



Widener University

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

A Big Evening in Texas

April 19, 2017

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

Appetizer

Bang-Bang Shrimp

Crispy shrimp tossed in a spicy-sweet sauce

Salad

Strawberry Spinach Salad

Tender baby spinach accompanied by fresh strawberries, feta cheese, toasted walnuts, and red onion, delicately tossed in a honey balsamic vinaigrette.

Entrées

Mahi-Mahi Tacos

Grilled Mahi-Mahi fish paired with avocado lime slaw nestled in a corn taco shell and topped with chipotle aioli. Served with grilled Mexican street corn and three-bean baked beans.

\$29.95

~Or~

Texas Barbeque Beef Brisket

Dry rubbed, smoked, and slow-roasted for full flavor and tenderness. Served with grilled Mexican street corn and three-bean baked beans

\$28.95

Desserts

Dessert Sampler

Finish your meal with a treat from our scrumptious dessert tray

Include fresh homemade cornbread with honey butter, iced tea, coffee, and hot tea

Signature Drink

Savvy Longhorn

Vodka blended with grapefruit, orange, and cranberry juices served with an orange slice in a sugar rimmed glass.

\$6.50

Tonight's meal is presented by:

Colleen O'Hara, General/Service Manager

Sara Gladstone, Food Production Manager