauce

#### Make Your Tacos

Barbacoa

Grilled Chicken

Raspberry Chipotle Grilled Shripp

Cheese, Lettuce, Tomato, Opions, Cilantro, Sour Cream

Guacamole 👗

Tortillas, Crispy Shells, Tostada Shells

#### Side Dishes

Veggie Ka-bobs

Grilled Portobello Mushrooms



Beans Corp and Black Bean Salad 👗

Mexican Rice

Corn Bread

#### Dessert

Fruit Salad

Spickers Cake 👗

Cookies and Cream Ice Cream

Tres Leches Cake















# \*\*Coliday \*\*Dinner \*\*Dec. 8, 2007

Spinach Artichoke Sip and chips & Saked Srie and crackers & Saby Carrots
Seads: Rumpkin and Chocolate
Rumpkin Log
Skutella croissants

Mixed nuts and Roppycock

Grilled Cranberry Chipotle Turkey Loin
Green Curry Chicken 

Grilled Rortobello Mushrooms with Seta and Rine Kuts 

\*\*ACER GRILLED Shrimp 

Apple-Braised Balmon with Citrus-Bpiced Couscous 

\*\*Camales\*\*

Eatkes with Sour Fream and Applesauce
Franberry Walnut Stuffing
Kick's Eentils with Sausage and Bacon
Mac and Fheese Fasserole 

Green Bean Fasserole with Onion Rings

Steamed Asparagus with Hollandaise sauce
Franberry Sauce

Form Bread

Chocolate Sountain 

Strawberries, Oranges, Apples, Rears, Rineapple, Oried Sruit

Marshmallows

Cookies

Chick pretzels

Angel food cake

Ranettone

Cinnamen twists

Gingerbread House

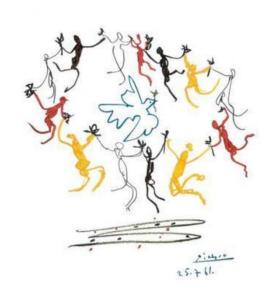
Chocolate Mice 👗

Assorted Cookies and Candies

# SENIOR DINNER MAY 3, 2008

# RETURN OF PICASSO WITH CHEF ZACH

Fresh Chips and Fresh Salsas
Corn tortilla breaded Guacamole
Almond cranberry baked brie 
Spinach artichoke dip
Spicy chicken wings



Fresh Made Bratwurst braised in Shinerbock and grilled, served with onions, course grain mustard, and homemade buns
Cheese steaks with rib eye, cheese sauce, with grilled onions and peppers. On fresh made hoagies.
Spice rubbed chicken fa jitas with guacamole, assorted salsas, aged cheddar cheese, and shredded iceberg lettuce, on fresh flour tortillas.

Chicken Korma with basmati rice pilaf
That curry to fu with steamed rice
BBQ Berkshire pork shoulder
Blackened salmon

Mashed potatoes with a rich brown gravy
Mac and cheese, Monterrey jack, aged cheddar, and parmesan
Stir fried Snow pea leaves
Green bean casserole with homemade cream of mushroom soup and crispy shallots
Grilled asparagus
Sweet potato fries
Corn bread

Snickers cake (a)

Cookies and cream ice cream

Mango ice cream

Chocolate dipped strawberries

Assorted cheesecake squares



## Freshman Dinner Fall, 2008

Guacamole, queso, salsas with chips Garlic chili hot wings

#### Tacos:

Ancho coke glazed chicken breast

Achiote marinated beef

Chili verde confit pork belly 👗

Poblano y papas

Fried avocado

Roasted pepper and onion relish

Charred chili chimichurri

Pico de gallo

Panella cheese

Guacamole

Salsas: mango and roja

Hatch pepper and peach aioli

Pickled carrot and red onion



Arroz con pollo (with chili garlic fried chicken)

Marinated and grilled duck with spiced pumpkin sauce and chili verde oil

Blue corn crusted crab cakes, topped with grilled glazed shrimp,

served with roasted pepper and corona beurre blanc

Whipped sweet potatoes Sweet and spicy cornbread Grilled corn Grilled squash Moros y Christianos

