



WELCOME

SANTA CLARA UNIVERSITY AND RADIANT HOUSE PRESENTS

ITALIAN NIGHT MENU

APPETIZERS

BRUSCHETTA BAR

A TOMATO SALSA AND A WHITE BEAN PUREE SERVED WITH FRESH TOASTED BREAD

ENTREE

CHICKEN PICCATA

LIGHTLY BREADED CHICKEN SERVED WITH LEMON, PARSLEY AND CAPERS

DESSERT

PEACH ICE CREAM

BEVERAGES

A SELECTION OF WATER OR NON-ALCOHOLIC FESTIVE BEVERAGES



WELCOME

SANTA CLARA UNIVERSITY AND RADIANT HOUSE PRESENTS

MEXICAN NIGHT MENU

APPETIZERS

SALSA AND GUACAMOLE WITH CHIPS

SOUP

GAZPACHO

A COLD SPANISH SOUP WITH PLUM TOMATOES,
PEPPERS, CUCUMBERS, AND A TOMATO BASE

ENTREE

TACOS

CREATE YOUR OWN CHICKEN AND STEAK TACOS WITH CHEDDAR CHEESE,
RIPE TOMATOES, ROMAINE LETTUCE AND GUACAMOLE

DESSERT

CHOCOLATE CINNAMON PUDDING WITH RASPBERRIES

BEVERAGES

A SELECTION OF WATER OR NON-ALCOHOLIC FESTIVE BEVERAGES



Chicken Piccata with Capers

Ingredients

- 3/4-pound whole skinless boneless chicken breast, halved lengthwise
- 2 tablespoons unsalted butter
- 1 tablespoon vegetable oil
- 1 tablespoon fresh lemon juice
- 1 tablespoon drained bottled capers, chopped
- 3 tablespoon minced fresh parsley leaves

Preparation

Halve the chicken pieces horizontally with a sharp knife and flatten them slightly between sheets of plastic wrap. In a large heavy skillet heat 1 tablespoon of the butter and the oil over moderately high heat until the foam subsides and in the fat sauté the chicken pieces, seasoned with salt and pepper, for 1 minute on each side, or until they are cooked through. Transfer the chicken with tongs to a platter and keep it warm, covered loosely. Pour off the fat in the skillet, to the skillet add the remaining 1 tablespoon butter, and the lemon juice, and bring the mixture to a boil. Stir in the capers, the parsley, and salt and pepper to taste and spoon the sauce over the chicken.



Chocolate-Cinnamon Pudding

Ingredients

- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon cinnamon
- 1/4 cup cornstarch
- 2/3 cup plus 1 tablespoon packed brown sugar
- 2 1/2 cups whole milk
- 1 1/4 cups heavy cream
- 2 teaspoons vanilla extract
- 1 1/2 cups fresh raspberries, or frozen raspberries, thawed

Preparation

In a heavy saucepan, combine the cocoa, cinnamon, cornstarch, and 2/3 cup of brown sugar. Whisk in the milk and 1/2 cup of the cream. Over medium-low heat, bring to a boil and cook, stirring constantly, until the pudding is thick and smooth. Remove from heat and stir in the vanilla. Pour into individual ramekins or a large bowl and press plastic wrap directly onto the surface to prevent a skin from forming.

Whip the remaining heavy cream with the remaining sugar until soft peaks form. Serve the pudding warm or chilled with the raspberries and whipped cream.



Fresh Tomato Bruschetta

Ingredients

8 ripe basicall tomatoes, seeded and diced
2 tbsp. finely minced garlic
1/2 cup coarsely chopped fresh basil
1/2 tbsp. extra-virgin olive oil
½ tbsp. balsamic
2 baguettes cut in 1/2-inch-thick slices
6 cloves garlic, cut in half
Salt and Pepper to taste

Preparation

In a bowl, mix all ingredients except bread and garlic cloves. Add salt and pepper to taste. Set aside, unrefrigerated, 3 hours. Heat oven to 350°F. Toast bread on a baking sheet. Rub cut side of garlic on each slice; top with tomato mixture.



Gazpacho

Ingredients

1 egg
2 cups chopped fresh plum tomatoes
½ cup green or yellow pepper
1 cup chopped cucumber, seeds removed
½ cup finely chopped red onion
2/3 cup olive oil
Juice of 1/3 lemon
¼ cup red wine vinegar
¼ cup finely minced parsley
1 teaspoon dried oregano
2 tablespoons Worcestershire
Pepper, coarsely ground
2 cloves garlic, finely chopped
Salt
1 46-ounce can tomato juice
½ cup plain bread crumbs
Tobasco, to taste
Garnish: Fresh Cilantro (Mexico Night) Fresh Basil and Parsley (Italian Night)

Preparation

Place egg in a small pot of cold water, bring to boil, and let simmer for 10 minutes.

