



System Accreditation Engagement Review

October 1, 2017
6:00 PM

Prelude

Picture Presentation & Musical Selections
Howard High School Chamber Ensemble
Mr. John Sweat, Director

Welcome

Dr. Curtis L. Jones, Superintendent
Bibb County School District

Introductions

Overview & Tour

Dr. Cassandra Washington, Executive Director
Hutchings College and Career Charter Academy

Invocation

Daryl Morton, President
Bibb County Board of Education

Dinner

Announcements

Dr. Lori Rodgers, Assistant Superintendent
District Effectiveness and Federal Programs

Special Thanks

CTAE Department
Hutchings College and Career Charter Academy
Culinary Arts Pathway Students
(Executive Chef Stuart Hardy & Chef Mark Robinson)
WiSH Printing

Fine Arts Department
Howard High School Orchestra
(Director John Sweat)

Transportation Department
(Driver Kemeisha Johnson)



COMPASS ROSE
café

Crab Bisque

Maryland lump crab meat seasoned and simmered with sweet corn and roasted red peppers

Cream of Morel Soup (allergy/dietary concern)

Wild morel mushrooms cooked in rich double French cream with fresh garlic, thyme, and shallots

Beef Wellington (carving station)

Decadent beef tenderloin wrapped in wild mushroom puree, prosciutto de Parma, and flaky puff pastry. Served with a rich demi-glace

Chicken Cordon Bleu Roulade

Free range chicken breast stuffed with aged ham, gruyere cheese, and pan fried with Italian seasoned bread crumbs. Served with smoked cream sauce

Classic Potatoes Au Gratin

Layers of sliced potatoes and Vidalia onions baked together with a rich Comté cheese reduction

Grilled Citrus Broccolini

Served al dente with fresh lemon zest

Dark Chocolate Mousse

Dark chocolate mousse topped with sweet whipped cream