Tres leches cake

Snickers cake 👗

Cookies and cream ice cream 👗

Cajeta



Sunday, Dec. 7, 2008

Hummus w/ píta bread

Chips and queso 👗

Nutella croissants 👗

Beef fajitas with cheese and guacamole 👗 Chicken tomato pesto with penne pasta vegetable tomato pesto with penne pasta vegetable curry with rice #

7-beer chili Turkey hash

Mashed potatoes Sweet potato casserole @ Green bean casserole with onion rings @ Grilled asparagus Ambrosía fruit salad 👗

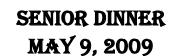
### Cornbread



Chocolate fountain 👗 Peach cobbler @ Chocolate mice Gingerbread house







No Fat Left Behind
Featuring Chef Zach Ladner (Culinary Institute of America Valedictorian)

#### **Appetizers**

Fresh chips with handmade salsas: Roasted chili salsa, Spicy habañero salsa, Mango salsa, Guacamole

#### Main Courses

Grilled chicken breast with extra virgin olive oil and natural juices

BBQ duck legs with pomegranate BBQ sauce

Chicken tagine: spiced chicken legs with raisins, almonds and harissa sauce

Spice rubbed NY strip steak with Zach's secret steak sauce

Seafood curry: mussels, shrimp, scallops and clams

Gnocci with tomato and mushroom ragoût and Parmesan cheese

Roast duck breast with Zach's secret duck sauce

#### Sides:

Ratatouille
Whipped sweet potatoes
Grilled asparagus salad with caper-shallot vinaigrette
Cubano cheese steak fries
Fried rice
Rice pilaf

#### DESSERTS

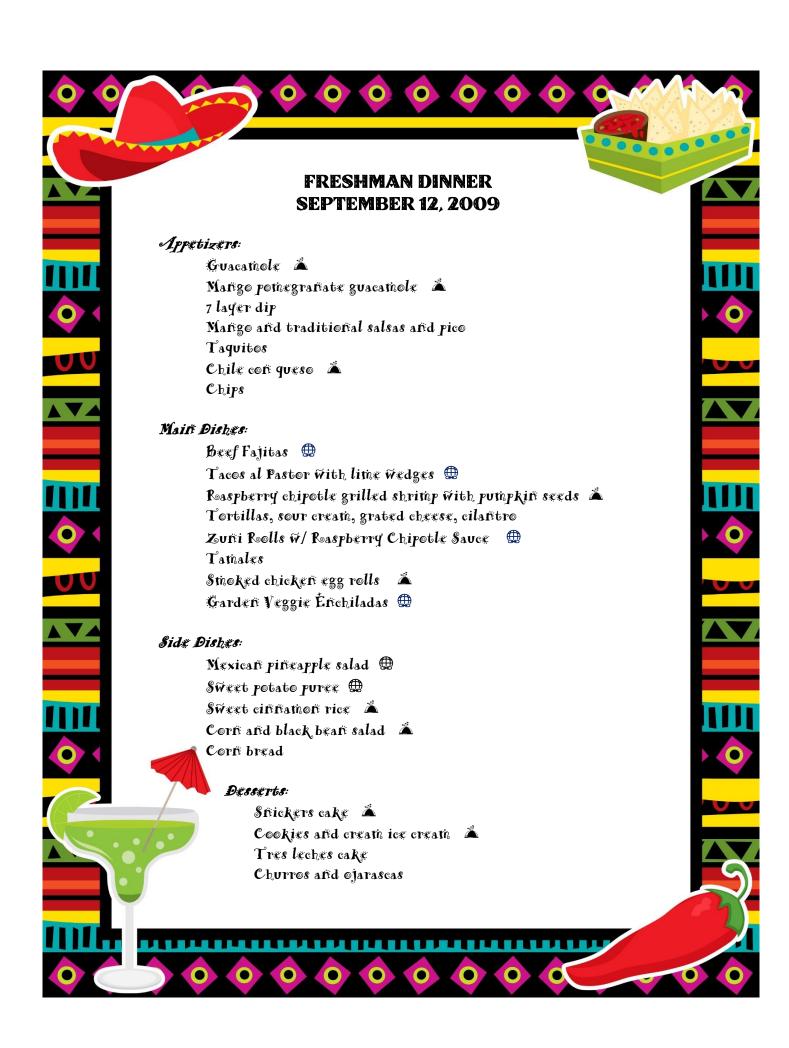
Snickers cake 🙇

Cookies and cream ice cream 🙇

Strawberry ice cream

Cheesecake with a mango custard sauce







Spiced herbed nuts 

Cranberry crab rangoons 

Spinach artichoke dip with chips 

Nutella croissants 

Poppycock

Grilled chicken and lamb with cranberry chutney 
Rosemary red wine flank steak 
Chalupas with chorizo

