



# Widener University

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

## *A Roman Feast*

*May 3, 2017*

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

### *Appetizer*

#### *Crostoni di Polenta Fritta con Prosciutto e Shiitake*

*Polenta fried golden brown with fresh prosciutto and shiitake mushrooms all in a savory  
Marsala sauce*

### *Salad*

#### *Insalata di Arugola, Pancetta, e Balsamico*

*Peppery arugula topped with crisp pancetta and a light Balsamic dressing*

### *Entrées*

#### *Pollo alla Caccitora*

*A seared chicken breast complimented by a rich hunter-style reduction of tomato and white wine  
Served with creamy risotto and vinaigrette asparagus*

*\$27.95*

*~Or~*

#### *Pan Passera Scottato con Rami d Alloro, Limone e Capperi*

*A pan seared flounder filet complimented by a zesty lemon and caper butter sauce  
Served with creamy risotto and vinaigrette asparagus*

*\$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*

#### *Peach Bellini*

*Sparkling Prosecco with sweet peach puree*

*\$7.00*

*Tonight's meal is presented by:*

*Brandon DeChirico, General/Service Manager*

*Mykyta Kulish, Food Production Manager*