

SMALL BITES, BIG DREAMS

Benefiting scholarships for Tri-C® Hospitality Management students

MENU

Thursday, Sept. 14, 2017 • 6 p.m.

Hospitality Management Center at Public Square

Event Co-Chairs Brandt Evans and Zdenko Zovkic

Delicious Small Bites and Delectable Drinks

Prepared before your eyes by top chefs paired with Tri-C Hospitality Management students

Chef Jack Ahern

Tri-C Hospitality Management Program

Cheese and charcuterie

Chef Ben Bebenroth

Spice Kitchen & Bar

Charcoal roasted eggplant marinated in garlic, chilies and extra virgin olive oil

Chef Dante Boccuzzi

Dante Dining Group

Braised lamb shank, pepper glaze, carrot “hummus” crisp ceci

Chef Zack Bruell

Zack Bruell Restaurant Group

Chicken roulade with wild mushrooms and watercress sauce

Chef Brandt Evans

Pura Vida/Blue Canyon Kitchen & Tavern

Korean fried chicken with Asian vegetable slaw
Full bar by Pura Vida

Great Lakes Brewing Company

Specialty Craft Beer

Chef Heather Haviland

Lucky's Café

Zucchini cakes topped with grilled sweet corn, pico de gallo and Cotija cheese

Chef Chris Hodgson

Driftwood Restaurants and Catering

Short rib Rangoon, lime yogurt, rojak sauce

Chef Christopher Kafcsak

Nomad Culinary/Deagan's Kitchen and Bar;

Tri-C Alumnus

Elk tenderloin with queso fresco, Fresno chili pepper and local gooseberry salsa on a fresh corn tortilla

Chef Douglas Katz

fire spice company,

Beef and pork meatballs with shakshuka (tomato-pepper) sauce, fennel-cucumber yogurt and micro arugula

Pastry Chef Maureen Leonard

Tri-C Hospitality Management Program

Assorted desserts

Chef Karen Small

The Flying Fig

Gochujang marinated country ribs “Larb” with jasmine rice and a local tomato, melon, chili and herb salad

Chef April Thompson

Wild Thyme Personal Chef Services

Pan-fried herbed polenta cakes with stuffed roasted figs, crispy leeks and a coconut-cognac reduction

Vitamix

Pisco Sour

Chef Eric Wells

Skye LaRae's Culinary Services

Braised Moroccan lamb with couscous

Chef Rocco Whalen

Fahrenheit

Pork belly satay with seasonal fruit relish

Chef Eric Williams

Momocho Mod Mex/El Carnicero Tamaleria

Corn tostado, bay scallop and shrimp ceviche, avocado mousse

Chef Chris Poplin

Hard Rock Rocksino Northfield Park

Lobster Puffs, Maine Lobster, Tarragon dressing, Tobiko Caviar, micro radish sprouts and crisp pastry

*Menu subject to change