

Talk of the Town Dinner Series

The Crystal Room

Gallucci Hall

Summit College & The University of Akron

5:30 – 7:30

September 24th

Chef Manager, Gabrielle Hatch

Choice of Entree:

Beef Teriyaki	\$15.00
Grilled Paillards of Chicken with Tarragon Butter	\$12.50
Baked Salmon Fillet Beurre Blanc	\$15.00
Pasta Carbonara	\$11.00

Dinners are served with:

- Chilled Gazpacho
- Waldorf Salad
- Vegetable Medley
- Parslied Fingerling Potatoes
- Chocolate Caramel Cheesecake

Reservations are Suggested

Phone 330-972-6615

Visit our website: www.uakron.edu/colleges/summit/Crystal_Room/

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October 1, 2009

Chef Manager, Nick Maroun

Choice of Entree:

- Seared Cod Loin with sautéed Lemon Spinach\$
- Baked Chicken with Herb Buerre Blanc,
Mushrooms and Peas\$
- Pork Loin Braised in Milk with Carrots.....\$
- Broccoli Basil Spaghetti\$

Dinners are served with:

- Mushroom Caps stuffed with Creamy Spinach
- Fennel and Orange Salad
- Sautéed Patty Pan Squash
- Yukon Gold skillet Potatoes
- Tiramisu Pudding

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October 8, 2009
Chef Manager Lisa Mazza

Entrees, Choice of

- Grilled Salmon Fillets with Balsamic Glaze\$14.50
- Herb & Garlic Crusted Pork Tenderloin\$13.50
- Sautéed Chicken Breast with Apricots\$12.50
- Stuffed Portobello Mushrooms\$11.75

Dinners are served with:

- Caramelized Onion and Roasted Shallot Cream Soup
- Mixed Green Salad Vinaigrette with Blue Cheese and Walnuts
- Ratatouille
- Rice Pilaf
- Lemon Tart

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October 15, 2009

Chef Manager Andrew Zamagias

Entrees, Choice of:

- Fennel rubbed Leg of Lamb with
Pomegranate reduction.....
- Herb Crusted Tilapia with Grape Tomato Relish.....
- Marinated Grilled Chicken Breast with
Watermelon jalapeno Salsa
- Campenelle Pasta with Roasted Grapes and Feta

Dinners are served with:

- Herbed Carrot soup
- Mediterranean Chickpea Salad
- Potato Risotto
- Orange Glazed Cheese Cake with Ginger Snap Crust

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October 22, 2009

Chef Manager Caren Lambert

Entrees, Choice of:

- Beef Flank Steak with Beer & Molasses Sauce
- Balsamic Glazed Chicken Breast
- Broiled Swordfish with Herb Mustard Glaze
- Vegetarian Shepherd's Pie.....

Dinners are served with:

- Zucchini and Cheese Garlic Appetizer
- Caesar Salad
- Steamed Asparagus
- Cranberry and Apricot Glazed Sweet Potatoes
- Apple Cobbler

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October 29, 2009

Chef Manager Jason Shoffstall

Entrees, Choice of:

- Creole Braised Pulled Pork with Tomato Marmalade.....
- Crispy Leg of Duck Confit with Thyme & Garlic
- Prince Edward Island Mussels steamed with Chardonnay
- Brown Sugar and Butter Roasted Acorn Squash
with Wheat Berry Salad

Dinners are served with:

- Chicken and Andouille Sausage Gumbo
- Scratch Cornbread
- Baby Greens, Balsamic Vinaigrette
- Bourbon Peach Bread Pudding with Caramel, Cinnamon and Maple Whipped Cream

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November 5, 2009

Chef Manager Shawn Eckhart

Entrees, Choice of:

- Sauteed Pork Medallions with Red Pepper and Citrus
- Turkey Scaloppini with Capers and Lemon
- Teryaki Flounder
- Tomato Basil Fettuccine.....

Dinners are served with:

- Potato and Leek Soup
- Cherry Tomatoes with Parsley and Garlic
- Stir-Fried Snow Peas
- Roasted Fingerling Potatoes
- Chocolate Walnut Brownie Indulgence

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November 12, 2009

Chef Manager Brendan Gilpatric

Entrees, Choice of:

- Roast Breast of Duckling
- Seared Scallops with Garlic, Tomato & Parsley
- Veal Scaloppini a la Marsala
- Broiled Boneless Breast of Chicken
- Grilled Vegetable Napoleon.....

Dinners are served with:

- Cream of Mushroom Soup
- Caesar Salad in a Garlic Tuile
- Crème Caramel

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November 19, 2009

Chef Manager Paul Sergi

Entrees, Choice of:

- Linguini and Shrimp with White Wine Sauce.....
- Chicken Fricassee over Rotini with
Creamy Julienne Pepper Sauce.....
- Stuffed Peppers with Sausage & Ricotta
- Lasagna Florentine with Squash, Spinach and Eggplant

Dinners are served with:

- Tomato Bisque
- Stacked Burrata and Tomato Salad
- Cannoli

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