

About the Program

In spring of 2007, the Marriott Center for Hospitality Management at UMass Amherst opened for its first active semester. After 18 months under construction, the 11th floor of the University Campus Center had been reinvented into a 200-seat Marriott dining facility named in honor of J. Willard and Alice S. Marriott. The \$6.3 million facility encompasses two state-of-the-art commercial production and demonstration kitchen classrooms.

Each week, students alternate roles within the "classroom" participating in every aspect of the restaurant business. Students attend one lecture each week that pulls together information from all core hospitality classes. Students learn high-quality standards of guest service, staffing, ordering and receiving, food costs and accounting, and overall operations techniques to running a full-service restaurant. Students rotate through different positions teaching them hands on about sanitary codes, food preparation techniques, and proper serving temperatures. The students change roles within the establishment from dishwasher, to food prep, to serving, to actually managing the operation. Marriott Meals gives HTM students at UMass a competitive advantage within this experiential learning class.

This restaurant operations course allows students to make real life mistakes and correct those mistakes in a professional, hospitable manner. This class is not a simulation and is open to the public during meal hours. Not only is this class teaching the future leaders of hospitality about food preparation and operations, but how to think as a leader on their feet in the moment. This class is about real students becoming real leaders to the public on our very own campus.

Marriott Center/HTM
11th Floor Campus Center
1 Campus Center Way
Amherst, MA 01003-9243

Hospitality & Tourism Management Presents

MARRIOTT MEALS

All meals are
attentively managed,
prepared, & served
by our students



UMass**Amherst**

Isenberg School of Management
Marriott Meals

Marriott Meals

"Where Your Dining is our learning"

Specials Every Week!

In addition to the regular menu, each week boasts special starters, entrées, and dessert items that are designed by our student managers.

Please visit our [webpage](#) to view the special highlights of each week.

Starters | \$3.50

Coconut-Carrot-Ginger Soup

A delightful and velvety creamed soup filled with a bounty of carrots with hints of ginger and coconut.

Artichoke Dip

A delicious blend of mozzarella and cream cheese, spinach, and artichoke. Served with freshly made corn tortilla chips.

Dumbledore Salad

Granny Smith apples, celery, almonds, dried cranberries tossed in a sweet & tangy sauce.

Onion Soup Gratinée

Caramelized onions, toasted baguette chips, topped with a Swiss cheese crust.

Risotto Bites

Risotto, parmesan, and mozzarella fried with a gluten-free crust atop a homemade marinara.

House Salad

Crisp greens, tomato, cucumber, red onion, and carrots. Served with your choice of dressing.



Gluten-Free |



Dairy-Free |



Vegan

*Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, eggs, seafood, may increase risk of foodborne illness.

Entrées | \$8.50

Shrimp Scampi

Garlic shrimp sautéed in a lemon-wine sauce with fresh basil, tomato, and parmesan cheese.

Grilled Chicken Caesar

Herb-marinated grilled chicken breast served over tossed Caesar salad with gluten-free garlic & herb croutons.

Penne Marinara

Penne with homemade marinara and fresh basil.

Pasta Salsiccia

Penne tossed in a delicious sweet Italian sausage sauce topped with parmesan.

Coconut Risotto Cakes

Savory and creamy coconut milk risotto cakes encased in a crispy gluten-free crust, served over a homemade marinara.

Risotto Bar (available)

Create your own risotto!

Select Style: Coconut Milk or Cow's Milk.

Select three fillings: Pesto, Mushrooms, Tomato, Peas, and Butternut Squash.

Add either Chicken, Shrimp, or Mussels to complete!

The Isenberger (Lunch Only)

Grilled hand-pressed burger and house-cut fries served with lettuce, tomato, and aioli. Selection of cheeses are available for the Isenberger.

Desserts | \$3.50

Salted Caramel Cheesecake

A light cheesecake topped with salted caramel.

Chocolate Decadence

A very rich and fudgy flourless chocolate cake served with a raspberry coulis

Crème Brûlée

An elegant custard topped with caramelized sugar.

Coconut Crème Brûlée

Our own delectable version of a classic dessert.

Dining Information

Reservations (Suggested)

PHONE: 413.545.0877

EMAIL: marriottmeals@isenberg.umass.edu

Seating Times:

LUNCH: Between 11:45am-12:45pm

DINNER: Between 5:45pm-6:45pm

Spring 2026 Semester Dates:

DINNERS: Tuesdays and Wednesdays

LUNCHESES: Wednesdays and Thursdays

FEBRUARY: 24, 25, & 26

MARCH: 3, 4, 5, 10, 11, 12, 24, 25*, 26, & 31

APRIL: 1, 2, 7*, 8, 9, 14, 15, 16, 21, 22, 23, 28, 29, & 30

MAY: 5, 6, & 7

*Lunch Only

Marriott Meal Prices*:

STARTERS: \$3.50

ENTREES: \$8.50

DESSERTS: \$3.50

Bundle Deal: \$14.50

Grab n' Go!

