

*FOX VALLEY TECHNICAL COLLEGE - FOOD SERVICE DEPARTMENT*

*Ione's Dining Room Dates of Operation  
for 2nd Semester of 2022*

(Reservations can be made starting Tuesday, January 11, 2022)

*Tuesday Evening*

Feb. 15	Mediterranean 1	April 5	New England Bounty 1
Feb. 22	Mediterranean 2	April 12	<b>Closed</b>
March 1	German 1	April 19	French Country Fare 1
March 8	German 2	April 26	<b>Closed</b>
March 15	<b>Closed</b>	May 3	California Dreamin' 1
March 22	Carolinas and South 1	May 10	California Dreamin' 2
March 29	<b>Closed</b>		

*Wednesday Lunch*

Feb 16	Mediterranean 1
Feb 23	Mediterranean 2
March 2	German 1
March 9	German 2
March 16	<b>Closed</b>
March 23	Carolinas and South 1
March 30	<b>Closed</b>
April 6	New England Bounty 1
April 13	New England Bounty 2
April 20	French Country Fare 1
April 27	<b>Closed</b>
May 4	California Dreamin' 1
May 11	California Dreamin' 2

*Thursday Lunch*

Feb. 17	Mediterranean 1
Feb. 24	Mediterranean 2
March 3	German 1
March 10	German 2
March 17	<b>Closed</b>
March 24	Carolinas and South 1
April 1	<b>Closed</b>
April 7	New England Bounty 1
April 14	New England Bounty 2
April 21	French Country Fare 1
April 28	<b>Closed</b>
May 5	California Dreamin' 1
May 12	California Dreamin' 2

**Due to limited seating, it is advisable to make your reservations as soon as possible starting on January 11th.**

**Please consider:**

- **This is a class.**
- **\$10.00 registration fee is non refundable if you must cancel.**
- **If possible please try to find a sub for your missing people before canceling.**

## **Ione's Schedule — 2nd Semester 2022**

**Grand Banquet:** This banquet style service features a five-course, pre-determined meal created by our student chefs and consists of a selection of delicacies representing current culinary trends in both food and service. At lunchtime diners can count on the same great food and service with slightly smaller portions. N/A every semester.

**Seating time:** 5:15 p.m. on Tuesday, and 11:15 a.m. on Wednesday and Thursday.

**Mediterranean:** The Mediterranean includes many different cultures, where a variety of meats, poultry, seafood, grains, nuts, fruits, pastas, breads and vegetables abound. We feature countries such as Portugal, Spain, Greece, and Northern Africa on Ione's culinary tour through these mythical lands.

**Seating times:** 5:15, 5:30, 5:45 p.m. on Tuesday; 11:15, 11:30, 11:45 a.m. on Wednesday and Thursday.

**California Dreamin':** California has long been the cutting edge in what's new and what's hot on the culinary stage. Our students invite you to experience their version of a page cut from the West coast playbill. Diners can expect foods that have been fused with Pacific, Asian, and Latin influences.

**Seating times:** 5:15, 5:30, 5:45 p.m. on Tuesday, 11:15, 11:30; 11:45 a.m. on Wednesday and Thursday.

**Carolinas and South:** The Southern region of the United States is rich in history as well as agriculture, produce, and dairy products. Join us on a culinary tour of this historic region.

**Seating times:** 5:15, 5:30, 5:45 p.m. on Tuesday, 11:15, 11:30; 11:45 a.m. on Wednesday and Thursday.

**New England Bounty:** The states of this region, Connecticut, Maine, Massachusetts, Vermont, New Hampshire and Rhode Island, have long maintained the tradition of excellent seafood cooked simply to keep its natural flavors and textures intact and at the pinnacle of freshness. So, catch a whiff of the salt air and bring your appetite on a culinary tour of this Northernmost region of the U.S.

**Seating times:** 5:15, 5:30, 5:45 p.m. on Tuesday; 11:15, 11:30, 11:45 a.m. on Wednesday and Thursday.

**German Haus:** Germany is rich in culture and history, dating back to Medieval and Renaissance times. This popular cuisine reflects a variety of pork, lamb, beef, veal, poultry and seafood. The standards like dumplings and potatoes may accompany your selections.

**Seating times:** 5:15, 5:30, 5:45 p.m. on Tuesday; 11:15, 11:30, 11:45 a.m. on Wednesday and Thursday.

**French Country Fare:** As the students practice a bit of skill and showmanship, some selections on this menu will be partially or completely prepared at tableside and may include a flambé or flaming coffee service. Plan on a relaxing meal time as the French believe in somewhat longer meal service to fully appreciate the efforts of the Chef and the servers. ***As this is a controlled learning environment, reservations have maximum of 4 people for French.***

**Seating times:** 5:15 and 5:45 p.m. on Tuesday; 11:15 and 11:45 a.m. on Wednesday and Thursday.

*Inclusion of the following menu items differ from theme to theme:*

*Beverages  
Appetizers  
Soup  
Salad  
Dessert*

*Please check with your server to verify menu options and pricing.*

*Price ranges*

\$12.95 to \$15.95

*(Beverages, appetizers and desserts are not included in entrée price)*

*For reservations, visit [www.fvtc.edu/iones](http://www.fvtc.edu/iones)*

- *Groups larger than 6 are not able to share the same table.*
- *Seating times vary - please refer to the menu descriptions.*