The Bates Culinary Arts Department presents
A regal journey through international culinary hors d’oeuvres

Artistry of Chef Escoffier – France
Mini Tournedos of Beef with Morels on Crostini
Prosciutto-Wrapped Asparagus with Spiced Cream Cheese

Savor the Flavor – Asia
Thai-Style Crab Cakes with Scallion Yogurt Sauce
Spicy Gingered Soup

History of the Mediterranean – Spain
Lamb Tacos
Sea Scallop with Corn Salsa

Epicurean Magic – United States
Smoked Breast of Duck with Walnut Potato Salad
Grilled Tomato Basil and Cheese Sandwich

Life is Sweet – Desserts
Butterscotch Cheesecakes
Chocolate Raspberry Martini
Passion Fruit Tarts with Candied Currants

Beverages
Steeped Lemongrass Iced Tea
Complimentary Wine & Beer