

Orlando's Lunch Banquets

Spokane Community College

Orlando's is a student-run restaurant that is an integral part of the Culinary Arts program at Spokane Community College. This is a training facility that fully prepares students for entry into the food services industry.

Orlando's is able to accommodate up to 45 guests. Our 100% guarantee policy requires 48 hours advance notice of the number of guests attending. Once the number of guests has been finalized, you will be charged for the total number reserved. The final menu selection, of one entree only, must be made the Monday prior to the date of your banquet. There is no charge for room rental. The banquet room is available Wednesdays, Thursdays and Fridays at 11:30 a.m., 11:45 a.m., and 12:00 p.m.

The banquet menu features dishes that provide our guests with a variety of choices, while providing a learning curriculum for our students. The entree descriptions that follow challenge students to choose the appropriate vegetable and starch to complement each dish, allowing students to think as Chefs and provide a variety of tastes and flavors with each meal.

Menu price listed below includes tax; gratuity is optional but appreciated. These funds are used to provide further educational opportunities and replacement/improvement of our facilities including equipment.

We thank you for allowing us the privilege to serve you.

****We will be happy to accommodate special menu requests such as vegetarian dishes or dietary restrictions.**

Orlando's
Inland Northwest Culinary Academy
Spokane Community College
1810 N. Greene St., M.S. 2010
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(509) 533-7283

September 2011

ORLANDO'S

Banquet Menu

For the selections below, the price includes beverage, student-prepared salad with dressing, fresh baked bread and artisan student-created dessert.

Roast Chicken Pot Pie with Cranberry Chutney

We cure and slow-roast chicken, the meat is then pulled and mixed with seasonal vegetables and herbs combined in a rich sauce and baked in a flaky crust. Served with cranberry chutney. 15.00

Beef Burgundy Pot Pie

Students utilize the French technique of braising beef with burgundy wine, mushrooms and pearl onions. This produces a wonderfully rich sauce baked in a flaky crust. 15.00

Pork Genoa Style

One of the student's favorites! Pork loin slow-braised, sausage-filled and accented with fresh basil and sage in a red wine tomato sauce. 15.00

Posole

INCA's version of a traditional Latin American favorite. Chicken and pork are slow cooked with tomatoes, mild Ancho chilies, Mexican oregano and hominy. Garnished with pico de gallo, avocado, fresh cilantro and lime wedges. 15.00

Shrimp and Salmon Cakes

Two pan-seared cakes served with a white wine, lemon butter sauce. 15.00

Choice of One entree for entire group

ORLANDO'S

Banquet Menu

For the selections below, the price includes beverage, fresh baked bread, cup of our daily soup selection and artisan student-created dessert.

Pulled Pork Sandwich

In the style of South Carolina barbeque, served on our bakery fresh roll with house-made coleslaw and pickles.

12.00

Warm Grilled Salmon and Rice Wrap

Marinated grilled salmon flaked into a warm tortilla filled with saffron rice, fresh spinach and a dill remoulade.

12.00

BLT Turkey Wrap

Bacon, lettuce and tomato along with sliced turkey and tossed greens with fresh herb ranch- style dressing wrapped in a whole wheat tortilla.

12.00

Choice of One for entire group