

One College Avenue
Williamsport, PA 17701
www.pct.edu/lejeunechef

For reservations call (570) 320-CHEF



Brunch: Check our Web site for Brunch dates.
Lunch: Monday – Friday, 11:30 a.m. - 1:30 p.m.
Dinner: Wednesday – Saturday, 5:30 - 8 p.m.

Check our Web site for closings.

Floribbean

April 20th

Appetizer

Choice of one :

Faux Rice Nori-Maki Rolls

Fruit and vegetable sushi roll

Fried Lobster Sticks

Won ton wrapped, vegetable stir fry

Soup

Choice of one :

Jamaican Crab Chowder

Hearty greens, coconut, cornmeal dumplings

Conch Chowder

Highly prized by Key Westerners

Salad

Choice of one:

Marinated Scallops

Floribbean slaw, seasonal vegetables. cilantro.

Caribbean Tuna

Seared and seasoned, seaweed salad, watercress gelee'

An Education in Fine Dining

Le Jeune Chef, operated by the School of Hospitality, is a fine-dining experience that offers real-life training to Baking and Pastry Arts, Culinary Arts, and Hospitality Management students. 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. The restaurant is open year-round. Le Jeune Chef offers gift certificates. AAA members receive a 10% discount.

**Pennsylvania College
of Technology**

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Entrees

Choice of one:

Pompano

Broiled fillet with orange accompaniments

Tamarind Chicken

Sweet peppers, onions, ginger

Papaya Shrimp

Marinated shrimp, creamy garlic and white wine, avocado salsa

Cuban Hanger Steak

Jerk rubbed with chilies, onions, garlic, spices and herbs

Cheese Cart

Enjoy our selection of regional cheeses after your meal

Dessert

Prepared by our professional pastry chefs, students, and faculty

Regional American Cuisine - \$ 30.95 Prix Fixe

Includes coffee, tea, and iced tea. All other beverages priced separately.

~15% service charge and 6% sales tax will be added to the check~

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