

Our food has a story.

Welcome to our class.

#FIUBISTRO

The story begins with passionate students with a love for food. Their search for the finest, freshest, most sustainable local Florida ingredients helped produce this menu. The mission is to share this narrative, from seed to harvest, introducing you to the people, places and practices involved along the way.

The lunch seating is at 11:30am on select Wednesdays during the semester

Please inform your service provider about any food allergies

FIRST

Cream of Wild Mushroom Soup

Fresh herbs and mini croutons

Caribbean Tostones

Fresh pico

Spring Greens Caesar Salad

Fresh baked garlic herb croutons

MAIN

Badia Biscayne Bay Seasoned and Seared Rare Tuna Salad

Champagne vinaigrette and Spring Greens

Fresh Roast Turkey Club Sandwich

Applewood smoked bacon, lettuce, tomato, and Fresh lemon herb mayo **Seared Jumbo**

Lump Crab Cakes

Honey Dijon mustard

FINAL

Warm Chocolate Chip Cookies & Honey Vanilla Ice Cream

Chocolate fudge sauce

Florida Strawberry Tiramisu

Maria Cookies soaked in Green Tea and Grey Goose Essences Strawberry and Lemongrass Vodka

Bacardi Rum Snickerdoodle Bars

Served with fresh caramel and Bacardi 8 Rum raisin ice cream

DRINKS

Fresh Lemonade
Unsweetened Iced Tea
Lavazza Coffee
Hot Tea

Zero-Proof Cocktails

Piña Colada
Roaring Mule
Ginger Tree Mojito

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The dinner seating is at 6:15 pm- 6:45 pm on select Wednesdays during the semester

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FIRST

Goat Cheese and Roasted Tomato Bruschetta 

Balsamic reduction

Caribbean Tostones  

Fresh Pico

Seasonal Salad

Spring Mix, Oranges, Pomegranate, Pumpkin Seeds, and Queso Fresco

MAIN

Fresh Ricotta Chicken Ravioli

Ricotta Sauce

Ropa Vieja Malanga Tacos

Aioli Sauce

Seared Jumbo Lump Crab Cakes

Honey Dijon Mustard with House Salad

FINAL

Warm Chocolate Chip Cookies & Honey Vanilla Ice Cream

Chocolate Fudge Sauce

Chocolate Mousse

Crumbled Snickerdoodle Cookies with Diced Strawberries

Flan

Creamy Caramel Flan with Bacardi 8 Rum

DRINKS

Fresh Lemonade

Unsweetened Iced Tea

Lavazza Coffee

Hot Tea

Zero-Proof Cocktails

Piña Colada

Roaring Mule

Ginger Tree Mojito

FIU | Chaplin School of
Hospitality & Tourism
Management
FLORIDA INTERNATIONAL UNIVERSITY



BACARDÍ



LAVAZZA
TORINO, ITALIA, 1895



 *Gluten Free*  *Vegan*  *Vegetarian*

FIU Chaplin School is proud of its industry partners who help make this experience possible. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have

QUIRCH FOODS