Grilled Portobello mushrooms with feta and pine nuts Turkey chiles rellenos Veggie chiles rellenos Tamales

> Rice pilaf with nuts and cranberries Apple and cheese casserole Green bean casserole with onion rings Ambrosia fruit salad Corn bread

Ginger snaps 👗
Chocolate chocolate cookies 👗
Baklava 👗
Chocolate mice 👗
Gingerbread houses to look at

Chocolate fountain Acmentines, strawberries, pineapple
Dried fruit
Pretzel bits with peanut butter
Marshmallows
Angel food cake
Walker shortbread
Scones

## The Early 2010's











## MUSICALE SUNDAY, APRIL 11, 2010

Mixed nuts

Sugamole

Spinach artichoke dip A

Hummus: traditional and spinach artichoke
salsas: traditional and mango
Baked brie

Mozzarella balls with sun dried tomatoes
Chips

Orange slices A
Mini cinnamon rolls

Sliced meats and cheeses

Smoked chicken salad A
Mandarin shrimp and asparagus salad A
Broccoli salad (without bacon) A
Loaded couscous salad A
Fruit salad

Croissants
breat Harvest pumpkin bread and wheat bread

Inickers cake A

Pineapple upside down cake
Fudge brownie cheesecake with strawberries

Moolenium crunch ice cream

Cookies

# Senior Dinner 2010 With Food Scientist Royan Roiddle

Ceviche 👗

Mango pomegranate guacamole 👗

Tomatillo guacamole 👗

White gueso with chiles

Salsas and chips: Fire roasted 🛋; charred tomato, chipotle and mango 🚇

Chicken sausage

Beef brisket 👗

Grilled rojo shrimp

Mango coconut chicken curry

Adobe pie (chicken and veggie)

Grilled Portobello mushrooms with pine nuts and feta 👗

BBQ sauce fountain 🛋

Cotija mashed potatoes 👗

Chimayo market corn

Bell pepper rajas 👗

Skewers of coconut grilled pineapple

Grilled asparagus

Corp bread

Spickers cake

Cookies and cream ice cream

Mango coconut ice cream 👗

Chocolate chip cookies Desanto

Periodic table of cupcakes

Quote from Ryan: So basically we're serving everything the seniors won't be able to get when they leave the southwest. Way to make us homesick before we even leave!

## freshman Dinner September 12, 2010

Guacamole 🚵
Mango Pomegranate Guacamole 🚵
Salsa: Verde 🕮, Mango, Tomato
Chicken Taquitos
Chile con Queso 🚵
Black Bean Dip
Pico
Chips

#### Main Dishes

Beef fajitas Amargarita Chieken fajitas Amargarita Chieken fajitas Amargarita Chieken fajitas Amargarita Chieken and Neggie Tamales

Corn and flour Tortillas

## Side Dishes

Sweet Potato Purce #
Traditional Mexican Rice #
Corn and Black Bean Salad #
Corn Bread

## Desserts

Sniekers Cake A
Chocolate Flan
Cookies and Cream lee Cream A
Mango Coconut lee Cream A
Tres beches Cake
Piñata with Candy