In a pot or large bowl, combine tomatoes, pepper, cucumber, red onion, olive oil, lemon juice, red wine vinegar, parsley, oregano, Worcestershire, and coarsely ground black pepper to taste. Stir

Sprinkle garlic with a pinch of salt and set in bowl.

When egg is finished cooking run under cold water, remove shell, add to garlic and salt mixture and mash together with fork.

Pour tomato juice into large pot or bowl with vegetables, add garlic, egg, and salt mixture. Add bread crumbs and stir so that they dissolve into liquid.

Taste for seasoning and add salt, pepper, and Tabasco to taste.



Guacamole

Ingredients

- 3 avocados – peeled, pitted and mashed
- Juice of 1 lime
- 1 teaspoon salt
- 3 tablespoons chopped fresh cilantro
- 2 roma (plum) tomatoes, diced
- 1 teaspoon minced garlic
- 1 pinch ground cayenne pepper

Preparation

In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne Pepper.



Peach Ice Cream

Ingredients

2 1/2 cup(s) Sugar
1 cup(s) Whole Milk
4 Egg Yolks
Pinch Of Salt
2 cup(s) Pureed Peaches
1 cup(s) Half-And-Half
1 cup(s) Whipping Cream
1 teaspoon(s) Vanilla Extract

Preparation

In a medium saucepan, whisk together sugar, milk, egg yolks, and salt. Place pan over medium-high heat and whisk until mixture reaches a simmer. Lower heat to medium and whisk mixture for 5 minutes or until it begins to thicken. Strain into a large bowl, then whisk in peaches, half-and-half, cream, and vanilla. Cover with plastic wrap and refrigerate until chilled, about 2 hours. Pour mixture into ice-cream maker; process according to manufacturer instructions.



Ingredients

- 3 cans of Mexican style sliced stewed tomatoes
- 1 bunch of cilantro
- 1 half of a small red onion diced
- 4 Jalapenos
- Cumin
- Salt
- 1 clove of garlic

Preparation

Put all ingredients in a food processor.



Taco Beef

Ingredients

- 1 lb ground beef
- 1 8-ounce can tomato sauce
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 tablespoon chili powder
- 3 crushed garlic cloves

Preparation

Brown ground beef in a saucepan.

While beef is browning, combine the remainder of ingredients in a small bowl.

Drain beef. Return to pan, and add sauce along with 4 ounces of water. Simmer uncovered until meat reaches desired consistency.



Taco Chicken

Ingredients

1 lb boneless skinless chicken breast, cut
1 pkg. TACO BELL HOME ORIGINALS Taco Seasoning Mix
 $\frac{3}{4}$ cup water

Preparation

In a large skillet cook and stir chicken on medium heat until cooked through. Stir in seasoning mix and water. Cook for 10 minutes, or until sauce is slightly thickened stirring occasionally.



White Bean Bruschetta

Ingredients

2 Garlic Cloves
1 16-ounce can white beans, rinsed and drain
1 ½ teaspoons fresh lemon juice
1 tablespoon extra-virgin olive oil
½ tbsp. balsamic
Rustic Italian Bread, Toasted
Albacore Tuna

Preparation

Puree in a food processor until smooth. Add Albacore Tuna to taste.



Ingredient List Italian Night

Skinless Boneless Chicken Breasts

Unsalted Butter

Vegetable Oil

Lemon Juice

Capers

Parsley

Tomatoes

Garlic

Basil

Olive Oil

Balsamic

Salt

Pepper

Egg

Green Peppers

Yellow Peppers

Cucumber

Red Onion

Dried Oregano

Worcestershire

Red Wine Vinegar

Parsley



Tomato Juice

Bread Crumbs

Tabasco Sauce

Tomato Juice

Sugar

Peaches

Half and Half

Whole Milk

Whipping Cream

Albacore Tuna

White Beans

Italian Bread

French Baguette



Ingredient List Mexican Night

Unsweetened Cocoa Powder

Cinnamon

Cornstarch

Brown Sugar

Whole Milk

Heavy Cream

Vanilla Extract

Raspberries

Skinless Boneless Chicken Breasts

Unsalted Butter

Lemon Juice

Tomatoes

Garlic

Olive Oil

Salt

Pepper

Lettuce

Egg

Green Peppers

Yellow Peppers

Cucumber

Red Onion



Dried Oregano

Worcestershire

Red Wine Vinegar

Parsley

Tomato Juice

Bread Crumbs

Tabasco Sauce

Avocados

Lime

Cilantro

Cayenne Pepper

Mexican Style Sliced Stewed Tomatoes

Jalapeno

Cumin

Ground Beef

Coriander

Chili Powder

Skinless Boneless Chicken Breasts

Package TACO BELL HOME ORIGINALS Taco Seasoning Mix

Water

Whole Black Beans

Tortilla Chips

Tortillas