Spring 2013 Mercyhurst North East Lunch Series

Mar. 25 (North East Campus)
Apr. 22 (North East Campus)
Sarah Kertulis (France) & Emily Brown (Germany)

Sarah's 1st Course:
French Onion Soup

Emily's 1st Course:
Potato Cheese Soup

Sarah's 2nd Course:
Steak au Poivre with Green Beans & Red Potatoes

Emily's 2nd Course:
Weiner Schnitzel with braised Red Cabbage & German Potato Salad

Sarah's 3rd Course:
Profiteroles with Strawberry Chantilly (Cream Puffs)

Emily's 3rd Course:
Black Forest Cake

Mar. 27 (North East Campus)
Apr. 17 (Lake View Country Club)
Ashley Proctor & Andrea Carter

Ashley's 1st Course:
Special Caesar Salad

Andrea's 1st Course:
Asparagus Prosciutto Phyllo Rolls

Ashley's 2nd Course:
Salmon en Croute with Julienned Zucchini & Carrots

Andrea's 2nd Course:
Chicken Kiev with Mornay Sauce

Ashley's 3rd Course:
Chocolate Pear Tart

Andrea's 3rd Course:
Fresh Fruit Tart

Apr. 3 (North East Campus)
May 1 (Lake View Country Club)
Mellissa Ripley (New England) & Tyler Hymel (New Orleans)

Mellissa's 1st Course:
New England Clam Chowder

Tyler's1st Course:
Shrimp Etouffee Tortillas

Mellissa's 2nd Course:
Seared Scallops with Bacon & Asparagus with Roasted Red Pepper

Tyler's 2nd Course:
Sausage Chicken Gumbo

Mellissa's 3rd Course:
Bread Pudding

Tyler's 3rd Course:
Applie Pie

Apr. 5 (North East Campus)
Apr. 19 (Lake View Country Club)
Ben Prichard (Mediterranean) & Katy Johnston (Vegetarian)

Ben's 1st Course:
Falafel & Hummus

Katy's1st Course:
Stuffed Mini Bell Peppers

Ben's 2nd Course:
Braised Lamb Shawarma in Pita with Middle Eastern Salad

Katy's 2nd Course:
Red Thai Bean Curry

Ben's 3rd Course:
Figs with Balsamic Vinegar, Mascarpone & Walnuts

Katy's 3rd Course:
Strawberry Soup

Apr. 8 (North East Campus)
Apr. 29 (North East Campus)
Michelle Gillingham & Rikki May (Italian)

Michelle's 1st Course:
Broccoli Cheese Soup

Rikki's1st Course:
Tomato Mozzarella Avocado Salad

Michelle's 2nd Course:
Herb Stuffed Chicken Breast with Duchess Potato & Tomato Florentine

Rikki's2nd Course:
Penne Pasta with Creamed Mushrooms & Sun Dried Tomatoes

Michelle's 3rd Course:
Triple Berry Short Cake

Rikki's 3rd Course:
Ricotta Cheesecake with Cherry Coulis

Apr. 10 (North East Campus)
Apr. 24 (Lake View Country Club)
Nathan Moore & Ashley Messenger

Nathan's 1st Course:
Old Fashioned Chile with Garnish

Ashley's1st Course:
Roasted Garlic Soup with Crouton

Nathan's 2nd Course:
Beef Brisket with Homemade Baked Beans & Coleslaw

Ashley's 2nd Course:
Seared Breast of Duck Framboise (Raspberry) with Risotto & French Beans

Nathan's 3rd Course:
Chocolate Pecan Pie

Ashley's 3rd Course:
Crème Brûlée

Apr. 15 (North East Campus)
May 3 (Lake View Country Club)
Carol Bowe (Korean) & Duane Hemphill

Carol's 1st Course:
Mondu (Korean-style Egg Roll)

Duane's 1st Course:
Cream of Mushroom Soup

Carol's 2nd Course:
Bibimbap (Marinated Sliced Beef & Vegetable Rice Salad with Fried Egg served hot)

