

# School of Hospitality Leadership

East Carolina University  
Greenville, NC 27858

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

**Luncheon Schedule:**

<b>Date</b>	<b>Theme</b>
<b>Friday, April 5</b>	<b>Little Italy</b>
<b>Friday, April 12</b>	<b>BBQ</b>
<b>Friday, April 19</b>	<b>Arabian Nights</b>

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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**

**In order to reserve seats for each Luncheon, please go to the link posted below and make a reservation and payment through the website. Luncheons are \$12 per seat and the price is non-refundable. You may reserve up to four 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!**

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

# **School of Hospitality Leadership**

## **2024 Spring Luncheon Series**

**April 5**  
*Little Italy*

### **Nonna's Meatball**

Homemade Meatball topped with tomato sauce with a red pepper kick finished with grated Grana Padano Cheese

### **Ravioli**

Handcrafted Ravioli stuffed with sauteed mushrooms, spinach and ricotta with a Roasted Garlic Cream Sauce garnished with parmesan and parsley.

### **Tiramisu**

Ladyfingers coated in a fresh brew of espresso and coffee liquor, layered with a mascarpone heavy whipping cream dusted in cocoa powder.

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

**April 12**  
*Backyard BBQ*

### **Stuffed Potato Skins**

Potato Skins stuffed with bacon, cheddar cheese topped with green onions, served with a side of sour cream

### **Ribs and Fix'ins**

Fall off the bone Sweet and Savory Ribs served with homemade Coleslaw and Cornbread muffins with honey butter.

### **Strawberries and Cream**

Vanilla Cake layered with fresh strawberries and whipped cream

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

**April 19**  
*Arabian Nights*

### **Hummus and Tabbouleh Salad**

Creamy Hummus and a refreshing Tabbouleh and Bulgur Wheat salad paired with Pita bread.

### **Chicken Kebabs**

Skewers of chicken, peppers, mushrooms and onions marinated in yogurt and middle eastern spices served with a traditional rice and potato side. Vegetarian option available if pre-requested.

### **Ghraybeh**

Middle Eastern Shortbread Cookie, topped with a toasted pistachio and dusted with powdered sugar.

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

- **We are unable to accommodate allergies.**
- **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.**
- **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](mailto:fazzinim21@ecu.edu)) a minimum of one week prior to the lunch and we will try our best to accommodate you.**
- **If you would like the vegetarian Kebab option for the Arabian Night contact Jacqueline DeChabert-Rios, [chabertriosj@ecu.edu](mailto:chabertriosj@ecu.edu), one week prior to lunch.**

***Bon A Petit!***