



Widener University

***The Students in the Center for Hospitality Management welcome you
to the Marriott Dining Room***

A Coastal Florida Getaway

March 1, 2017

Seating: 5:30 to 7:30 p.m.

Appetizer

Key West Shrimp Boil with Key Lime Mustard Sauce

Shrimp boiled in a blend of spices then served chilled with a zesty key lime mustard sauce

Salad

Orange, Walnut, Gorgonzola & Mixed Green Salad with a Citrus Vinaigrette

Crisp mixed greens with orange, walnuts, and fresh gorgonzola cheese complimented by a light citrus vinaigrette

Entrées

Grilled Salmon with Herb and Meyer Lemon Butter

A salmon filet seared to perfection complimented by a delicate and flavorful herb lemon butter sauce.

Served with fragrant coconut rice & zucchini and summer squash Provençale

\$29.95

~Or~

Pasta with Grilled Chicken, Sun-Dried Tomatoes, Arugula and Pea-Pesto

A perfect pairing of rotini pasta, sun-dried tomatoes, arugula, and grilled chicken gently tossed in a robust pea-pesto sauce.

\$27.95

Desserts

Dessert Sampler

Finish your meal with a treat from our scrumptious dessert tray

All meals include a fresh bread assortment, iced tea, coffee, and hot tea

Signature Drink

Key West Rita

A refreshing blend of tequila, melon liqueur, lime juice, orange juice and a dash of grenadine

\$6.50

Tonight's meal is presented by:

Jamie Weisberg, General/Service Manager

Patrick Slover, Food Production Manager