



The WCSU Alumni Association presents

Dinner at the Culinary Institute of America

Friday, June 8, 2012

Join the WCSU Alumni Association for an evening of elegant dining at the Culinary Institute of America located in Hyde Park, N.Y. Enjoy a four-course banquet at the **Ristorante Caterina de' Medici**, recipient of the prestigious Ivy Award and "Best Dutchess County Restaurant" in Hudson Valley Magazine's annual "Best Of The Hudson Valley" awards. This student-staffed restaurant offers Italy's Authentic Flavors in a Magnificent Tuscan Villa Setting.



The price of \$91/person includes dinner, gratuity, transportation and a tour of the Culinary Institute of America. Please RSVP by mailing the reservation form below to the WCSU Office of Alumni Relations, 181 White Street, Danbury, CT 06810, or calling the Office of Alumni Relations at (203) 837-8298. Space is limited, so act fast. Reservations will be taken on a first come, first served basis until all seats are filled.

Transportation will depart WCSU's Midtown campus at 2:30 p.m. Arrival back in Danbury will be around 10 p.m. We invite you to celebrate spring in style with an exquisite meal, delightful surroundings and enjoyable conversation. We hope you will join us for this "well-seasoned" event!

Culinary Institute of America Reservation Form

(Limited space available. Reservations will be taken until all seats are filled.)



Name(s) _____

Address _____

City _____ State _____ Zip _____

Phone _____ E-Mail _____

List any special dietary needs (we must know ahead of time — no substitutions can be made on the day of the event)

Reservations for _____ people @ \$91 per person = \$ _____

A check is enclosed made payable to the **WCSU Foundation/CIA Trip**

Or charge my Visa MasterCard Discover American Express

Name (as it appears) on card _____

Credit card # _____

Exp. Date _____ Security code (last 3 digits on back of card) _____

Signature _____

Mail reservation form to the WCSU Office of Alumni Relations, 181 White Street, Danbury, CT 06810.
Call (203) 837-8298 for more information.

Culinary Institute of America Ristorante Caterina de' Medici

Dinner Menu

First Course

Salumi Misti, Mozzarella e Focaccia al Rosmarino e Olive
Plate of cured meat, mozzarella and olive-rosemary focaccia

Second Course

Orecchiette con Ragu di Salsiccia e Pecorino
Orecchiette tossed in a ragu of sausage and pecorino cheese

Main Course

Polletto Arrosto con Pomodoro, Olive e Scarole Brasate
Roasted chicken with tomato, olives and braised escarole

Dessert

Panna Cotta al Caramellato e Cantucci al Cioccolato
Caramel panna cotta with caramel sauce and chocolate biscotti

Coffee, tea and iced tea included. Alcoholic beverages are an additional charge.

Located in the beautiful Colavita Center for Italian Food and Wine, the Ivy Award-winning, student-staffed restaurant features seasonal ingredients and authentic flavor combinations of this much-beloved cuisine.

Dress Code: business casual (collared shirt and dress or chino-style slacks) attire is preferred. No jeans or sneakers, please.



Ristorante Caterina de' Medici is located in the beautiful Colavita Center for Italian Food and Wine. Its à la carte menu features seasonal ingredients and authentic flavor combinations of this much-beloved cuisine, as well as a diverse selection of Italian wines, beers, and apéritifs. This student-staffed restaurant has five distinct dining areas, from the Joseph P. DeAlessandro main dining room with its Venetian chandeliers and brass sculptures, to the casual Al Forno Dining Room with its antipasto bar, wood-fired oven, and views of the kitchen.



Ristorante Caterina de' Medici's main dining room.