

Lamar University's
Hospitality Administration Program

Presents

DINNERS IN THE FALL

OCTOBER 10, 2016

*Mushroom Strudel with Goat Cheese
Tomato and Mozzarella Salad
Red Wine Vinaigrette*

Tilapia, Shrimp and Crab Pontchartrain Sauce

Ratatouille

Brown Rice with Pecans and Green Onions
Rosemary Focaccia with Garlic Butter
Chocolate XS Cake with Vanilla Ice Cream

OCTOBER 17, 2016

*Tomato and Feta Bruschetta
Mushroom, Beet and Baby Green Salad*

Roast Rack of Lamb Persillé

Creamy Mashed Potatoes and Parsnips Purée
Garlicky Broccoli
Cottage Cheese Dill Rolls, Maître d'Butter
Key Lime Tart

OCTOBER 24, 2016

*Mushroom Tartlet
Butternut Squash Soup with Cider Cream*

Beef Tournedos Sautéed à la Provençale

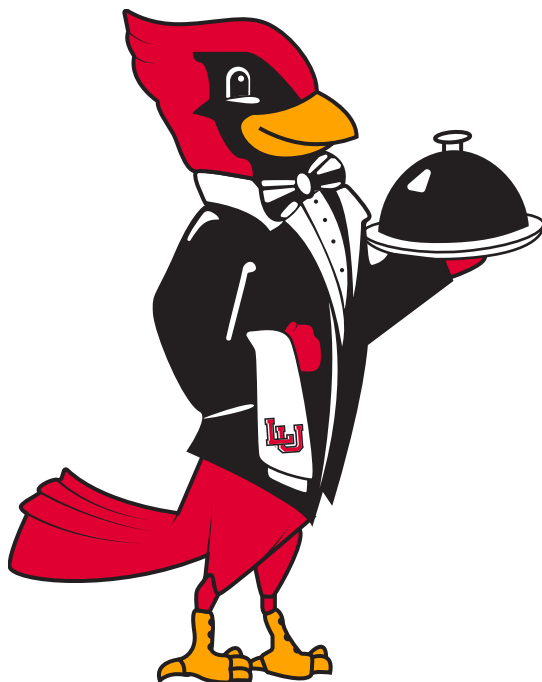
Grilled Vegetables
Sweet Potatoes with Ginger
Clover Leaf Rolls with Orange Butter
Crème Brûlée

OCTOBER 31, 2016

*Asparagus, Prosciutto and Parmesan Phyllo Roll
Creamy Pumpkin Soup, Parmesan Crisps*

Stuffed Pork Chop, Sauce Bigarade

Balsamic-glazed Brussels Sprouts
Baked Jacket Potatoes, Brie and Fresh Chives
Dill Knot Rolls
Chestnut Tart with Ginger Ice Cream



**FAMILY CONSUMER
SCIENCE ATRIUM**

6:15PM

Tickets \$18.00

Call today: 880-8663

*Seating is limited. Pay in advance
to confirm your reservation.*



COLLEGE OF EDUCATION & HUMAN DEVELOPMENT

LAMAR UNIVERSITY

Department of Family and Consumer Sciences