2015 Spring Lunch Series

French Cuisine  Jacob English

Wednesday, Feb. 18  Lake View Country Club
Wednesday, March 25  Lake View Country Club

Course 1: French Onion Soup
Course 2: Chicken Cordon Bleu w/ Cranberry Chutney, Parmesan Roasted Asparagus and Duchess Potatoes
Course 3: Coffee Ice Cream Profiteroles
Served w/ French Baguette with Thyme Butter

Close to Kosher  Eric Thomas

Wednesday, Feb. 25  Lake View Country Club
Wednesday, April 15  Lake View Country Club

Course 1: Chicken Soup w/ Krepalach (Chicken Dumplings)
Course 2: Beef Brisket w/ Carrot Tzimmes and Potato Latkes
Course 3: Chocolate Babka served w/ a Berry Compote
Served w/ Poppy Seed Challah

Greek  Nick Miller

Friday, Feb. 20  Lake View Country Club
Friday, March 27  Mercyhurst NE Carriage Way Dining Room

Course 1: Greek Salad w/ Red Wine Vinaigrette
Course 2: Broiled Greek Tilapia w/ Dill Sauce served with Roasted Potatoes, Zucchini and Mushrooms
Course 3: EkmeK KaKifi (Phyllo Dough and Vanilla Custard Cake)
Served w/ Crusty Greek Bread

Alaskan Cuisine  Nicole Morton

Friday, Feb. 27  Lake View Country Club
Friday, April 17  Mercyhurst NE Carriage Way Dining Room

Course 1: Roasted Rhubarb Salad
Course 2: Grilled Salmon w/ Julienne Root Vegetables and Roasted Red Potatoes w/ Dill
Course 3: Baked Alaska
Served w/ Asiago Toasted Cheese Puffs

Polish Feast  Ashley Montante

Friday, March 6  Lake View Country Club
Friday, May 1  Lake View Country Club

Course 1: Dill Soup w/ a Petite Potato Pancake
Course 2: House-Made Kielbasa and Pierogies w/ Caramelized Onions
Course 3: Angel Wings w/ Vanilla Ice Cream and Melba Sauce
Served w/ Easter Bread and Honey Butter
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Germany  Jacob Freyn

Wednesday, March 18 Lake View Country Club

Course 1: Semmel Knolle: Bread Dumplings w/ Onions and Parsley
Course 2: Jäger Schnitzel w/ a Mushroom Gravy, Spaetzle and Red Cabbage
Course 3: Donouwelle: (Vanilla and Chocolate Custard Cake with Sour Cherries)
Served w/ Bavarian Sour Dough Bread w/ Caramelized Onion Butter

Taste of Italy  Autumn Clausen

Friday, April 10 Lake View Country Club

Course 1: Italian Wedding Soup
Course 2: Chicken Parmesan w/ House-Made Pasta
Course 3: Cannoli Cups with Ricotta Filling
Served w/ Italian Herb Bread with Garlic Butter

Southern Comfort  Trevor Rumbaugh

Friday, March 20 Lake View Country Club

Course 1: Fried Green Tomatoes w/ Tomato Chutney and Asiana Cheese
Course 2: Grilled Petite Sirloin w/ Southern Compound Butter w/ Caramelized Onion and White Cheddar Grits and Broccoli
Course 3: Pecan Pie w/ Bourbon Chantilly
Served w/ Cornbread and Honey Butter

Taste of Britain  Jessica Vanderstraeten

Wednesday, April 29 Lake View Country Club

Course 1: Roasted Vine Tomato Soup
Course 2: Braised Beef over Mashed Potatoes
Course 3: Victorian Sponge Cake w/ Chantilly Cream, Raspberry Coulis and Crème Anglaise
Served w/ British Bread Cakes

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.

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