#### Holiday Dinner Saturday, December 4, 2010

#### Appetizers

Spiced herbed nuts @

Baked Brie 👗

Ritz Crackers

Spinach artichoke dip 🛋 Tortilla chips

Pita chips

Nutella croissants 👗

Chinese dumplings

Firecracker Scallions

Pumpkin Bread

#### Main Courses

Grilled lamb and turkey with cranberry chutney

Chicken with Olives, Caramelized Onions, and Sage

Rosemary Red Wine Flank Steak

Roasted Pecan Shrimp 🚇

Grilled Portobellos with Feta and Pine Nuts

#### Side Dishes

Mac and Cheese Casserole

Baked Butternut Squash with Apples and Maple Syrup

Green Bean Casserole with Onion Rings

Ambrosia fruit salad 👗

Corn bread from Boston Market

#### Dessert

Cookies: Cranberry cinnamon @ and Chocolate chocolate chip

Chocolate mice

Gingerbread house

Chocolate fountain

Clementines, Strawberries, Pineapple, Dried fruit

Angel food cake

Small biscotti. Walker shortbread

World Market almond rolled wafers

Pretzel bits with peanut butter





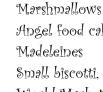
















Semor Dinner, 7 7 A Max 7, 2011

Pearl balls A

Dumplings

Chicken wings A

Chinese hard boiled eggs A

Hunan candied nuts A

Braised black mushrooms A

Shrimp chips

Minced chicken (also veggie version) in lettuce cups

Camonese roast duck

Korean grilled beef

Moo shoo pork/veggies

Shrimp curry

Cashew broccoli

Egsplam in Chile Garlic Sauce

Mixed noodles

Marinated asparagus

Cucumber salad

Rice

Almond jello with lychees and mandarin oranges Fortune cookies

Almond cookies

Snickers cake A

Cookies and cream ice cream A

Mango coconut ice cream

Strawberry ice cream





# Senior Dinner May 4, 2013

#### Before

Vegetable Samosas

Vietnamese Spring Bolls with Peanut Sauce Chinese Shrimp Chips

Stuffed Mushrooms: Indian Vegetarian and Chinese Pork

Hunan Candied Pecans

An Indian Feast
Vegetable Talfrezi
Saag Saneer
Chicken Tikka Wasala
Chana Wasala
Baita

## Asian Meats and Sauces Bar

Borean Grilled Beef 👗
Mongolian Grilled Zamb 🏝
Grilled Shrimp
Steamed Broccoli

Thai Peanut Sauce A

Hoisin Barbeque Sauce
Indian Curry Cream Sauce
Chinese Chimichurri

Bice Dilaf Dad Thai Naan

## After

Eníckers Cake 👗 Cookies and Cream 1ce Cream 👗 Coconut Mango Ice Cream 👗 Baju Bath

