

CCCC Farm to Table **CAPSTONE** FINAL LUNCHEON GLOBAL CUISINE

**CASH
ONLY**



For more information:

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Enjoy a combination of **Southern U.S. and Mexican Cuisine**. Local chef's and alumni will collaborate to create a fusion of cultures and flavors. Join us for a spring patio lunch! *Dishes and ingredients are subject to change.*

Date

Wednesday, April 9, 2025

Time

Noon – 1:30 p.m.

Location

Chatham Main Campus
Natural Chef Café Patio

Featuring

Vegetarian Empanadas

With Alumni chefs

Giant Tamale

Made with NC pork

Banana Leaf Roasted Lamb Shoulder

From Little Way Farms

Coffee Flan

With support of Coffee & Cocoa Cinnamon
Coffee House and Little Waves Coffee
(a women-owned coffee roaster business)

Conchas

With the help of Carolina Cravings

And more!

