2014 Erie Spring Dining Series

Hakuna Matata
General Manager: Brianne Lockwood
Mar. 28 & May 9
Lentil and Black Bean Soup
Herb Baked Chicken
Banana Cake with Vanilla Custard Sauce

E Komo Mai
General Manager: Julie Sullivan
Feb. 21 & Apr. 4
Hawaiian Potato Salad
Pork and Shrimp Kabobs
Coconut Macadamia Cake

Who's the Fairest One of All?
General Manager: Casey Gorring
Mar. 24 & Apr. 28
Sweet Squash Bisque
Pork Tenderloin Normandy
Cranberry Apple Pie

Love Is
General Manager: Emily Kainer
Feb. 28 & Apr. 11
Wilted Spinach salad
Steak au Poivre
Triple layer Chocolate Mousse

All That Jazz
General Manager: Stephanie Trohoske
Mar. 3 & Apr. 14
Andouille Sausage Gumbo
Cajun Grilled Chicken Breasts
Bananas Foster

No Taste Like Home
General Manager: Brooke Wallen
Feb. 24 & Apr. 7
Fresh Garden Salad
Barbeque Chicken
Fudge Brownie Sundae

Southern Comfort
General Manager: Alexea Kimmy
Mar. 5 & Apr. 16
Fried Green Tomatoes
Shrimp Jambalaya
Caramel Apple Pie

New York, New York
General Manager: Michael Foster
Mar. 19 & May 7
French Onion Soup
Marinated Sirloin Steak
NY Style Cheesecake

Summer Sweets
General Manager: Severina Schrantz
Mar. 21 & May 2
Fresh Greens and Fruit Salad
Spicy Mango Grilled Salmon
Flourless Chocolate Cake with Raspberries

Ashley's Bistro
General Manager: Ashley Nunemaker
Feb. 26 & Apr. 9
Ultimate Caesar Salad
Beef Sirloin with Mushroom Duxelles
Chocolate Cherry Torte

Little Italy
General Manager: Deonte Huggins
Apr. 2 & Apr. 23
Tomato Bruschetta
Chicken Marsala
Zabaglione with Fresh Berries

Asian Fusion
General Manager: Chuki Norbu
Mar. 31 & May 5
Momo (Dumpling Soup)
Tonkatsu (Pork Cutlet)
Grilled Fruit Kabobs a la Mode

Une Soirée en France
General Manager: Ethan Sykes
Mar. 10 & Apr. 25
Salmon Rillettes on Baguette
Pepper Crusted Duck over Cranberry Reduction
Tarte Tatin

Island Time
General Manager: Cariel Lewis
Mar. 26 & Apr. 30
Spicy Pumpkin Bisque
Jamaican Jerk Chicken
Pina Colada Bread Pudding

A Trip to Puerto Vallarta
General Manager: Fabiola Leon
Mar. 17 & Apr. 21
Ceviche with Tostadas
Seared Salmon with Poblano Sauce
Pastel de Tres Leches

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, Wednesdays and Fridays 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 Schrimper-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*

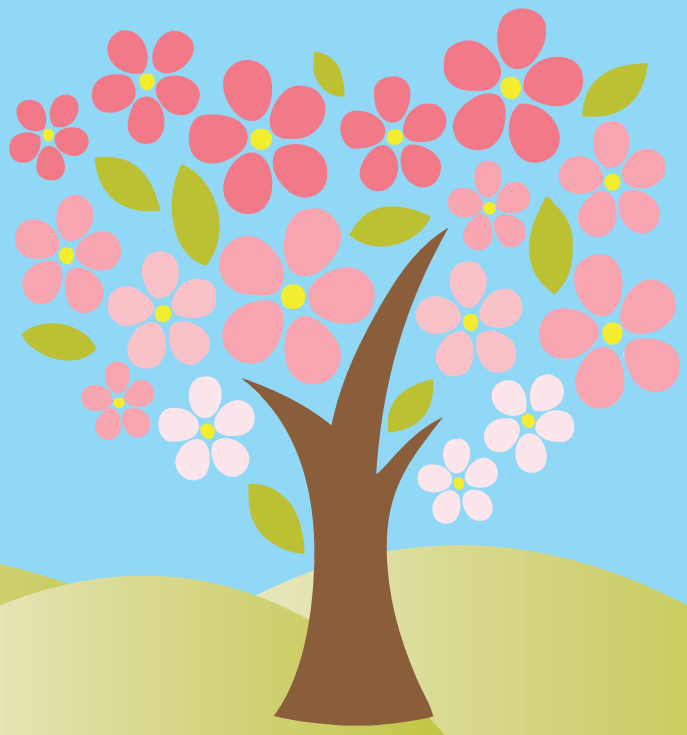
Directions

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 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 2 p.m. the day of the dinner.

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



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