# Freshman Dinner Classic Menu

Mexican Pinwheels & Chile con Queso & Guacamole & Salsa
Chips

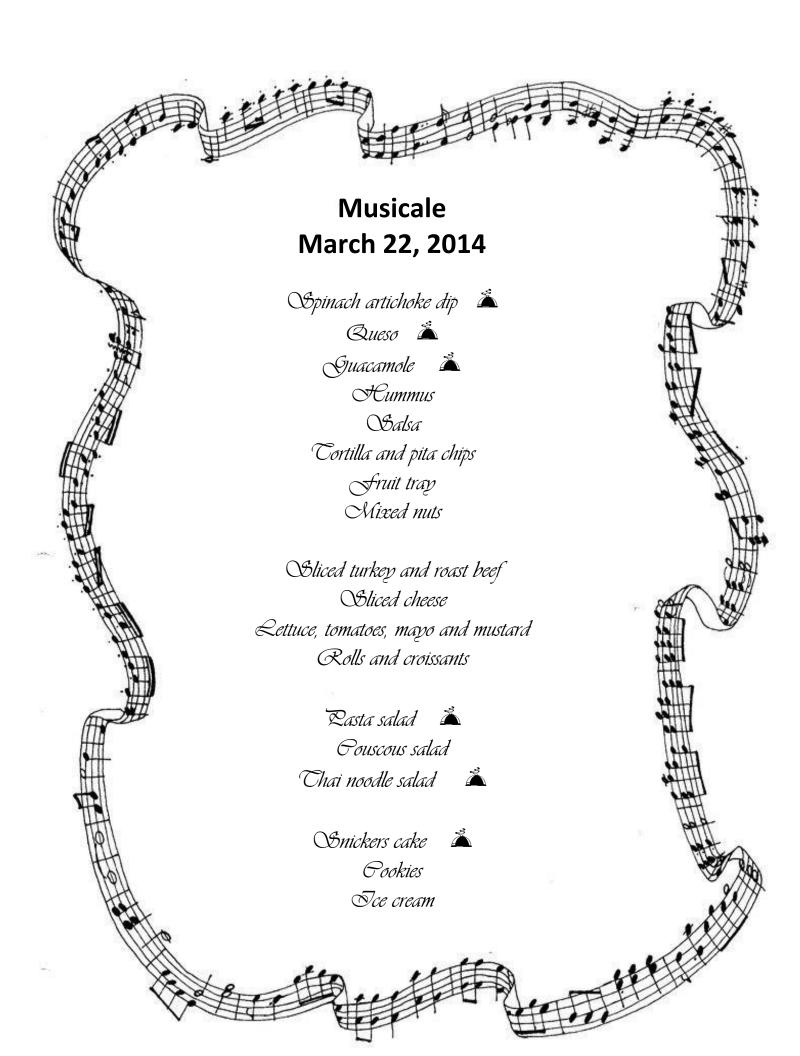


Beef and Chicken Fajitas & Grilled Onions and Peppers & Vegetarian Enchiladas &

Spañish Roice & Corñ and Black Bean Salad & Papas and Poblaño Peppers &

Snickers Cake & Cinnamon Sugar Butter Cookies &





## Senior Dinner May 3, 2014

SUSHI すし

California Rolls 

Veggie Rolls 

Philadelphia Rolls 

Caterpiller (Unagi) Rolls 

Shrimp Rolls 

Shrimp Nigiri





## APPETIZER TABLE

Potstickers: Chicken and vegetable, Vegetable

Yakitozi #

Steamed Rice

Peel and Eat Edamame

Japanese Crackers and Snacks



## MAIN COURSES AND SIDES



Snickers Cake 👗
Cookies and Cream 1ce Cream 👗
Mango Coconut Ice Cream 👗
Assorted Japanese Treats

#### The Late 2010's

#### SENIOR DINNER MAY 1, 2015

#### appetizers

Dates and Pistachios

