



# Widener University

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

## **Spring in Paris**

**April 26, 2017**

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

### **Soup**

#### **Fresh Green Pea Soup**

*A classic pureed French green pea soup topped with crème fraiche*

### **Salad**

#### **French Corn & Radish Salad**

*A refreshing blend of crisp red pepper, sweet corn, and radishes complimented by  
fresh herbs & spices*

### **Entrées**

#### **Steak Diane**

*Pan seared sirloin steak topped with a traditional delicate mushroom brandy sauce accompanied  
by creamy "Aligot" (French Mashed Potatoes) & roasted asparagus*

**\$28.95**

*~Or~*

#### **Shrimp with Orange Beurre Blanc**

*Delicate shrimp sautéed in a light citrus beurre blanc accompanied by creamy "Aligot" (French  
Mashed Potatoes) & roasted asparagus*

**\$26.95**

### **Desserts**

#### **Dessert Sampler**

*Finish your meal with a treat from our scrumptious dessert tray*

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

### **Signature Drink**

#### **Cranberry Lemonade Mimosa**

*Tart cranberry and lemonade balanced with sweet and sparkling prosecco*

**\$7.00**

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

*Leonard Welch, General/Service Manager*

*Jason Demetris, Food Production Manager*