



MERCYHURST  
NORTH EAST

# 2017 Spring Lunch Series

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## *Tropical Island Vacation*

**Madison Althof**

**Friday, Feb. 17, at Mercyhurst North East**

**Friday, March 24, at Lake View Country Club**

Course 1: Sesame Cucumber Salad

Course 2: Pan Seared Chicken\* with Avocado Salsa served with Cilantro Lime Sweet Potatoes

Course 3: Honey-Lime Matcha Cake served with Honeydew Sorbet and Pomegranate Sauce

## *Bold America*

**Andrew Nixon**

**Friday, Feb. 24, at Mercyhurst North East**

**Friday, April 7, at Lake View Country Club**

Course 1: Broccoli Crab Bisque served inside a house-made Bread Bowl

Course 2: Heirloom Tomato and Sirloin Salad\* with your choice of Blue Cheese or Ranch Dressing and a Balsamic Glaze

Course 3: Cinnamon Apple Cake with house-made Vanilla Ice Cream

## *A Day in France*

**Jasmine Alvarado**

**Wednesday, Feb. 22, at Mercyhurst North East**

**Wednesday, March 29, at Lake View Country Club**

Course 1: French Onion Soup

Course 2: Beef Wellington with Honey Dijon Brussels Sprouts and Rosemary Roasted Potatoes

Course 3: Crème Brûlée

## *Tastes of Italy*

**Andrea Thornton**

**Wednesday, March 1, at Mercyhurst North East**

**Wednesday, April 5, at Lake View Country Club**

Course 1: Caesar Salad with house-made Garlic Focaccia Croutons

Course 2: Ricotta-stuffed Panko-Crusted Chicken served with house-made Ravioli in a Cream Sauce

Course 3: White Chocolate Mocha Mousse with Raspberries

## *French-American Fusion*

**Adam Braeger**

**Friday, March 3, at Mercyhurst North East**

**Friday, April 21, at Lake View Country Club**

Course 1: Prosciutto, Blue Cheese and Pear Flat Bread

Course 2: Smoked Pork Loin with sauce Au Poivre, Dauphinoise Potatoes and Brussels Sprouts

Course 3: Funnel Cake Sticks with Pomegranate Raspberry Sauce and Lemon Basil Sorbet





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## *Polish Cuisine*

**Brandon Kowalski**

**Wednesday, March 15, at Mercyhurst North East**

**Wednesday, April 12, at Lake View Country Club**

Course 1: Arugula Salad with Feta, Nuts and a Balsamic Vinaigrette

Course 2: Sauerkraut Roasted Chicken with house-made Kielbasa served with Polish Braised Red Cabbage

Course 3: Blueberry Pierogi served with Crème Chantilly

## *Asian Fusion*

**Taylor Prem**

**Friday, March 17, at Mercyhurst North East**

**Friday, March 31, at Mercyhurst North East**

Course 1: Clear Soup with Green Onions, Mushrooms and Fried Onions served with an Egg Roll

Course 2: Teriyaki Salmon\* with Stir-Fried Rice and Vegetables

Course 3: Fried Cookies with Glazed Berries and Ginger Scented house-made Ice Cream

## *Tastes of Winter*

**Brent Nusom**

**Wednesday, March 22, at Lake View Country Club**

Course 1: Roasted Beet and Goat Cheese Salad with Candied Walnuts, Cranberries and a Balsamic Vinaigrette

Course 2: Beer-Braised Venison with Roasted Shallot Sauce, Wild Rice and Roasted Asparagus

Course 3: Chocolate Rum Bread Pudding with house-made Vanilla Ice Cream, Caramelized Bananas and Chocolate Sauce

### **\* Lenten alternative available**

**Lunches are \$9 per person** (including tax) and are held in the Carriage Way and Stone Chapel dining rooms at Mercyhurst North East or at Lake View Country Club, 8351 Station Rd. (Rt. 89) in North East (membership not required). **Seating begins at 11:30 a.m. with lunch served at noon.**

The Carriage Way Dining Room entrance is located in the back west side of the school. Parking is conveniently located in the Pearl Street lots. Parking is not permitted in the circle by the entrance for security and emergency purposes; however, there is handicapped parking and a ramp.

**Reservations are required.** Please call the reservation line at 814-725-6333 and leave a message with your name, phone number and the number of seats required. Also include any dietary restrictions or special requests, including if you would like a Lent-friendly lunch. If you do not prefer seafood, you may request a vegetarian or chicken dish at the time of reservation. We will do our best to accommodate special requests, but private tables cannot be guaranteed.

In the event that you need to cancel your reservation, please notify us as soon as possible so we may contact guests on our waiting list.

In an effort to reduce postage and paper, the Spring Lunch Series brochure will be available via e-mail or on the web at [northeast.mercyhurst.edu/lunch-series](http://northeast.mercyhurst.edu/lunch-series).

E-mail [bsheldon@mercyhurst.edu](mailto:bsheldon@mercyhurst.edu) to be added to the mailing list. Paper brochures will still be available at the North East Chamber of Commerce.

