

CULINARY ARTS

ST. PATTY'S DAY TAKE-HOME DINNER

DATE: Wednesday, March 19, 2025

TIME: 4:30 p.m. – 5:00 p.m. **Pick-up Only**

To make a reservation, email kburton@cccc.edu
by March 14 before 5:00 p.m. Please include your choices.

LOCATION: Chatham Main Campus
Natural Chef Café, 764 West St., Pittsboro, NC

\$35 PER DINNER

1st Course

Spring Mushroom Consommé

Local Haw River mushrooms and Irish cheddar
profiterole (nf, can be vv, gf, df w/out profiterole)

OR

**Spring Pea and Radish Salad
with Greens and Mint**

Garlic vinaigrette (vv, gf, nf, df)

Main Course

Duck Two-Ways

Seared breast and shredded confit with
orange glaze, spring carrots, green beans,
and bitter greens (gf, nf, df)

OR

Quinoa and Spring Vegetable

Stuffed mushrooms over bitter greens
with an orange vinaigrette (nf, df, gf, vv)

Dessert

Angel Food Cake

Served with spring berries (v, nf)

OR

Irish Whiskey Bundt

Served with spring berries (v, nf)



For more information:

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