

Carl Becker House
HOUSE DINNER SCHEDULE
Fall 2009

*Every Wednesday Executive Chef Eileen Hughes prepares a special dinner for the Becker House community.
All House Dinners begin at 6:00pm.*

August

Aug. 26

Welcome to Becker House: Steak Night

Grilled NY steak with béarnaise sauce, grilled tofu steak, mushroom ravioli with chunky tomato sauce, potatoes au gratin, green beans with almonds, assorted rolls, breads and spreads, salads, cakes, pies and fresh fruit.

September

Sept. 2

Carl Becker's Birthday Celebration: Chicken Cordon Bleu and Salmon

Appetizers, chicken cordon bleu with Mornay sauce, salmon with sweet soy, eggplant Parmesan, green beans and fried tofu, potatoes with fresh herbs, mini quiche, egg rolls with dipping sauces, mini spanikopita, salad, tabouleh, fruit salad, birthday cake and ice cream, strawberries and chocolate fountain.

Sept. 9

Cajun Tenders

Cajun fried chicken tenders with Andouille sauce on the side, shrimp Creole with rice, red beans and rice, sweet corn on the cob, seafood dip with tortilla chips, assorted cheeses with rolls and bread, green salad, pasta salad, assorted fruit cobblers, ice cream cups and fresh fruit.

Sept. 16

Pasta Bar, Lasagna and More

Pastas with marinara, meatballs, Alfredo with peas and pesto, roasted vegetable lasagna, antipasto platters, roasted peppers, olives, salami and capicola, asiago bites and mozzarella sticks, foccacia, breadsticks, garlic bread, assorted mini desserts, ice cream and fresh fruit.

Sept. 23

Southwest Flank Steak and Seafood Quiche

Southwest grilled flank steak, seafood quiche, grilled polenta with onions and peppers, green bean Almandine, fried ravioli, salads, apple fennel coleslaw, green salad, guacamole, chips and salsa, ice cream bar, macadamia chocolate chip cookies and fresh fruit

Sept. 30

Local and Regional Fare

Turkey cutlets with Pablano cheese sauce, mushroom strudel with NYS goat cheese, farm fresh vegetable medley, grits with cheddar cheese, baked herb fingerling potatoes, breads, rolls and spreads, Cornell apple salad, green salad, baked apples, NYS cheddar and fruit, and a make your own sundae bar.

October

Oct. 7

Soups and Stews

Chicken barley stew, chicken Santa Fe soup, ravioli soup, meatball corn stew, wild rice chowder (Eileen said she'd look to add/change to a thinner soup for one choice), assorted scones, flatbreads, cornbread, peach or nectarine coleslaw, marinated vegetable salad, green salad, Dobos torte (white cake with butter cream), fresh fruit, assorted pies and ice cream.

Oct. 14

Steak, Manicotti and Shrimp Scampi

Grilled steak with chimichurri sauce on the side, manicotti Florentine, shrimp scampi, baked potatoes with sour cream, broccoli, French onion soup bar, salad, chocolate fountain, strawberries, pound cake and fresh fruit.

Oct. 21

Asian Night

General Tsao chicken, vegetable lo Mein, Jasmine rice, stir fry vegetables with tofu in a black bean sauce, Pho bar, eggrolls, shu mai, sesame coleslaw, shrimp salad, green salad, banana split bar, fresh fruit and fortune cookies and candy.

Oct. 28

Fish, Chicken and Stir Fry

Lemon fish, jerk chicken, Reggae rice, stir fry vegetables, tofu curry, plantain chips with guacamole and tropical fruits, rolls, green salad, shrimp salad, cheesecakes, ice cream bar and fresh fruit.

November

Nov. 4

Prime Night

Prime rib, roasted rosemary potatoes, grilled Portobello with creamy polenta and gorgonzola sauce, cheese ravioli with zesty marinara sauce, broccoli and cauliflower polonaise, assorted foccacia, rolls, breads and spreads, salads, brownies, fresh fruit and a crepe bar with fruit toppings and ice cream

Nov. 11

Mexican Fiesta

Build your own nachos, tacos and burritos with House Fellow Jim Bell's carnitas, drunken chicken, Mexican seitan with Pablano peppers and all the fixings. Also, black bean stew, chicken quesadilla, bean and cheese quesadilla, quinoa salad, Mexican sundaes, decorate your own cookie bar and fresh fruit.

Nov. 18

Spareribs, Roasted Vegetables and Grits with Your Favorite Topping

Spareribs with sage and rosemary, roasted vegetables with sweet potatoes, grits and choice of toppings (see below for toppings), green salad, cannellini bean salad with mixed greens and red wine vinaigrette, bread salad, assorted cheesecakes, fresh fruit and ice cream. Toppings for grits include collard green pesto, cheddar cheese blend, Andouille sausage, caramelized onions, sautéed mushrooms, chipotle butter, shrimp Creole, Tasso cream, honey thyme butter, and sugar spiced pecans.

December

Dec. 2

Students' Choice

TBD

Note: Menus subject to change without notification