



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.
- Links to the reservation system may be found on the Pensacola State College Website under Community & Events, Facilities & Services.
- 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 Fall 2016, September through November.

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

This meal is **\$10.00** per person; one seating at noon.

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~

September 14, 2016	British Isles
September 21, 2016	Spain and Portugal
September 28, 2016	France and Italy
October 5, 2016	Germany
October 12, 2016	Scandinavia
October 19, 2016	Russia and Eastern Europe
October 26, 2016	Countries of Africa
November 2, 2016	China, Japan, and Korea
November 9, 2016	Vietnam, Thailand, Indonesia, Philippines, and India
November 16, 2016	Australia and New Zealand
November 30, 2016	Latin America

**** Tuesday Dinner – American Service**

This meal is **\$10.00** per person; two seatings at 5:30 p.m. and 6:00 p.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.

~Tuesday Dinner Dates~

September 13 and 27, 2016
October 4, 11, 18, and 25, 2016
November 1, 8, 15, and 29, 2016

**** Thursday 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.

~Thursday Dinner Dates~

September 15, 22, and 29, 2016
October 6, 20, and 27, 2016
November 3, 10, and 17, 2016