

2019 DINING SERIES

THE J.W. AND ALICE MARRIOTT CAFÉ



MERCYHURST
UNIVERSITY

FRIDAY, SEPT. 13

WEDNESDAY, OCT. 23

General Manager: Victoria Noker
Maple and Apple Mixed Green Salad
Maple-Glazed Salmon with Parmesan Risotto
Crème Brûlée

MONDAY, SEPT. 16

MONDAY, OCT. 28

General manager: Monica Tinsley
Krupnik (Polish barley soup)
Haluski (Polish Cabbage and Noodles)
Paczki (Fried Dough with Jam Filling)

WEDNESDAY, SEPT. 18

FRIDAY, NOV. 1

General Manager: Daniel Leonard
Shaved Brussels Sprouts Caesar Salad
Southern Fried Chicken and Waffles
Key Lime Pie

FRIDAY, SEPT. 20

FRIDAY, OCT. 25

General Manager: Cameron Kidder
Gourmet Ramen Soup
General Tso Chicken with Fried Rice
Fruited Wonton Stacks

MONDAY, SEPT. 23

MONDAY, NOV. 11

General Manager: Summer Wade
Mixed Green Salad
Shepherd's Pie
Chocolate Peanut Butter Pie

WEDNESDAY, SEPT. 25

WEDNESDAY, OCT. 30

General Manager: Elizabeth McGreevy
Butternut Squash Soup
Brown Butter Chicken with Sage Risotto
Caramel Cheesecake

MONDAY, SEPT. 30

WEDNESDAY, NOV. 13

General Manager: Nicholas Ragosta
Gnocchi Soup
Steamed Langostinos with Red Potatoes
Lemon Chiffon Cake

WEDNESDAY, OCT. 2

MONDAY, NOV. 4

General Manager: Karen Sheffer
French Onion Soup
Roasted Chicken with Ratatouille
Crème Puffs

FRIDAY, OCT. 4

WEDNESDAY, NOV. 20

General Manager: Kathleen McMurray
Fried Zucchini with Marinara
Steel City Italian Sandwich
Pittsburgh Traditional Cookie Table

MONDAY, OCT. 7

FRIDAY, NOV. 8

General Manager: Noah Dziak
Corn Chowder
BBQ Chicken and Mashed Potatoes
Carrot Cake

MONDAY, OCT. 14

FRIDAY, NOV. 22

General Manager: Katie Clemmer
Prosciutto and Cranberry Brie Tarts
Seasonal Mixed Green Salad
Homemade Beef Chili
Apple Pie and Pumpkin Cheesecake Cruets

WEDNESDAY, OCT. 16

WEDNESDAY, NOV. 6

General Manager: Cassie McCall
Apple Walnut Salad
Glazed Pork Chops with Roasted Potatoes
Apple Crisp a la Mode



FRIDAY, OCT. 18

MONDAY, NOV. 18

General Manager: Cameron Wangelin
Harvest Bruschetta
Butternut Squash Ravioli with Pumpkin Alfredo
Caramel Apple Cheesecake

MONDAY, OCT. 21

FRIDAY, NOV. 15

General Manager: Ryan Witoslawski
Italian Caesar Salad
Shrimp Scampi
Cannoli

**SEATING MONDAY, WEDNESDAY AND
FRIDAY 5-5:30 P.M.**

MEALS \$13 (INCLUDING TAX)

About the J.W. and Alice Marriott Café

The J.W. and Alice Marriott Café is a state-of-the-art working classroom for Mercyhurst hospitality students, who plan, cook and serve all meals. Your patience is greatly appreciated. The Marriott Café is located on the lower level of the Center for Academic Engagement, the first building on the left as you enter Mercyhurst University. Public parking is available in the main parking lot to the right of the 38th Street entrance. In the evening, additional parking is available in the parking lot off 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.

Questions?

Any patron issues may be addressed to Allyson Schrimper-Minor, manager, at marriottcafe@mercyhurst.edu.

Reservations

To make a reservation for any of the fall semester meals, call 824-2565. The line is staffed weekdays after 9 a.m. At other times please leave a message and a student assistant will return your call within two business days. We cannot accept reservations for parties of more than 8. We can only accept cash or checks.

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