2013 Dining Series

THE J.W. AND ALICE MARRIOTT CAFÉ

DINNER: JANUARY 7 AND 28

Comfort of Home

Kathleen Battaglia

HOMEMADE CHICKEN NOODLE SOUP
APPLE CIDER CHICKEN
RICE PILAF
ACORN SQUASH
CINNAMON ROLL

LUNCH: JANUARY 11 OR FEBRUARY 1

Fisherman's Cove

Alisha Catalino

NEW ENGLAND CLAM CHOWDER
BEER BATTERED FISH AND CHIPS
CREAMY COLESLAW
LEMON MERINGUE PIE

DINNER: JANUARY 14 OR FEBRUARY 4

Luck of the Laker

Amy Edwards

BAKED POTATO SOUP
STUFFED PORK LOIN
COLCANNON (IRISH POTATOES)
MAPLE GLAZED CARROTS
IRISH SODA BREAD
BAILEY'S CHEESECAKE

LUNCH: JANUARY 18 OR FEBRUARY 8

A Kiss from Mother Nature

Loan Vu

CREAM OF MUSHROOM SOUP
TERIYAKI SALMON WITH MANGO SALSA
JASMINE RICE
SESAME GRILLED ASPARAGUS
GREEN TEA CHEESECAKE

LUNCH: JANUARY 18 OR FEBRUARY 8

Luck O The Irish

Krysta Smith

POTATO SOUP
OPEN FACED REUEBEN
POTATO CAKES
FRUIT COCKTAIL
PORTER CAKE

DINNER: JANUARY 21 OR FEBRUARY 11

Love Grows Where Rosemary Goes

Rosemary Macey

TOMATO BASIL AND MOZZARELLA SALAD
PORK TENDERLOIN DIJONAISE
ROASTED HERB POTATOES
SAUTÉED FRESH VEGETABLES
FUDGE BROWNIE

DINNER: JANUARY 23 OR FEBRUARY 13

Christmas In Paris

Kaitlyn Wrona

CRAN-PEAR SALAD
DUCK IN A CRANBERRY CABERNET SAUCE
DUCHESSE POTATOES
RATATOUILLE IN A PORTABELLA MUSHROOM CAP
CANDY CANE CHOCOLATE PATS DE CRÈME

LUNCH: JANUARY 25 OR FEBRUARY 15

It's Greek to You!

Kevin Poropat

GREEK SALAD
GYROS WITH TZATZIKI SAUCE
CHEESY ORZO PASTA
BACON WRAPPED GREEN BEANS
BAKLAVA

DINNER: JANUARY 9 AND JANUARY 30

The Down Easter Alexa

Pat Coit

VERMONT THREE CHEESE SOUP
LEMON BAKED HADDOCK
GARLIC MASHED POTATOES
GRILLED ASPARAGUS
BOSTON CREME PIE CUPCAKES

DINNER: JANUARY 16 AND FEBRUARY 6

Around The World

Leon Gallop

MEDITERRANEAN SHRIMP COCKTAIL
ITALIAN CHICKEN PARMESAN
GERMAN APPLE STRUDEL

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.

Luncheons will be served on Fridays from 11:15 to 11:45 a.m. Dinners will be served on Mondays and Wednesdays from 5:15 to 5:45 p.m. We can only accept cash or checks as payments.

Meet the Faculty/Staff

- Executive Chef Charles Magalhaes, instructor of hands-on lab experience
- Srdjan Popovic, instructor of applied service and front-of-the-house operations
- Allyson Schrimper-Minor, manager. All patron issues may be addressed to her at **(814) 824-2614**.

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; to 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. M-F at **(814) 824-2565**. A student assistant will return your call within 48 hours. Reservations may be made up to two weeks prior to date. We cannot accept reservations for parties of nine or more.

A fish, chicken or vegetarian option may be ordered specially. Reservations are required for special requests.

To cancel a reservation, please call **824-2586**. Cancellations must be made by 9 a.m. the day of the luncheon and by 2 p.m. the day of the dinner.

MERCYHURST UNIVERSITY