



Widener University

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

An Australian Outback Adventure

April 12, 2017

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

Appetizer

Roasted Tomato and Cumin Soup

A rich tomato soup with a spicy Australian kick!

Salad

Sunshine Salad with Vinaigrette Dressing

Tender Bibb lettuce with mandarin oranges, bananas, cucumber, and red onion dressed with a zesty mustard vinaigrette

Entrées

Peppered Sirloin Steak with Chili Roasted Onions and Deep Fried Cabbage

Seared sirloin steak sliced paired with roasted onions and crisp fried cabbage, laced with a rich beef reduction. Served with Basmati Rice.

\$28.95

~Or~

Salmon Filet with Bok Choy

A gently steamed filet of salmon served on a bed of bok choy accompanied by a fragrant black vinegar sauce. Served with Basmati Rice.

\$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

Dark and Stormy

A mysterious concoction of rum, robust ginger beer, and a twist of lime.

\$6.50

Tonight's meal is presented by:

*Mykyta Kulish, General/Service Manager
Brandon DeChirico, Food Production Manager*