

Spring 2017

Caimyn Lutze Senior Art Portfolio

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Caimyn Lutze
Senior Exhibition, 2017
The Kitchen

THE KITCHEN

CAIMYN LUTZE ARTIST STATEMENT

YIELD

1 meticulously
structured design

INGREDIENTS

1/4 photography
1/4 typography
1/4 color palette
spacing and balance as needed

CHEF'S NOTE

To get the right balance in typeface,
combine a scripted typeface with an
uppercase sans-serif and an upper- or
lowercase serif font.

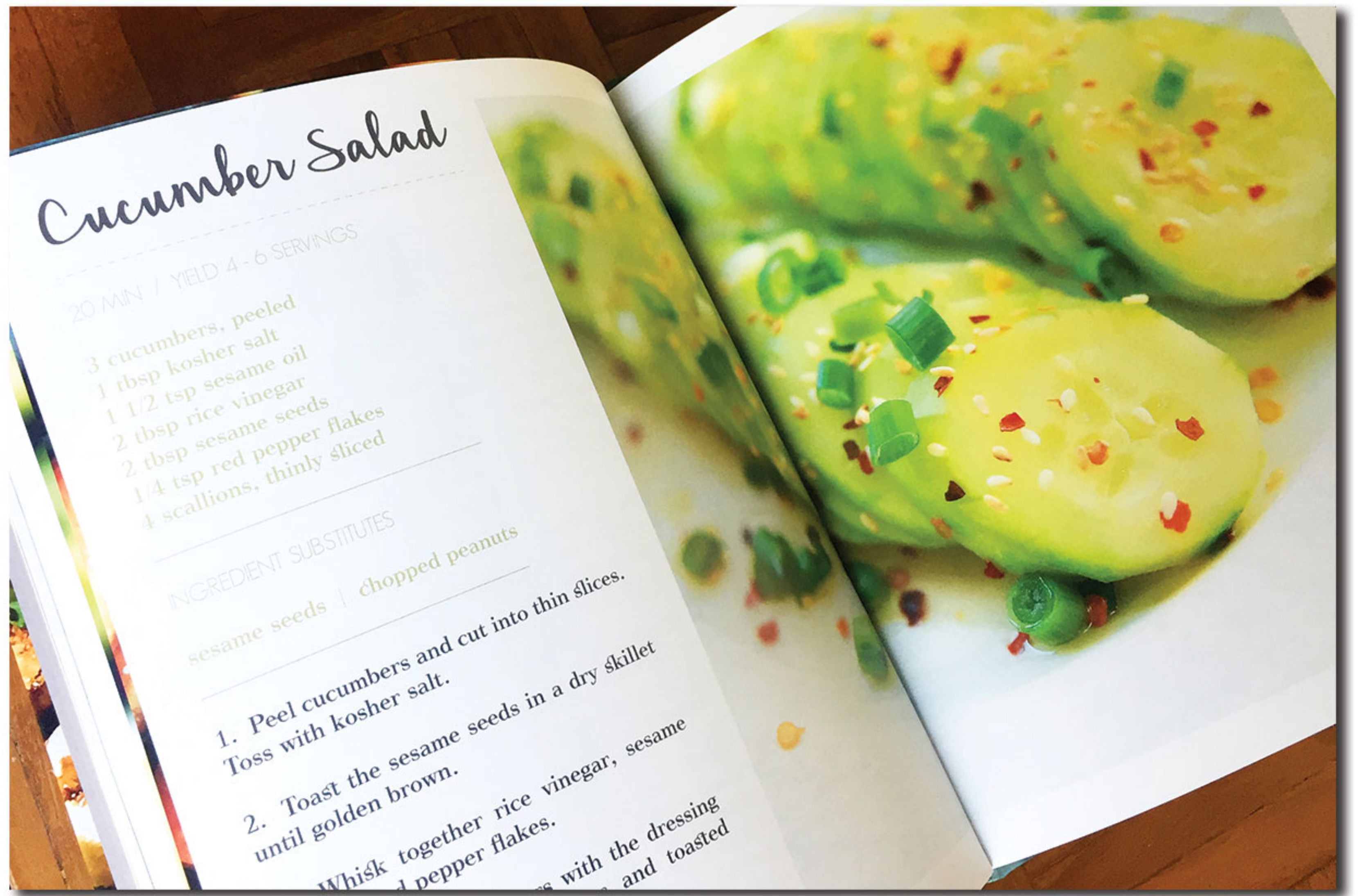
Hickory Jack pairs well with Geosans
Light and Vinegar. Substitute Avenir
Light for Geosans Light if necessary.

