

School of Hospitality Leadership

East Carolina University
Greenville, NC 27858

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

Luncheon Schedule:

Date	Theme
Friday, March 7	Super Bowl
Friday, March 21	Flavor Roulette
Friday, April 4	Viva Italia
Friday, April 11	Christmas Dinner
Friday, April 18	Let them Eat Cake

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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 \$15 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 2025 SPRING LUNCHEON SERIES

March 7
Super Bowl Sunday

Watermelon Caprese Salad

Watermelon and mozzarella topped with basil, pepper and balsamic glaze.

Buffalo Meatballs with Loaded Fries

Ground beef meatballs tossed in buffalo sauce loaded with pepperoncini fries. Topped with house made pepperoncini ranch and scallions.

Chocolate "Football" Rice Crispy

Butter, mini marshmallows and Cocoa Rice Crispy cereal mixed and football ready.

Sparkling Cherry Limeade

Refreshing, sweet sparkling cherry limeade with a salted rim and fresh lime.

Common Allergens include dairy, eggs and gluten

March 21
Flavor Roulette

99 Cent Shrimp Cocktail

Chilled shrimp served with a light and tangy cocktail sauce.

Slider Flight

Flight 1 is a fried chicken slider with spicy mayo, pickles, and red cabbage jalapeno slaw.

Flight 2 is a baked roast beef slider with provolone and a mayonnaise sauce topped with a sweet and savory butter and poppy seeds.

Card Suit Cookies

Classic sugar cookies cut out into the shape of card suits and iced in red and black.

Hibiscus Paloma

A mocktail version of the classic Vegas cocktail. This drink is made with hibiscus syrup, grapefruit juice, and grapefruit soda.

Common Allergens include dairy, wheat, eggs, and shellfish.

April 4
Viva Italia

Panzanella

A vibrant Tuscan bread salad with crisp cucumber, ripe tomatoes, red onion, fragrant basil, white wine vinegar, and olive oil.

Veal and Eggplant Parmigiana

Tender veal cutlet, breaded and pan-fried with roasted eggplant. Topped with house made marinara sauce, parmesan, and mozzarella cheese served over a bed of gnocchi.

Zeppole

Light, fluffy doughnut dusted with powdered sugar, crispy on the outside and pillowy within.

Limonata

A cold refreshing lemonade, made with fresh squeezed lemon juice, sparkling water, and simple syrup

Common Allergens include wheat, eggs, dairy

April 11
Christmas Dinner

Holiday Honey Crisp Salad

A vibrant and flavorful salad with Honey Crisp apples, mixed spring greens, candied pecans, dried cranberries, blue cheese and vinaigrette dressing

Honey Glazed Roast Pork with Roasted Vegetables

Tender Pork loin marinated in Hoisin sauce, honey, garlic and soy, glazed in honey, served with roasted potatoes, green beans, apples and onions.

Chocolate Peppermint Crinkle Cookies

Rich and fudgy chocolate cookie flecked with crushed peppermint candy canes and topped with sugar

Christmas Punch

A delightful mix of cranberry, orange and pomegranate juice mixed with lemon-lime soda, garnished with cranberries, pomegranate seeds and rosemary

Common Allergens include wheat, eggs, tree nuts, soy, dairy

April 25

Let Them Eat Cake

Les Fruits de Versailles

Fresh berries topped with a delicate honey-lavender drizzle

The Queens Feast

Coq au Vin

Tender chicken braised in rich red wine with savory mushrooms, pearl onions, and smoky bacon served on a bed of pasta.

The Queen's Delight

Gâteau au Chocolat

Decadent chocolate cake paired with a luscious raspberry sauce served with a velvety Chantilly creme.

Common Allergens: Mushrooms, Gluten, Eggs, Dairy

- **We are unable to accommodate allergies or specialty diets as menus as preset.**
- **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 more than 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 Appetit!