



Helpers Fund Benefit Dinner

November 6th, 2025

BREAD SERVICE

Herb Focaccia served with Tuscan Herb Olive Oil

FIRST COURSE

Apples . Toasted Pecans . Blue Cheese . Roasted Butternut Squash .
Dried Cranberries . Cider Vinaigrette

SECOND COURSE

Grilled Shrimp . Roasted Broccoli . Bacon . Feta . Lemon . Sourdough

THIRD COURSE

Braised Beef . Mashed Potatoes . Grilled Asparagus . Demi Glace

FINALE

Banana Split Lasagna ~ Banana . Chocolate . Caramel . Cherry . Peanuts

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEFS: JASON BUONAUGURIO, NICHOLAS THOMPSON II & KATIE HOWARD

**TO MAKE A DONATION TO CULINARY ARTS,
USE THE QR CODE OR VISIT SUNYACC.EDU/GIVE**

