

**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.

**Mediterranean**

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

**German**

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 of dumplings and potatoes will accompany your selections.

**New England Bounty**

The states of this region—Connecticut, Maine, Massachusetts, Vermont, 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.

**Carolinas & South**

The southern region of the U.S. is rich in history as well as agriculture, produce and dairy products. Join us on a culinary tour of this historic region's traditions of Creole, Cajun, Low Country and Southern cuisines.

**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 West coast culinary traditions and regional flavors. Diners may experience foods that have been fused with Pacific, Asian, and Latin influences.