Spanakopita

Dolmas

Dita Chips

Dips: Hummus 👗

Tabouli 👗

Baba Ganoush @



#### main courses

Shish Bebab: Zamb, Beef, Shrimp, Vegetables, with Tzatziki Sauce 🚇

Chicken Tajine #

14ibbeh 👗

Falafel 🚇

Moussaka

#### side dishes

Conscous #

Boasted Potatoes #

2 oobee 👗

Greek Salad 👗

Dita Bread

#### dessert

Snickers Cake 👗

Cookies and Cream Ice Cream 👗

Mango Coconut Ice Cream

Baklava

Dried Fruit (dates, figs, apricots) and Halva

#### drinks

Water

Apple Tea





# Freshman Dinner Classic Menu

Mexican Pinwheels & Chile con Aueso & Guacamole & Salsa Chips

Beef and Chicken Fajitas A Grilled Onions and Peppers A Vegetarian Enchiladas

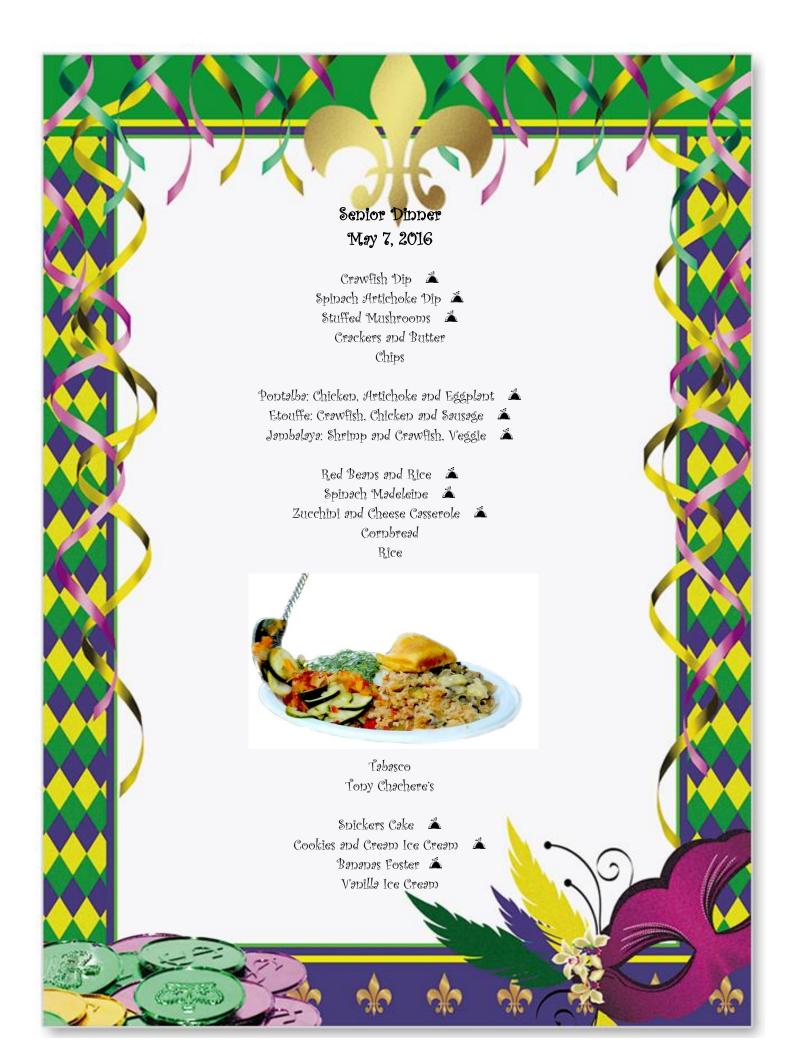
Spañish Roice & Black Beañs Corñ añd Black Beañ Salad & Papas añd Poblaño Peppers &



