

# 2017 Dining Series

THE J.W. AND ALICE MARRIOTT CAFÉ



MERCYHURST  
UNIVERSITY

**FEB. 20 AND MARCH 27**

## *Mangiare Bene, Stare Bene*

Kristen Koch

APPETIZER: ARANCINI WITH MARINARA SAUCE  
ENTRÉE: CHICKEN CACCIATORE  
DESSERT: CHOCOLATE PEANUT BUTTER LASAGNA

**FEB. 22 AND APRIL 10**

## *The First Date*

Drew Robinson

APPETIZER: CHICKEN GUMBO SOUP  
ENTRÉE: MESQUITE FILET MEDALLIONS  
DESSERT: NEW YORK STYLE CHEESECAKE

**FEB. 24 AND APRIL 7**

## *Un Assaggio Di Italia*

Gina Borelli

APPETIZER: ITALIAN SALAD  
ENTRÉE: LASAGNA ROLL-UPS WITH MEATBALLS  
DESSERT: TIRAMISU

**FEB. 27 AND APRIL 3**

## *You're Bacon Me Crazy*

Conall Ryan

APPETIZER: BACON AND CHEESE STUFFED POTATOES  
ENTRÉE: CAJUN-SEASONED PORK CHOPS  
DESSERT: ORANGE CHEESECAKE MOUSSE (IN A GLASS)

**MARCH 1 AND APRIL 5**

## *Viva Italia!*

Dustin Rogalla

APPETIZER: ANTIPASTO  
ENTRÉE: CHICKEN CARBONARA  
DESSERT: BAILEYS COOKIES AND CREAM PARFAIT

**MARCH 15 AND APRIL 19**

## *Gaelic Grub*

Mark Roche

APPETIZER: HOT & CHEESY SPINACH ARTICHOKE DIP  
ENTRÉE: GUINNESS-BRAISED BEEF TIPS  
DESSERT: FRESH IRISH DESSERT PIE

**MARCH 17 AND APRIL 21**

## *Twisted Classics*

Angelee Eller

APPETIZER: SALAD WITH RANCH DRESSING  
ENTRÉE: BACON-WRAPPED MEATLOAF  
DESSERT: APPLE CAKE WITH CINNAMON ICE CREAM

**MARCH 20 AND APRIL 24**

## *Mangia!*

Amir Haywood

APPETIZER: CHOP SALAD  
ENTRÉE: CHICKEN FETTUCCHINE ALFREDO  
DESSERT: BERRY SORBET WITH ITALIAN COOKIES

**MARCH 22 AND MAY 3**

## *Citrus by the Sea*

Austin Shinhearl

APPETIZER: COCONUT SHRIMP WITH CLEMENTINES  
AND AVOCADO SPINACH SALAD  
ENTRÉE: CITRUS FISH  
DESSERT: LEMON CRÈME BRULEE

**MARCH 24 AND APRIL 28**

## *Aloha!*

Tarique Ellis

APPETIZER: HAWAIIAN SALAD  
ENTRÉE: HAWAIIAN PINEAPPLE CHICKEN  
DESSERT: PINEAPPLE AND BROWN SUGAR ICE CREAM

**MARCH 29 AND APRIL 26**

## *Taste Of Middle East*

Joel Yeagley

APPETIZER: HUMMUS (SERVED WITH PITA, CARROT,  
CELERY STICKS, CUCUMBER)  
ENTRÉE: CHICKEN SHAWARMA WRAP WITH  
YOGURT SAUCE  
DESSERT: TURKISH MILK PUDDING WITH CINNAMON

**MARCH 31 AND MAY 1**

## *A Night in the South*

Charles Elwell

APPETIZER: CAESAR SALAD WITH CROUTONS  
ENTRÉE: BOURBON STEAK  
DESSERT: CHOCOLATE CRÈME BRULEE

Meals are \$12 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 from 5 to 5:30 p.m. We can only accept cash or checks as payments.

### Meet the Faculty/Staff

- Executive Chef Joel Young, instructor of hands-on lab experience
- Allyson Schrimper-Minor, manager. All patron issues may be addressed to her at [marriottcafe@mercyhurst.edu](mailto: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; 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 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 more than 8.

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

To cancel a reservation, please call **824-2625**. Cancellations must be made by 2 p.m. the day of the dinner.