



September – December 2008

Le Jeune Chef RESTAURANT



on the campus of Pennsylvania College of Technology

For reservations and more information, call (570) 320-CHEF
or visit www.pct.edu/lejeunecchef.

An Education in Fine Dining

Seating is limited - reservations are recommended.

Le Jeune Chef, operated by the School of Hospitality, is a fine-dining experience that offers real-life training to men and women preparing for careers in hospitality management, baking and pastry arts, and culinary arts at Pennsylvania College of Technology. It is also one of the most highly sought-after dining pleasures in our area and offers the region's most extensive, award-winning wine list. Le Jeune Chef has been the recipient of Wine Spectator magazine's "Best of Award of Excellence" for the last eight years. The restaurant is open year-round and is available for private events.

- Le Jeune Chef offers gift cards. Please call (570) 320-CHEF or visit www.pct.edu/lejeunecchef for details.
- AAA members receive a 10-percent discount.
- For special events and functions, please join our mailing list at www.pct.edu/lejeunecchef/newsletter.asp.

Le Jeune Chef Dining Room Hours

Lunch	Monday – Friday	11:30 a.m. – 1:30 p.m.
Dinner	Wednesday – Saturday	5:30 p.m. – 8 p.m.
Brunch	Sunday – Monday	11:30 a.m. – 1:30 p.m.

Le Jeune Chef will be closed the following:

Thanksgiving Weekend November 27 – 30

Holiday Break December 18, 2008 – January 6, 2009

Student Luncheon *Tuesday – Wednesday, 11:30 a.m. – 1:30 p.m.*

Chef Craig Cian and his second-semester students will serve lunch on Tuesdays and Wednesdays starting October 7 through December 3. Please visit our Web site to review the menu, and escape to attentive service and fine food during the lunch hour. Specials change weekly to expose students to a variety of cuisines and cooking techniques. A special à la carte dessert menu is created and prepared by Chef Terri Farr, Chef Sharron Eyer and our student interns.

Lunch À La Carte *Thursday – Friday, 11:30 a.m. – 1:30 p.m.*

Lunch is prepared by Sous Chef Troy Breger, student interns and Le Jeune Chef's other professional staff. They will express their culinary creativity by developing their own menus and recipes using fresh regional and seasonal items. Menus change monthly with daily specials. The à la carte menu is served year-round and when student's cuisine classes are not in session. All desserts are created and prepared by Chef Terri Farr and her student interns.

Regional American Cuisine *Friday, 5:30 – 8 p.m.*

Chef Mike Ditchfield and his students, our future culinary arts professionals, prepare menus that reflect characteristic fare from America's varied regions. The elegant, eight-course meals are offered for \$29.95 per person, including dessert created and prepared by Chef Terri Farr, Chef Sharron Eyer and the student interns. A wine flight may be paired with the dinner and priced separately. Reservations will be accepted for the following dates:

September 12	– Buy Fresh Buy Local	October 24	– “Floribbean”
September 19	– California Fusion	October 31	– Heartland
September 26	– Pacific Northwest	November 8	– New England
October 3	– Southwest	November 14	– Susquehanna River/Pennsylvania Dutch
October 10	– Chesapeake Bay	November 21	– Deep South





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Classical Cuisine

Thursday, 5:30 – 8 p.m.

Chef Paul Mach, co-host of the TV Show **“You’re the Chef,”** and his culinary arts students showcase their talents. Their old-world cooking style whisks you to your favorite international destination. Adding to the meal are desserts prepared by Le Jeune Chef’s professional pastry chefs and Baking and Pastry Arts students. The eight-course meal is \$29.95 per person. A wine flight matching the international destination may be paired with the dinner and priced separately. Reservations will be accepted for the following dates:

September 25	–	Spain	October 30	–	Provence
October 2	–	Central Italy	November 13	–	Bordeaux
October 9	–	Southern Italy	November 20	–	Burgundy
October 16	–	Champagne			

(NEW) Gourmet Dinner À La Carte

Wednesday & Saturday, 5:30 – 8 p.m.

Student interns from the Culinary Arts and Systems major, under the direction of Sous Chef Robert Armstrong and Le Jeune Chef’s other professional staff, will express their culinary creativity by developing their own menus and recipes using fresh seasonal items. Menus change weekly to expose students to a variety of cuisines and cooking techniques. A wine flight may be paired with the dinner and priced separately. The menu is served year-round and on evenings when students in Regional American Cuisine and Classical Cuisine classes are not in session. The dessert menu is created and prepared by Chef Terri Farr, Chef Sharron Eyer, and interns.

(TWO DAYS) Brunch

Sunday – Monday, 11:30 a.m. – 1:30 p.m.

Chef Judy Shimp and her culinary arts students return with their popular student-created brunch buffet menus. The buffet includes breakfast and luncheon favorites, a meat-carving station, and an omelet station. Fresh desserts, coffee, tea, and ice tea all for \$14.95. Reservations will be accepted for brunch on the following dates:

Sunday	Monday
September 28 – Welcome to Penn College	September 29 – Welcome to Penn College
October 5 – Le Jeune Chef Sunday Brunch	October 6 – Le Jeune Chef Sunday Brunch
October 12 – Traditional Penn Dutch Brunch	October 13 – Traditional Penn Dutch Brunch
October 26 – Autumn Buffet	October 27 – Autumn Buffet
November 2 – Brunch on the French Quarter	November 3 – Brunch on the French Quarter
November 9 – Brunch in Little Italy	November 10 – Brunch in Little Italy
November 16 – Brunch at the Ranch	November 17 – Brunch at the Ranch
November 23 – Holiday Brunch – double seating 11 a.m. and 12:30 p.m.	November 24 – Holiday Brunch

Bread & Pastry Sales

Friday, 10 a.m. – noon

Student-operated bread and pastry sales return for the fall semester. Meet Chef Charles Niedermyer and our future pastry chefs at Le Jeune Pâtissier at The Market. Each sale showcases artisan breads, fine pastries, and hand-crafted confections for sale to the public.

September 26	–	European Delights
October 10	–	Penn College Homecoming
October 31	–	Happy Halloween
November 14	–	Autumn Harvest

Reservations are taken by phone at (570) 320-CHEF. We return calls as quickly as we can and in the order in which they are received. Reservations are established only when we have determined availability and returned your phone call. Groups of more than 12 must go through our Hospitality Sales Manager at (570) 327-4510.

We will call you 24 hours before your reservation date to confirm your reservation and the number of guests in your party. Once confirmed, we expect to serve that many guests. Your table will be held for 15 minutes, after which it may be given to other guests. Cancellations must be made at least 24 hours prior to your reservation. To help us accommodate everyone, we ask that you make your reservations no more than a week in advance.

Pennsylvania College of Technology

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