

COURSES

RESTAURANT

FALL 2026, FIRST 8-WEEKS

THURSDAY, SEPTEMBER 3, 2026

DINNER 6PM-7PM, \$35 PER PERSON

RESERVATIONS THROUGH INDIANAPOLIS-HOSPITALITY-EVENTS@IVYTECH.EDU OR
OPENTABLE.COM

APPETIZERS

PORK BELLY BAHN MI SLIDER

Crisp yet tender pork with hoisin glaze, layered on a toasted baguette with house-pickled Daikon red onion, carrots, cucumber and cilantro.

GREEK SALAD

Vibrant tomatoes and crisp cucumbers, with Kalamata olives and tangy feta cheese, tossed with red onions and fresh oregano, dressed in a citrusy olive oil and red wine vinaigrette.

CEVICHE TOSTADA

Seafood catch of the day cured in fresh lime juice with chiles, tomato, and avocado, served with a crispy corn tortilla

ENTRÉES

CHURRASCO BEEF

Select prime cut of beef served medium rare with grilled vegetables, stewed black beans, and garnished with a chipotle chimichurri sauce

CHICKEN, SPICES, AND PRESERVED LEMON TAGINE

Dish from North Africa with strong flavor, Chicken simmered with saffron, ginger, cinnamon, turmeric, citrus, and pepper over onions and couscous

SRI LANKAN DEVEILED FISH

Pan Seared White Fish with Deviled Sauce served with Curried Potatoes and caramelized peppers and onions

CHAPCHAE

Korean Rice Noodles, with roasted vegetables and mushrooms, finished garlic and sesame oil

- DESSERT -

CHEF'S CHOICE

Please no substitutions

*Gratuities are appreciated and used along with a portion of the purchase price to provide scholarships
for Hospitality students*

Menus are subject to change due to product availability and student learning objectives