Snickers Cake &
Fruit
Cinnamon Sugar Butter Cookies &
Mexican Hot Chocolate Cookies &







## Senior Dinner May 6, 2017 Louis Brings Us to South America

## Oppetizers

Arepas with carnitas and queso fresca Guasacaca (Venezualan guacamole) Chifles (fried plantains)

Papa a la Huancaina 👗

#### Entrees

Tamales

Parrillada (grilled beef, shrimp, portobellos, zucchini) 

Chicken a la Criolla



#### Condiments and Sauces

Chimichurri #

Huancaina 🚇

Salsa criolla 🚇

#### Side Dishes

White rice

Black beans

Grilled plantains #

Corn salad #

Pão de Queijo

#### Dessert

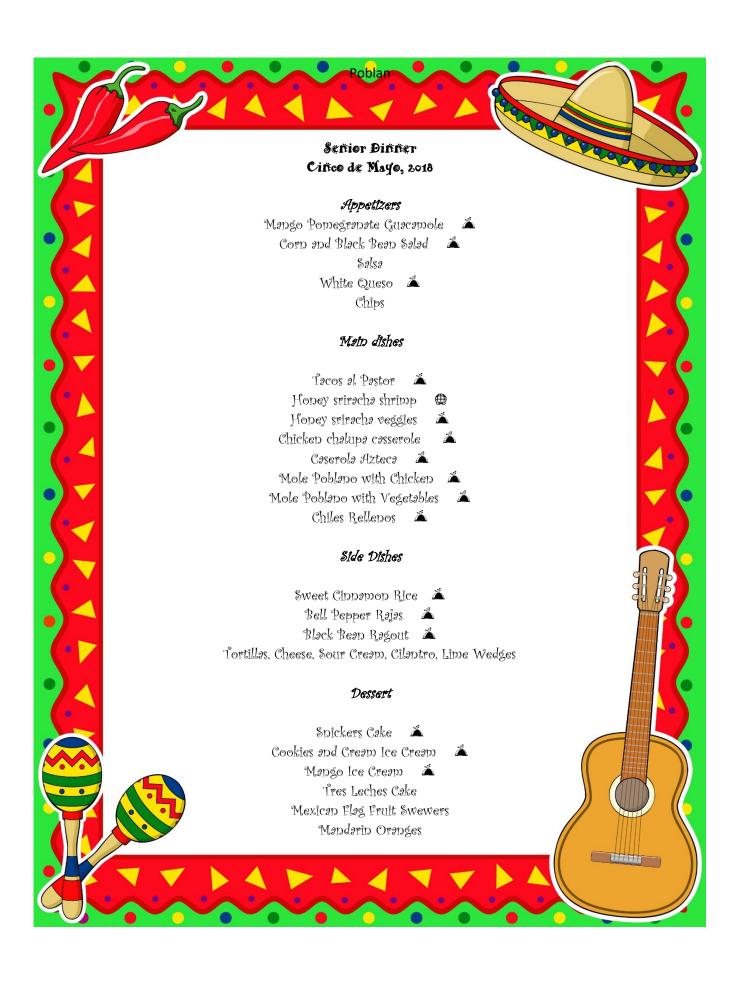
Cookies and cream ice cream

Mango coconut ice cream

Snickers cake 👗

Arroz con leche





# Musicale February 24, 2019

Spinach artichoke dip 👗

Queso 👗



Guacamole 👗

**Hummus** 

Salsa

Tortilla and pita chips

Sliced meats

Sliced cheese

Rettuce, tomatoes, pickles, mayo and mustard  $\mathcal{R} \mathit{lls}$ 

> Stalian pasta salad Spinach and kale salad

Thai noodle salad



Snickers cake *Cookies* Fruit tray

















# Senior Dinner May 11, 2019

## **Appetizers**

Mango Chutney

Tilantro Chutney

Tamarind Chutney

Eime Pickle

Pani Puri

Masala Boondi

Veaetable Samosas



#### Mains

Chicken Tikka Masala #

