

School of Hospitality Leadership

East Carolina University
Greenville, NC 27858

*You Are Cordially Invited to Join Us
for the*
School of Hospitality Leadership Fall Luncheon Series

Luncheon Schedule:

Date	Theme
Friday, October 20	British Isles Afternoon Tea
Friday, October 27	Beauty and the Beast
Friday, November 3	Breakfast For Lunch
Friday, November 10	A Tour of Central America

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Our service is dine in only and seating is limited. We promptly begin service at 12:00pm and because this is a class we end our luncheon at 1:00pm. Luncheons take place in Darden Dining Hall located in the Rivers Building.

Reservation Instructions

Registration opens Friday, October 13 at 9:00AM. In order to reserve seats for each Luncheon, please go to the link posted below and make a reservation and payment through the website. Payment is by debit/credit card only. Luncheons are \$12 per seat and the price is non-refundable. You may reserve up to two seats at a time. Once you have made your reservation, you will receive a confirmation e-mail. We look forward to seeing you at the lunch!

Purchase seats here: https://epay-banner.ecu.edu/C20694_ustores/web/store_cat.jsp?STOREID=3&CATID=204&SINGLESTORE=true

SCHOOL OF HOSPITALITY LEADERSHIP 2023 FALL LUNCHEON SERIES

October 20

British Isles Afternoon Tea

Tea Sandwiches

Lox Puff Pastry

A savory puff pastry filled with a rich cream cheese, dill, red onion and caper mixture and topped with a delicate lox rose.

Cucumber Sandwich

A refreshing sandwich with cream cheese, chive and dill spread and sliced cucumbers.

Classic Shepherd's Pie

Lamb, peas, corn and carrot simmered, topped mashed potatoes and parmesan cheese baked golden brown, topped with fresh parsley

Lemon Drizzle Cupcake

A light and citrusy lemon cake drizzled with a zesty and sweet icing dusted with powdered sugar

Served with a selection of teas

Common allergens: *menu items may include dairy, eggs and wheat, fish

October 27

Beauty and the Beast

Apple Cheese on Baguette

Fresh sliced apples with goat cheese spread on a warm French baguette drizzled with a balsamic glaze

Filet Mignon with a Red Wine Reduction Sauce

*Grilled filet mignon with a rich and flavorful red wine reduction, potato gratin and pan seared broccolini cooked with red pepper flakes and garlic

Grey Stuff

Cookies and cream vanilla pudding with house made whipped cream and topped with crushed Oreos

Common allergens: *menu items may include dairy, eggs, wheat

***Consuming *raw* or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions**

November 3
Breakfast For Lunch

Egg Muffin

Two fluffy egg muffins with fresh tomatoes, onions, and green peppers

Fried Chicken and Waffles

Cinnamon waffles topped with two crispy chicken tenders served with maple syrup and spicy maple bacon on the side.

Oatmeal Raisin Cookie

Crispy on the outside chewy on the inside oatmeal raisin cookie topped with a pinch of sea salt

Common allergens: menu items may include dairy, eggs and wheat

November 10
A Tour of Central America

Cheese Empanadas de Viento

Empanadas stuffed with a cheese filling then deep fried

Pescado Encocado

Cod simmered in a silky coconut sauce and vegetables, finished with a serving of rice and fried plantains

Alfajores

Dulce de leche filled shortbread cookies, decorated with coconut flakes.

Common allergens: menu items may include dairy, eggs, wheat, and fish

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- **We are unable to accommodate allergies.**
- **Beef may be cooked to a medium temperature, with a little pink. Eating undercooked food can cause illness.**
- **We do not provide to go containers. You are welcome to bring a reusable container for leftovers.**
- **If you wish to be seated with other guests that purchased their tickets separately, please send an e-mail to Michael Fazzini (fazzinim21@ecu.edu) a minimum of one week prior to the lunch and we will try our best to accommodate you.**

Bon A Petit!

School of Hospitality Leadership Luncheon Series

Email Text:

The School of Hospitality Leadership Luncheons are back! We are excited to offer four lunches this fall:

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<https://business.ecu.edu/shl/events/>

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Registration opens at 9:00AM on Friday, October 13th. Seats are limited and sell out quickly. Use this link to get your lunch tickets, click the box for SHL Luncheons. Payment is by credit card.

https://epay-banner.ecu.edu/C20694_ustores/web/store_main.jsp?STOREID=3&SINGLESTORE=true

Please contact the School of Hospitality Leadership if you have any questions:

<https://business.ecu.edu/contact/>

Thank you!