Please join us for the Fall Luncheon Series

Service is dine-in only - Darden Dining Room (Rivers Building). No take-out service.

We are unable to accommodate allergies. Beef may be cooked to medium, with a little pink.

The cost of each luncheon is $12 per person. Lunch begins promptly at noon and ends at 1pm.

Please use the link below to purchase up to four tickets (per person, per luncheon).

If you wish to be seated with other guests who purchased tickets separately please send an e-mail to Penny Prichard (prichardp@ecu.edu) a minimum of one week prior to the lunch and we will try to accommodate you.

Credit card payment (online) only. No cash payment accepted. No refunds.

Seats fill quickly and seating is limited.

https://business.ecu.edu/shl/luncheons

Fri, Oct 19 - Farm To Table
Chicken Chicharron - Deep fried chicken skins, Szechuan sauce, local honey, smoked sea salt
Seared Drum + Sharp Cheddar Grits - Red drum, sharp cheddar stone grits, chive + kale crème fraiche, valentina beurre blanc
Maple Apple Crisp - Fresh gala apples, Appalachian maple syrup, local honey, cinnamon, rolled oats, brown sugar

Fri, Oct 26 - Mama’s Kitchen
Lobster Mac & Cheese - Baked mac and cheese and lobster chunks
Irish Lamb Stew - Lamb, new potatoes, carrots simmered in Guinness and stock
Chocolate Churro - Deep fried churros, cinnamon sugar, chocolate sauce

Fri, Nov 2 - Hawaiian Luau
Poke - Sashimi grade *tuna raw tossed in sesame oil with garnish of white and green onion
Kahlua Pau - Pork butt seasoned with Hawaiian sea salt steamed in tropical leaves, served with baked sweet potatoes and taro roll
Pineapple Upside Down Cake - Vanilla cake, pineapple rings, maraschino cherry garnish

Fri, Nov 9 - Mardi Gras Extravaganza
Shrimp Cocktail - Shrimp simmered in light broth with lemon and bay leaf chilled and served with a homemade cocktail sauce
Gumbo - Andouille sausage, chicken, the trinity simmered and garnished with fresh parsley
Bananas Foster - Homemade vanilla bean ice cream topped with boozed up banana’s and brown sugar

Fri, Nov 16 - Taco Bout a Party
Homemade Tortilla Chips & Queso - Warm chips sprinkled with chipotle powder ready to dip into a homemade queso dip
Jalapeno & Lime Skirt Steak Tacos - Deconstructed taco with grilled skirt steak, fresh avocado, sour cream, cheese, cilantro and onions
Arroz Con Leche - Mexican rice pudding simmered with cinnamon and raisins