

International Services Spring 2025 In Artemisia's

Tuesday March 4th-Lunch

Italian Cuisine

Grilled Polenta Napoleons
Pasta E Fagioli
Chicken Piccata
Potato Gnocchi
Sun-dried Tomato Sauce
Spinaci in Tegame (Sauteed Spinach)
Toasted Cheese Ravioli
Rosemary Focaccia
Chardonnay Zabaglione with Fresh Fruit Compote

Tuesday March 18th-Lunch

Scandinavian Cuisine

Copenhagen Cod Cakes with Herb Mayonnaise
Cream of Asparagus Soup
Roast Pork with Prunes and Pears
Brussel Sprouts
Squash Pancakes
Hot Diced Pumpkin
Cottage Cheese Onion Dill Bread
Cranberry-Pear Bread Pudding with Custard Sauce

Tuesday March 25th-Lunch

French Cuisine

Gratinee Lyonnaise

Caesar Salad

Steak Diane

Steamed Carrots with Pistachio Butter

Potatoes Lorette

Pain de Campagne

Poached Pears

Creme Fraiche for Poached Pears

Chocolate Truffles

Tuesday April 1st- Lunch

Asian Cuisine

Chicken Satey with Two Thai Sauces

Spicy Korean Daikon Salad

Korean Barbecued Beef

Buddha's Delight

Zushi (Sushi Rice)

Siu Mai 2

Sa-Nwin-Ma-Kin (Semolina or Farina Pudding)

Ginger-Orange Sauce

Almond Cookies

Tuesday April 15th - Lunch

African Cuisine

Ginger Beer
Harira
Mango-Chipotle Catsup
Fried Plantains
Chicken in Groundnut Sauce
Adula
Curried Cabbage
Couscous
Bread Floats
Date & Banana Dessert
Caribbean Coconut Tart

Tuesday April 22th - Lunch

German Cuisine

Potato Pancakes with Cranberry Sauce
Cabbage Soup
Schweineshnitzel
German Beef Rouladen
Spatzle Noodles
Carmelized Onions
Rotkohl (Red Cabbage)
Light Rye Bread
Apple Strudel and Apricot Kuchen with Clear Glaze

Tuesday April 29th -Lunch

Middle Eastern Cuisine

Kimadopita (Meat Pies) and Tiropitas Dolmades
(stuffed grape leaves)

Horiatiki (Greek Salad)

Lamb Souvlaki with Yogurt-Garlic Sauce

Bulgar Wheat Pilaf

Spinach Pie

Lavash

Honey Syrup Baklava and Kourabiedes