

Service is dine-in only - Darden Dining Room (Rivers Building). No take-out service. We are unable to accommodate allergies. Meat 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 1 pm. 

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 e-mail Penny Prichard (prichardp@ecu.edu) at least 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

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**Spring Luncheon Series**

Tickets go on sale at 8:50am, Wed, Feb 20th

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**Fri, Mar 1 - Dinner at Hogwarts**

**The Meatball Quidditch Snitch** - A rich sweet and sour meatball with a sprinkle of cheddar cheese, and pineapple wings.

**Harry's Favorite** - A tender, moist sautéed lamb chop with a rich creamy garlic mashed potato and Dijon glazed carrots.

**Cookies** - Glazed Lemon Drop Cookies and Butter Beer Toffee Cookies.

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**Fri, Mar 15 - “Let The Good Times Roll” Mardi Gras Lunch**

**Crawfish Dip** - Delectable and creamy dip loaded with chunks of crawfish and creole seasoning. Served with freshly fried pita chips.

**Shrimp Po Boy and Red Beans and Rice** - Perfectly breaded fried shrimp served on top of a hoagie roll, with lettuce, tomato and homemade remoulade sauce. On the side, red beans simmered with Andouille Sausage, peppers and onions. Served over white rice.

**King Cake** - A lightly sweetened bread swirled with cinnamon and brown sugar. Topped with a sweet icing.

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**Fri, Mar 22 - British Pubs**

**Vegetable and Bean Soup** - A hearty, nourishing vegetable and bean soup made with carrot, onion, celery and white beans accompanied with a blend of spices.

**Fish and Chips** - Deep fried cod fillet in a delicious beer batter seasoned with a hint of Old Bay and cayenne seasoning. Served with golden brown homemade French fries with a side of malt vinegar.

**Sticky Toffee Pudding** - A deliciously sweet dessert treat made with dates and brandy, drizzled with a warm glaze and served with a scoop of house-made whip cream.

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**Fri, Mar 29 - Sunday Brunch**

**Frittata and Potato Puffs** - Asparagus, tomato, baked egg, and goat cheese and light and fluffy mash potato ball, deep fried, filled with parmesan cheese, and a hint of nutmeg.

**Design Your Own Crepe** - Crepes, Fillings include: strawberries, blueberries, apple sauce, hazelnut, and maple syrup.

**Spiced Glazed Pineapple** - Grilled pineapple, honey, cinnamon, homemade fromage frais.

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**Fri, Apr 5 - Bollywood**

**Chicken Tikka Masala Skewers** - Grilled chicken paired with red, green, and yellow bell peppers, onions, and mushrooms placed on a skewer and glazed with a tikka masala sauce that contains garlic, ginger, chili powder, and mustard oil.

**Beef Curry** - Chunks of beef and yellow onion cooked in a rich, creamy yogurt based sauce, accompanied by traditional spices such as ginger, garlic, cayenne, paprika, cumin, and cinnamon, topped with a dollop of yogurt, cilantro, and green and orange bell peppers.

**Ras Malai** - A traditional Bengali dish consisting of dough balls that are submerged in a hot cream-based sauce with pistachio nuts, cardamom seeds and meetha attar.