FALL LUNCHEON SERIES
Tickets go on sale Wed, Oct 9th

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 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 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

Fri, Oct 18 – Fright Bites

**Tomato Soup** - This spooky tomato soup gets its richness from a dollop of sour cream and is laced with garlic to “keep vampires away”.

**Pork Tenderloin** - Sliced pork, with a blood-red soy sauce and balsamic glaze paired with roasted green beans, and creamy mashed potatoes.

**Pumpkin Spice Cake** - Moist pumpkin spice cake topped with a homemade cream cheese frosting that will delight every ghost and goblin.

Fri, Nov 1 – Sunday Brunch

**Mimosas** - Enjoy our virgin mimosas made with orange juice, grenadine & a splash of sparkling soda.

**French Toast** - Fresh homemade French toast topped with bananas and powdered sugar.

**Frittata** - Spinach, pepper & onion egg frittata baked with assorted cheeses.

**Yogurt Parfait** - Vanilla yogurt layered with fresh strawberries & blueberries topped with granola.

Fri, Nov 8 – Masala Lounge

**Samosa** - A potato filling mixed with spices, carrots, and peppers wrapped in a flaky crust.

**Chicken Tikka Masala** - Grilled marinated chicken skewers tossed in our creamy spiced curry sauce, served on a bed of rice.

**White Chocolate Curry Ice Cream** - A rich curry ice cream drizzled with white chocolate and rose simple syrup.

Fri, Nov 15 – On the Bay

**Old Bay Shrimp** - Grilled shrimp seasoned with old bay accompanied by cocktail sauce.

**Maryland Style Crab Cakes** - Golden brown, pan-fried crab cakes served with a side of tartar sauce, lemon wedge, and steamed vegetable medley.

**Smith Island Cake** - Chesapeake Bay original 7-layered vanilla cake with chocolate frosting and multi-colored sprinkles.