



Culinary Management Lunch & Dinner Series

Thank you for your interest in the Pensacola State College Culinary Management Lunch and Dinner Series. Students in the Culinary Management Program prepare and serve lunch and dinner to guests during the Fall and Spring terms.

Reservations

- Reservations are first-come, first-served.
- All meals require advanced reservation and payment. Payment is non-refundable.
- Lunches and dinners for the Fall term are served from September - November.
- Lunches and dinners for the Spring term are served from February - April.
- For questions or additional information, please email culinarytickets@pensacolastate.edu.

Additional Information

- Please be on time as we have a limited time frame to serve your meal, clean up, review the day, and get students to their next class.
- If you are late for a reservation you may miss the first course.
- If you are early, we may ask you to wait for your designated reservation time before being seated.
- Depending on the needs of the class, parties may be seated together depending on available tables and wait staff.
- To maximize training and minimize waste, menu selections may be limited per table.
- Be aware of your dietary needs before you make reservations. Substitutions are not possible.
- Take out is not available.
- Organizations and groups are encouraged for the "Cuisines of the World Series."
- We encourage you to bring your favorite bottle of wine to any of our meal periods. This gives the students real world experience in wine service and fulfills the wine service requirement for the Culinary Management Program. Unfortunately, other alcoholic beverages are not allowed to be served or consumed in the culinary dining room. If wine is consumed, please do so in moderation.

Below are lunch and dinner dates for Spring 2017, February through April.

**** Tuesday Dinner - “Classical” French Service**

This meal is **\$20.00** per person; two seatings at 5:30 p.m. and 6:00 p.m.

This is a six-course meal.

The menu is classical French cuisine. There are selection options for appetizer, entrée, and dessert.

Dress for this meal is “Business Casual” – no shorts, jeans, or beachwear please.

Reservations are arranged in tables suited for 4 to 6 guests.

This series is better suited for couples and small parties.

~Tuesday Dinner Dates~

February 7 and 14, 2017

March 7, 2017

April 11 and 18, 2017

**** Wednesday Lunch - “Cuisines of the World” Series**

This meal is **\$10.00** per person; one seating at 11:30 a.m.

This is a four-course meal served banquet style, meaning everyone is served at the same time.

The menu is based on a variety of cuisines around the world. We strive for authenticity; be aware of the cuisine before you make a reservation.

Reservations are arranged in tables suited for 4 to 6 guests.

Reservations for large groups are welcome.

~Wednesday Lunch Dates and Cuisines~

February 8, 2017 British Isles

February 15, 2017 Spain and Portugal

February 22, 2017 France and Italy

March 8, 2017 Germany

March 15, 2017 Scandinavia

March 29, 2017 Russia and Eastern Europe

April 5, 2017 Countries of Africa

April 12, 2017 China, Japan, and Korea

April 19, 2017 Vietnam, Thailand, Indonesia, Philippines, and India

April 26, 2017 Australia and New Zealand

**** Thursday Lunch – American Service**

This meal is **\$10.00** per person; one seating at 11:30 a.m.

This is a three-course meal.

The menu varies, but is contemporary. There are selection options for each course.

Reservations are arranged in tables suited for 4 to 6 guests.

This series is better suited for couples and small parties.

~Thursday Lunch Dates~

February 2, 9, 16, and 23, 2017

March 2, 9, 16, and 30, 2017

April 6, 13, 20, and 27, 2017