INSPIRATION: As a graphic designer,
I strive to compose structured designs
with complementary features of
photography, typography, and a soft
but expressive color palette. I created
this series project, The Kitchen, to
portray the branding of a restaurant. A
methodical construction consists of a
strong balance between the warm
aesthetic of a photograph and the
consistent spacing of a gridded layout,
connecting the two with an integrated
color scheme.

INSTRUCTIONS

1. Define your project. The Kitchen is a hypothetical restaurant with a series of compositions to show the parallel between the art of cooking and the craft of digital design.
2. Take photographs. Be sure to have a balance between close-up, detailed images and those from a distance.
3. Set up your grid. Guidelines will help to ensure you will have consistent spacing and clean, geometric quality.
4. Assemble your layout, paying close attention to layering, shadows, value, and balance. This step may include a great deal of trial and error.
5. Complete, and share.

Artist Statement
Photography and graphic design
8.5" x 11"



Cookbook
Photography and graphic design
8" x 10"



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APPETIZERS 3

Crostini

15 MIN / YIELD 6 - 8 SERVINGS

14 - 18 baguette slices
4 tbsp extra virgin olive oil

1/4 cup creamy goat cheese
1/2 cup arugula
1 tbsp fig dark balsamic vinegar

bacon jam
7 - 9 slices sharp cheddar

INGREDIENT SUBSTITUTES

goat cheese | feta | ricotta
arugula | kale
fig balsamic | lemon | cherry

Try with fresh mozzarella and tomato or prosciutto!

GOAT CHEESE CROSTINI

1. Preheat the broiler to high.
2. Place the baguette slices on a cookie sheet. Drizzle with olive oil and toast under the broiler until crisp and golden, about 2 minutes.
3. Top each piece of baguette with goat cheese and arugula and drizzle with the balsamic.

BACON JAM CROSTINI

1. Follow steps 1 and 2 above.
2. Top each piece of baguette with slice of sharp cheddar and bacon jam.

Follow the bacon jam recipe on page 5.



APPETIZERS 4

Cookbook
Photography and graphic design
8" x 10"



Wine Labels
Graphic design
9.5" x 3.25"

THE KITCHEN

RESTAURANT

Small Plates

SPRING SALAD

Mixed greens tossed with a strawberry vinaigrette and topped with feta 8

GOAT CHEESE CROSTINI

Toasted baguette slices topped with goat cheese, fig balsamic, and arugula 11

PEAR SALAD

Sliced bosc pear with gorgonzola, toasted pine nuts, and balsamic vinegar 9

ANTIPASTO PLATTER

Plate of aged cheeses and cured meats 14

LEMON PARMESAN SHRIMP

Jumbo gulf shrimp drizzled with lemon juice and sprinkled with parmesan 12

VIDALIA ONION STRINGS

Thinly sliced vidalia onion, lightly breaded, fried, and served with horseradish aioli 8

GARLIC SMASHED POTATOES

Smashed red potatoes smothered in garlic butter and topped with parmesan 9

CUCUMBER SALAD

Thinly sliced cucumbers served in a sesame dressing sprinkled with crushed peanuts and red pepper flakes 11

LEMON ROASTED ASPARAGUS

Crispy oven roasted asparagus drizzled with lemon juice and sprinkled with coarsely ground black pepper 10

Large Plates

GNOCCHI POMODORO

Gnocchi with crushed tomatoes, fresh mozzarella, and basil leaves 26

CHICKEN RISOTTO

Creamy arborio rice cooked with white wine and onion, tossed with tomato, spinach, and seasoned chicken 21

ASIAN NOODLE BOWL

Spicy soup bowl with smooth flavors of ginger, sesame, and sherry 29

SHRIMP PESTO PASTA

Fettuccini al dente with fresh basil pesto and jumbo gulf shrimp 23

RIBEYE

14 ounce ribeye steak cooked to your liking with tender onions and mushrooms 28

BAJA FISH TACOS

Blackened halibut wrapped in a corn tortilla, topped with mango salsa and drizzled with a cilantro-lime crema 25

Menu
Graphic design
8.5" x 11"



THE KITCHEN

Door County, WI
920.495.4433
thekitchen@doco.com
thekitchendoor.com

Business Cards
Photography and graphic design
2.25" x 2.25"



Uffizi Gallery Table Decoration
Photography on curved metal
5" x 7"



Krka National Park Wall Decoration
Photography on metal
20" x 30"



Food Construction
Photography
16" x 24"



Food Construction
Photography
11" x 17"



The Kitchen
Installation



The Kitchen
Installation



The Kitchen
Installation