

Five's a Crowd

Appetizers

Chicken and Sausage Gumbo A deep, flavorful Cajun classic simmered slowly with smoked andouille sausage, tender chicken, and the 'holy trinity' of peppers, onions, and celery. Thickened with a dark, nutty roux and finished with a hint of cayenne for warmth — rich, rustic, and soul-satisfying. *We promise this gumbo will *roux* the day if you don't grab a bowl fast!*

Autumn Apple Salad Crisp apple slices, sweet dried cranberries, and toasted candied pecans tossed with garden-fresh romaine and crumbled goat cheese. Lightly dressed in a honey Dijon vinaigrette for a perfect balance of sweet, tart, and creamy textures. *This salad is so fresh, it might just *turn over a new leaf!**

Duck Quackitos aka Flautas Golden, hand-rolled corn tortillas filled with shredded duck confit, seasoned with aromatic garlic and onion, *They're a *quack-tastic* choice if you're going for duck!*

Entrée

Sous Vide Pork Tenderloin with Praline Mustard Sauce served with creamy Butternut Orzo Perfectly tender pork tenderloin, cooked sous vide to lock in moisture and flavor, then seared in butter for a caramelized crust. Topped with a velvety praline mustard cream infused with toasted pecans — a sweet, savory, and subtly spicy Southern indulgence. *It's so good, it might make you *go hog wild!**

Grilled Honey-Chipotle Salmon served with creamy Butternut Orzo Fresh Atlantic salmon fillet brushed with a smoky chipotle-honey glaze and pan seared and lightly charred and flaky. The glaze caramelizes into a glossy coating that balances gentle heat with natural sweetness — bold, bright, and unforgettable. *Reel in this catch before it swims off the plate!*

Grilled Eggplant Parmesan Layers of flame-grilled eggplant brushed with olive oil, layered with basil-scented tomato sauce, creamy mozzarella, and aged Parmesan. Baked until bubbling and golden — smoky, savory, and satisfyingly rich. *It's *un-beet-ably* good — even though it's eggplant!*

Dessert

Coffee Tiramisu an Italian favorite reimaged with layers of espresso-soaked ladyfingers and mascarpone cream, dusted with rich cocoa powder and topped with a chocolate espresso bean. Cool, creamy, and decadently smooth — the perfect finish for a warm, comforting meal. *Topped with a chocolate espresso bean — because every great dessert deserves a little *buzz!**

A culinary collaboration presented by the MCCC Hospitality Program Students