Duane's 2nd Course:
Stuffed Pork Chop with Mashed Potatoes

Carol's 3rd Course:
Angel Fruit Cake (Korean Celebration Cake)

Duane's 3rd Course:
French Silk Pie (Chocolate)

Apr. 12 (North East Campus)
Apr. 26 (Lake View Country Club)
Ryan McMahon & Nick Greiner (Caribbean)

Ryan's 1st Course:
Salmon Tartar with Crème Fraiche

Nick's 1st Course:
Sunshine Soup (Spicy Pumpkin Soup)

Ryan's 2nd Course:
Chicken Marsala Ravioli

Nick's 2nd Course:
Jamaican Steak Kebabs with Rice

Ryan's 3rd Course:
Coffee Semifrido with Cinnamon Sugar Donut

Nick's 3rd Course:
Cheesecake with Pineapple Mango Compote

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Lunches are $9 per person (including tax) and are held in the Carriage Way and Stone Chapel dining rooms at Mercyhurst North East. Seating begins at 11:30 a.m. with lunch served at noon.

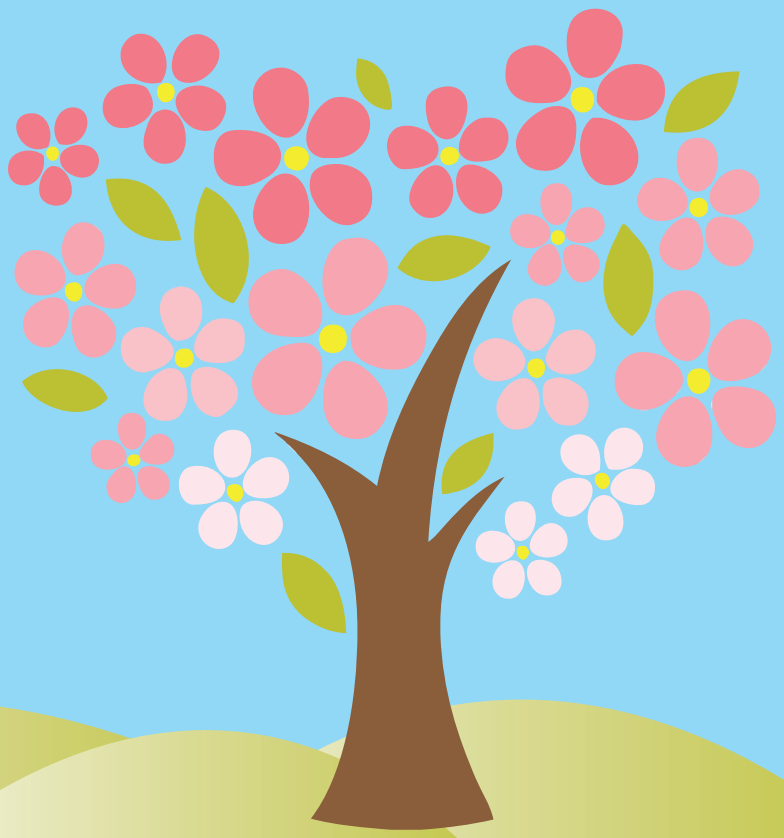
The dining room entrance is located in the back west side of the school. Parking is conveniently located in the Pearl Street lots. Parking is not permitted in the circle by the entrance for security and emergency purposes; however, there is a handicapped parking and a ramp.

Reservations are required. Please call the reservation line at (814) 725-6333 and leave a message with your name, phone number and the number of seats required. In the event that you need to cancel your reservation, please notify us as soon as possible so we may contact guests on our waiting list. We will do our best to accommodate special requests, but private tables cannot be guaranteed.

In an effort to reduce postage and paper, the Spring Lunch Series brochure will be available via e-mail or on the web at *northeast.mercyhurst.edu/lunchseries*.

E-mail *bsheldon@mercyhurst.edu* to be added to the mailing list. Paper brochures will still be available at the North East Chamber of Commerce.

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



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