2015 Erie Spring Dining Series

Fiesta
General Manager: Camille Alvarez
February 18 & March 25
Vegetarian Tortilla Soup
Shrimp Tacos with Avocado Salsa, Crème Fresh, and Spanish Rice
Tres Leche Cake

A Heart American Dinner
General Manager: Tevin Stewart
March 4 & April 13
Chicken Gumbo
Smothered Pork Chops with Mashed Potatoes and Green Beans
New York Cheesecake

A Night on the Town
General Manager: Blair Pemberton
February 23 & March 30
French Onion Soup
Sirloin Steak with Mushroom Marsala, Red Smashed Potatoes and Broccoli
Warm Brownie Sundae

Old World
General Manager: Brendan Mortimer
March 16 & April 15
Goat Cheese Salad
Pulled Wild Boar on Potato Gnocchi with Grilled Asparagus
Deconstructed Black Forest Cake

Obiad
General Manager: Daniel Iulianello
February 25 & April 1
Fresh Greens Salad
Polish Sausage with Homemade Pierogis and Vegetables
Apple Crisp à la Mode

Amour France
General Manager: Ashley Messenger
March 18 & April 20
French Garlic Soup
Baked Chicken and Brie w/ Mashed Potatoes and Roasted Asparagus
Chocolate Mousse Tart

She’s Got Soul
General Manager: Dianne Myers
March 2 & April 8
Fried Green Tomato Salad
Fried Chicken Breast with Mac & Cheese and Greens
Pecan Pie

King of the Rhizomes
General Manager: Rich Patti
March 23 & April 22
Spiced Samosas
Ginger, Chicken and Lime Pad Thai
Ginger Crème Brulee

MERCYHURST UNIVERSITY
Meals are $10 plus tax.

About the J.W. and Alice Marriott Café
Welcome to our new, state-of-the-art, working classroom for Mercyhurst hospitality students. Each student is enrolled in a lab that plans, cooks and serves your meals. Your patience is greatly appreciated.

Dinners will be served on Mondays and Wednesdays between 5:00 and 5:30 p.m. Because this is a credited course for the university, we must abide by the university’s time constraints and parties that arrive after 5:30 will not be able to be served. We can only accept cash or checks as payments.

Meet the Faculty/Staff
• Executive Chef Dennis Dunne, instructor of hands-on lab experience
• Ryan Johnson, instructor of applied service and front-of-the-house operations
• Allyson Schrimer-Minor, manager. All patron issues may be addressed to her at (814) 824-2614.
  For questions or concerns regarding the cafe, please email marriottcafe@mercyhurst.edu

Directions
The Marriott Café is located on the lower level of the new Center for Academic Engagement, the first building on the left as you enter Mercyhurst University. Day parking is available to the right of the main gates. Evening parking is available in the main parking lot to the right; in the parking lot off of Briggs Ave.; or in the lower level of the parking ramp next to visitor parking. Handicap parking is available to the west of the CAE.

Reservations, Special Requests & Cancellations
For reservations, leave a detailed message after 9 a.m. Monday-Friday at (814) 824-2565. A student assistant will return your call within 48 hours. Reservations may be made for each meal beginning two weeks before the meal date until the meal is full. We cannot accept reservations for parties of nine or more. A fish, chicken, or vegetarian option is available for all meals, but must be requested at the time of reservation. Special requests may not be able to be accommodated the day of the meal. To cancel a reservation, please call 824-2586.
  Cancellations must be made by 2 p.m. the day of the dinner.

Thank you for your support.
We look forward to serving you!