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

Luncheon Schedule:

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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) a minimum of one week prior to the lunch and we will try our best to accommodate you.
- If you would like the vegetarian Kebob option for the Arabian Night contact Jacqueline DeChabert-Rios, chabertriosj@ecu.edu, one week prior to lunch.

**Bon A Petit!**