2016 Spring Lunch Series

American Steak House
John Wagner
Wednesday, Feb. 24, at Mercyhurst North East
Friday, April 8, at Mercyhurst North East
Course 1: Wedge Salad w/ Bleu Cheese & Balsamic Glaze
Course 2: Grilled Sirloin Steak w/ Sauce Béarnaise, Rosemary Potatoes & Asparagus
Course 3: New York Cheesecake with Bourbon Cherry Sauce

Tres France
Matthew Macaulay
Wednesday, March 9, at Mercyhurst North East
Friday, April 29, at Lake View Country Club
Course 1: French Onion Soup
Course 2: Chicken Cordon Bleu, Duchess Potatoes, and Hericot Verts
Course 3: Crème Brulee

Taste of the Orient
Mike Mayhue
Friday, Feb. 26, at Mercyhurst North East
Wednesday, April 6, at Lake View Country Club
Course 1: Pork Wonton Soup or Oriental Salad
Course 2: Sesame Teriyaki Mahi w/ Wild Grain Rice and Sautéed Vegetables
Course 3: Banana Mango Spring Rolls w/ Coconut Ice Cream

Australian Mate
Mikayla Gardunio
Friday, March 11, at Mercyhurst North East
Wednesday, April 13, at Lake View Country Club
Course 1: Australian Pasties w/ Lamb or Salad w/ Avocado & Mango
Course 2: Citrus-Glazed “Shrimp-on-the-Barbie” w/ Grilled Marinated Vegetables and Rice
Course 3: Pavlova w/ Strawberries and Kiwi

Irish Charm
Emily Fiscus
Wednesday, March 16, at Mercyhurst North East
Friday, April 22, at Lake View Country Club
Course 1: Guinness Vegetable Stew w/ Crème Fraiche and Irish Brown Bread
Course 2: Gaelic Irish Steak w/ Cabbage and Potatoes
Course 3: Irish Plum Pudding
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Polish Jedzenie (Cuisine)
Matthew Pochatko

Friday, March 18, at Mercyhurst North East
Wednesday, April 20, at Lake View Country Club

Course 1: Cucumber Salad w/ Sweet Vinaigrette and Bleu Cheese
Course 2 (March 18): Salmon w/ Wine and Dill Sauce w/ Glazed Dill Carrots, Potato Pancakes
Course 2 (April 20): Roast Pork w/ Wine and Dill Sauce w/ Glazed Dill Carrots, Potato Pancakes
Course 3: Cheese Blini with Raspberry Coulis and Chantilly

New Orleans Mardi Gras
Jalen Mitchel

Friday, April 1, at Mercyhurst North East
Wednesday, April 27, at Lake View Country Club

Course 1: Shrimp Bisque
Course 2: Creole Chicken w/ Cajun Style Vegetables and Rice Pilaf
Course 3: Beignets

Puerto Rican Patrimonio
John Greene

Wednesday, March 23, at Mercyhurst North East
Friday, April 15, at Lake View Country Club

Course 1: Sopon (Chicken Soup) w/ Plantain Chips
Course 2: Spanish Pulled Pork w/ Spanish Rice and Avocado
Course 3: Tembleque (Coconut Custard)

Lunchees 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.