



# Widener University

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

## **Savor Puerto Rico**

**March 22, 2017**

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

### Soup

#### ***Sopa Fria de Mango y Ron***

*A refreshing and creamy chilled mango soup, complimented by honey, cinnamon, and golden rum. A true island treat!*

### Salad

#### ***Gazpacho De Aguacate***

*Tomatoes, green peppers, cucumbers, and sweet onion in a light vinaigrette serve in an avocado halve.*

### Entrées

#### ***Camarones al Ajillo***

*Shrimp sautéed in a robust garlic and tomato sauce.*

*Served with traditional Puerto Rican rice and beans and oven roasted root vegetables.*

**\$26.95**

*~Or~*

#### ***Filete a la Parrilla con Salsa Chimichurri***

*Sirloin steak grilled to perfection and complimented by a Chimichurri sauce of parsley, garlic, olive oil and red wine vinegar.*

*Served with traditional Puerto Rican rice and beans and oven roasted root vegetables*

**\$28.95**

### 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

#### ***Bacardi® Rum Punch***

*A refreshing combination of authentic Puerto Rican Bacardi Rum, cranberry juice, ginger ale and a splash of orange, lemon and lime juices.*

**\$6.50**

***Tonight's meal is presented by:***

*Sara Gladstone, General/Service Manager*

*Colleen O'Hara, Food Production Manager*