

# The Allenwood Menu



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## Students cook four-course meal for public

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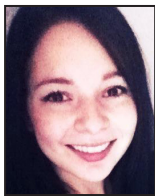
## Top Management

HRIM 330 Class

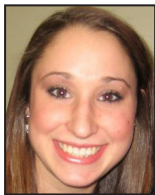
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## Servers



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## Can I take your order...

"This weeks menus"

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**"Learning at the Allenwood has taught me to be confident in my cooking, serving, and presentation"**

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## Take Home Chef



### CREME BRULEE

Ingredients  
 6 egg yolks  
 6 tablespoons white sugar, divided  
 1/2 teaspoon vanilla extract  
 2 1/2 cups heavy cream  
 2 tablespoons brown sugar

### Directions:

Preheat oven to 300 degrees F (150 degrees C).

Beat egg yolks, 4 tablespoons sugar and vanilla in a mixing bowl until thick and creamy.

Pour cream into a saucepan and stir over low heat until it almost comes to boil. Remove the cream from heat immediately. Stir cream into the egg yolk mixture; beat until combined.

Pour cream mixture into the top of a double boiler. Stir over simmering water until mixture lightly coats the back of a spoon; approximately 3 minutes. Remove mixture from heat immediately and pour into a shallow heat-proof dish.

Bake in preheated oven for 30 minutes. Remove from oven and cool to room temperature. Refrigerate for 1 hour, or overnight.

Preheat oven to broil.

In a small bowl combine remaining 2 tablespoons white sugar and brown sugar. Sift this mixture evenly over custard. Place dish under broiler until sugar melts, about 2 minutes. Watch carefully so as not to burn.

Remove from heat and allow to cool. Refrigerate until custard is set.

## How can I help you...

“Lets Eat”

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**“ I want Carnival food to remind everyone of their first lemonade and funnel cake at their local festival”**

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## Top Management

HRIM 413 Class

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## Make it Later



APPLE, DRIED CRANBERRIES, MANDARIN AND WALNUT SALAD WITH MAPLE DRESSING

### Maple Dressing

- 1/4 cup mayonnaise
- 1/4 cup pure maple syrup
- 3 tablespoons Champagne vinegar or other white wine vinegar
- 2 teaspoons sugar
- 1/2 cup vegetable oil

### Salad

- 1 5-ounce bag mixed baby greens (about 10 cups lightly packed)
- 2 Granny Smith apples, peeled, cored, cut into matchstick-size strips
- 1/2 cup dried cranberries
- 3 mandarin oranges, peeled
- 1/2 cup chopped walnuts, toasted

**For dressing:** Whisk mayonnaise, maple syrup, vinegar, and sugar in medium bowl to blend. Gradually whisk in oil until mixture thickens slightly. Season to taste with salt and pepper. (Dressing can be prepared 3 days ahead. Cover and refrigerate. Rewhisk before using.)

**For salad:** Toss greens, apples, cherries, and 1/4 cup walnuts in large bowl to combine. Toss with enough dressing to coat. Divide salad equally among plates. Sprinkle with remaining 1/4 cup walnuts and serve.

## Servers



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## Graduating Seniors: Your Future Managers

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Ben Cavalero shows his enthusiasm at his event

### Which style of food would you like to try this month?

#### October 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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2	3	4 Sweet Southern Comfort 12:00-2:00pm	5	6 Made in Manhattan 12:00-2:00pm	7 A night on the Barbie 6:00-8:00pm	8 Eta Sigma Delta Formal 5:30-8:00pm <b>*Ticket needed*</b>
9	10	11 Mardi Gras Celebration 12:00-2:00pm	12	13 Everything BBQ 12:00-2:00pm	14 City Slickers only 6:00-8:00pm	15
16	17	18 Boardwalk Grub 12:00-2:00pm	19	20 Italian Bistro 12:00-2:00pm	21 All southern gumbo 6:00-8:00pm	22 IUP Fall Festival 3:00-8:00pm (Oakgrove)
23	24	25 Mamma's Recipes 12:00-2:00pm	26	27 Carnival Favorites 12:00-2:00pm	28 Caribbean Paradise 12:00-2:00pm	29
30	31 Día de los Muertos 6:00-8:00pm <b>*Special event*</b>					

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 Department of Hospitality Mgmt  
 Allenwood Restaurant  
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The Allenwood Menu is a weekly publication to invite others to see the talent and passion of IUP's hospitality management students learning and getting real life experience in the Allenwood Restaurant in Ackerman Hall.