

Spring 2012 Newsletter

January – May 2012



on the campus of Pennsylvania College of Technology

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

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 11 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/lejeunef for details.
- AAA members receive a 10-percent discount.
- For special events and functions, please join our mailing list at www.pct.edu/lejeunef/newsletter.asp.

- See us on Facebook for up-to-the-minute information on news, menus, and events.

Additional Special Events

- March 30: The School of Hospitality is pleased to announce the 21st anniversary of the Visiting Chef Series. This year's featured chef will be Scott Endy, a talented School of Hospitality alumnus and executive chef at the Las Vegas Convention Center for this gala dining event. For reservation information, please call 570-320-5229.
- February 11: Special Valentines Dinner. Please call 570-320-CHEF for details and reservations.

Le Jeune Chef Dining Room Hours

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

** Please see the "Brunch" notation on the following page for dates and themes.*

Special Note: Le Jeune Chef will be closed April 6-9.

Student Luncheon

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

Chef Craig Cian and his second-semester students will serve lunch on Mondays, Tuesdays and Wednesdays, March 12 through April 25. Escape to attentive service and fine food during the lunch hour. Please visit our website to review the menu. Specials change weekly.

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, and will be creating daily specials as well. 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, six-course meals are offered for \$30.95. Desserts are prepared by Chef Callie Chalmers and Baking and Pastry Arts students. A wine flight may be paired with the dinner and priced separately. Reservations will be accepted for the following dates:

February 10	–	Heartland	March 23	–	New England
February 17	–	New Orleans	April 13	–	Pacific Northwest
February 24	–	California Fusion	April 20	–	Floribbean
March 2	–	Chesapeake Bay	April 27	–	Southwest
March 16	–	Irish American			

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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. Desserts are prepared by Chef Callie Chalmers and Baking and Pastry Arts students. The eight-course meal is \$30.95 per person. A wine flight matching the destination may be paired with the dinner and priced separately. Reservations will be accepted for the following dates:

February 16	–	The French Mountains	April 5	–	Austria: East & Central Europe
February 23	–	Normandy & Brittany	April 12	–	Tuscany
March 1	–	Gascony & The Languedoc	April 19	–	Central & South America
March 15	–	Bordeaux	April 26	–	Southeast Asia
March 22	–	Burgundy			

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, are excited to introduce an exciting new menu featuring Coffee Crusted Flat Iron Steak and special tableside presentations along with a wide variety of both regional and international cuisines. A wine flight may be paired with any of the dinner options and priced separately. The menu is served year-round 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 Lynn Sisino, and interns.

Brunch

Sunday, 11:30 a.m. – 1:30 p.m.

Chef Troy Breger and his culinary arts students return with their popular student-created brunch buffet menus. The buffet includes breakfast and luncheon favorites, a meat-carving station, an omelet station, fresh desserts and breads, and coffee, tea, and iced tea, all for \$13.95. Reservations will be accepted for brunch on the following dates:

February 12	–	Sweetheart	March 25	–	Spring Fling
February 19	–	Presidential Brunch	April 1	–	April Showers
February 26	–	Mardi Gras	April 15	–	Patriots Brunch
March 18	–	Luck of the Irish	April 22	–	Earth Day

Bread & Pastry Sales

Friday, 10 a.m. – noon

Student-operated bread and pastry sales return for the spring semester. Meet Chef Monica Lanczak 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.

February 10	–	Valentines	March 23	–	Spring Fling
February 24	–	American Regional	April 5	–	*Easter (pre-order only)

*Thursday pick-up from noon-2 p.m. at The Market

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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