Tandoorí Camb\_ 👗

Saag Paneer 👗

Aloo Gobí 👗

Chana Masala 👗

## Sídes

Mini Naans

Peshwari Naan 👗

Saffron Basmatí Ríce

Vegetable Pulao 👗

Raíta 👗

Rachumber Salad 👗
Fresh Mangos and Berries



## Desserts

Sníckers Cake 👗

Rheer #

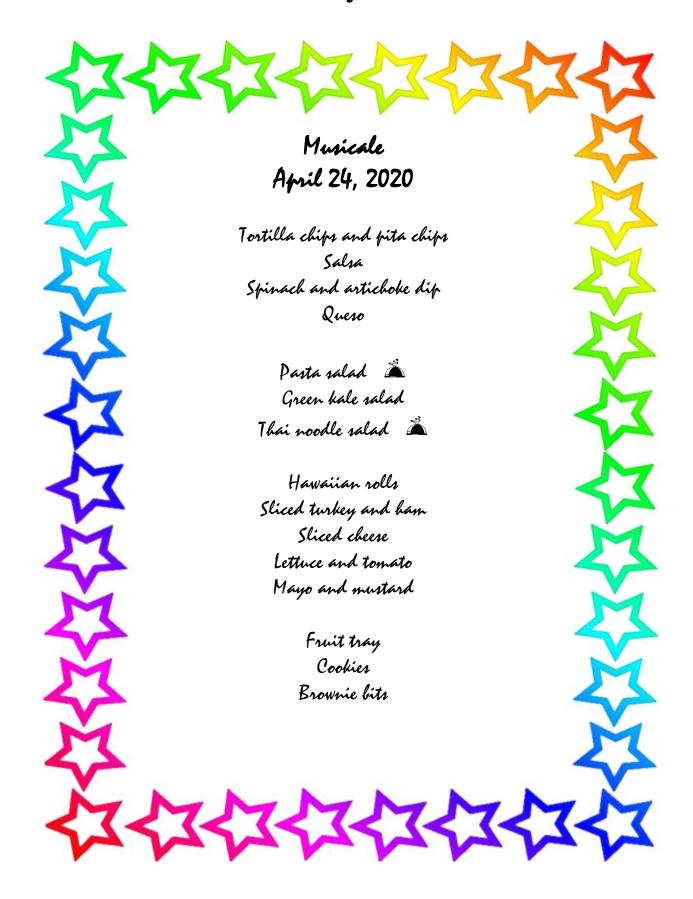
Cookies and Cream Jce Cream 👗

Rulfi Joe Cream 👗



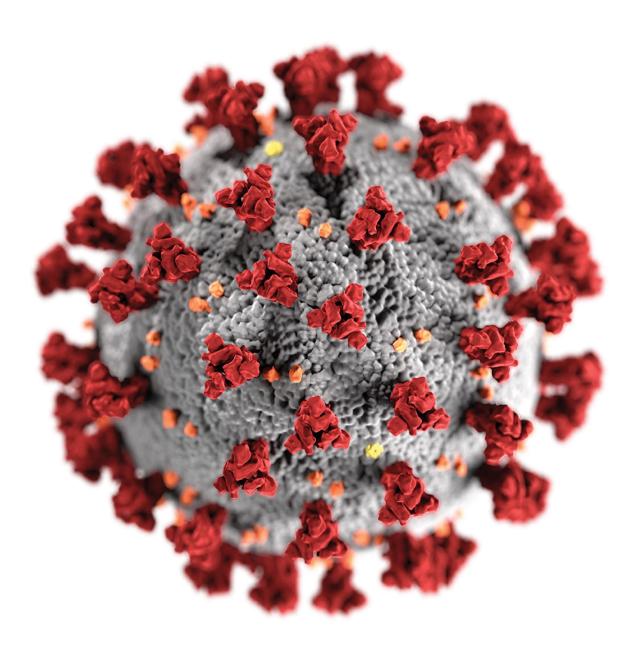


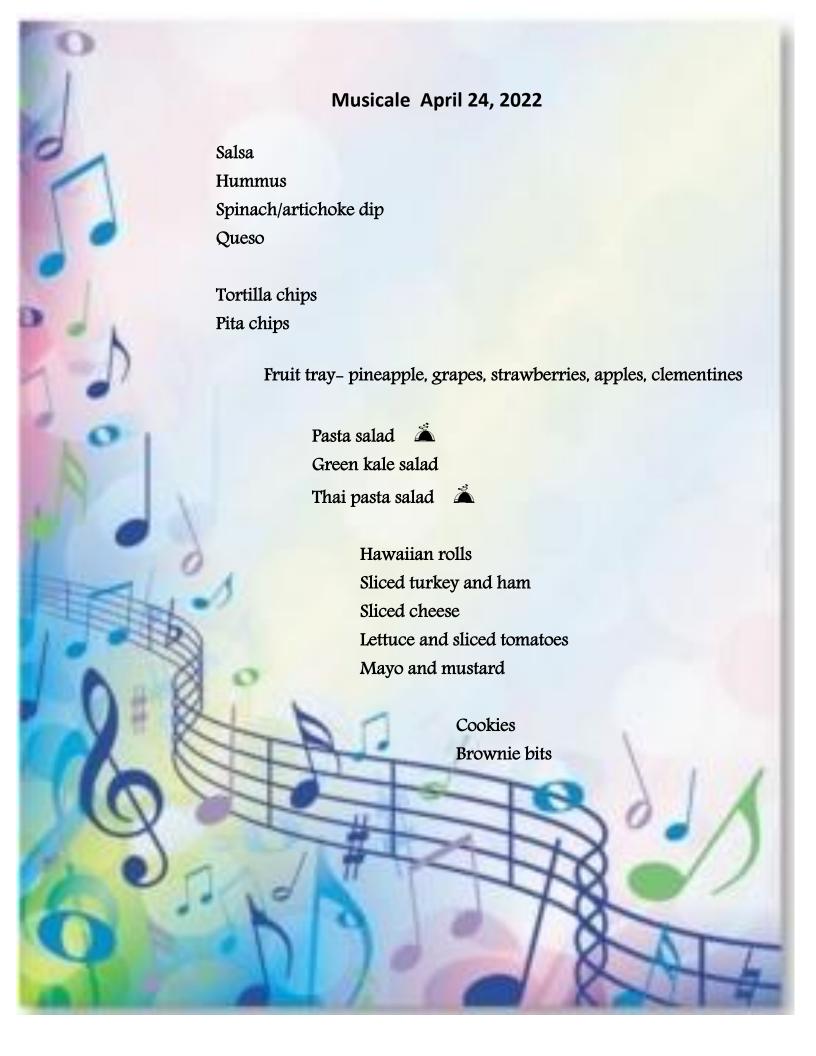
## The Early 2020's



Yes, we managed to slip in Musicale 2020 just in time. The usual great menu. The next day, the University (and everyone else) shut down.

So there's a bit of a gap here.





# Senior Dinner - May 1, 2022



#### DRINKS

Thai iced tea with coconut milk

### Rppetizers

Assorted Snacks
Summer Rolls with Pork and Shrimp

\*\*Degan Summer Rolls\*\*

\*\*D

#### cold salad

Thai Beef Salad 👗

#### main dishes

Thai-Style Beef with Lime Leaves 
Chicken Sate 
Tofu Sate 
Thai Spice Mushrooms

#### carnishes

Peanut Sauce 👗 Chopped Peanuts, Cilantro Sriracha Sauce

#### side dishes

Green Curry with Eggplant and Green Beans

Thai Fried Noodles

Spiced Cashew Curry

Coconut Rice with Pineapple

Steamed Rice

#### Dessert

Snickers Cake 👗 Cookies and Cream Ice Cream 👗 Mango Coconut Ice Cream 👗 Mandarins