To-go meals are available for those not able to dine in. Please give us a call with your order.

*Prices do not include 7% meal tax. Students are exempt With proper identification.

*For service efficiency, parties over 5 guests are requested not to split checks.

*Recharges for UMass Units are accepted with proper account information, please ask upon reservation.



Marriott Meals

Tuesday 2/24 & Wednesday 02/25

DINNER SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | \$3.50 | A velvety cream soup accented with fresh basil.

ZUCCHINI ROULADE | \$3.50 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK | \$8.50 | Tender slices of grilled flank steak drizzled with chimichurri sauce. Served with vegetable medley and baked potato.

CITRUS-MISO SALMON | \$8.50 | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley.

FUDGE BROWNIE A LA MODE | \$3.50 | A decadent fudge brownie served with vanilla ice cream.

Wednesday 09/25 & Thursday 2/26

LUNCH SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | \$3.50 | A velvety cream soup accented with fresh basil.

ZUCCHINI ROULADE | \$3.00 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$8.50 | Chilled slices of grilled flank steak along with blue cheese crumbles atop a bedding of crisp romaine embellished with fresh tomatoes, cucumbers, and red onions. Served with your choice of dressing.

FUDGE BROWNIE A LA MODE | \$3.50 | A decadent fudge brownie served with vanilla ice cream.

Tuesday 03/03 & Wednesday 3/04

DINNER SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$3.50 | The fan-favorite for cheese lovers!

RATATOUILLE | \$3.50 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

CHICKEN PARMESAN | \$8.50 | A crispy chicken breast topped with tomato sauce and melted mozzarella cheese served over a bed of penne marinara.

LEMON SALMON | \$8.50 | Tender filet of salmon layered with fresh lemon slices over a bed of jasmine rice pilaf and accompanied with vegetable medley.

STRAWBERRY DREAM CAKE | \$3.50 | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

Wednesday 3/04 & Thursday 3/05

LUNCH SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$3.50 | The fan-favorite for cheese lovers!

RATATOUILLE | \$3.50 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

WEDGE SALAD | \$8.50 | A wedge of baby romaine topped generously with blue cheese crumbles, bacon slices, hard-boiled egg, dried cranberries, and cucumber slices. Served with your choice of dressing.

STRAWBERRY DREAM CAKE | \$3.50 | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

Tuesday 3/10 & Wednesday 3/11

DINNER SPECIALS



Marriott Meals

CLAM CHOWDER | \$3.50 | A hearty New England classic.

CAPRESE SALAD | \$3.50 | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and pesto.

SALMON PICCATA | \$8.50 | Tender salmon sautéed and drizzled with a lemon-caper sauce accompanied by a fragrant jasmine rice pilaf and vegetable medley.

CRISPY PORK FILET | \$8.50 | A crispy sautéed pork filet served with a warm apple compote and served with jasmine rice pilaf and vegetable medley.

PROFITEROLES | \$3.50 | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

Wednesday 3/11 & Thursday 3/12

LUNCH SPECIALS



Marriott Meals

CLAM CHOWDER | \$3.50 | A hearty New England classic.

CAPRESE SALAD | \$3.50 | Fresh mozzarella, tomatoes, and basil, drizzled with a pesto drizzle.

CALI CHICKEN SALAD | \$8.50 | Tender slices of herb-marinated grilled chicken breast along with blue cheese crumbles top a bedding of crisp romaine embellished with bacon, fresh tomatoes, cucumbers, avocado, and red onions. Served with your choice of dressing.

PROFITEROLES | \$3.50 | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

Tuesday 3/24

DINNER SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$3.50 | A hearty creamed soup filled with a blend of potatoes and leeks.

MINI VEGETABLE QUICHE | \$3.50 | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

CHICKEN MARSALA | \$8.50 | A delicious mushroom and marsala wine sauce poured over a sautéed chicken breast served with vegetable medley and garlic mashed potatoes.

CITRUS-MISO SALMON | \$8.50 | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley.

CHOCOLATE MOUSSE CAKE | \$3.50 | Decadent chocolate cake layered with rich mousse.

Wednesday 3/25 & Thursday 3/26

LUNCH SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$3.50 | A hearty creamed soup filled with a blend of potatoes and leeks.

MINI VEGETABLE QUICHE | \$3.50 | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

ASIAN SHRIMP SALAD | \$8.50 | Sautéed shrimp served over a crisp bed of romaine accompanied by almonds, sesame seeds, cilantro, mandarin oranges, and wonton strips served with a Tamari-sesame dressing.

CHOCOLATE MOUSSE CAKE | \$3.50 | Decadent chocolate cake layered with rich mousse.

Tuesday 3/31 & Wednesday 4/01

DINNER SPECIALS



Marriott Meals

BUTTERNUT BISQUE | \$3.50 | A velvety cream soup accented with cinnamon & nutmeg.

ZUCCHINI ROULADE | \$3.50 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK | \$8.50 | Tender slices of grilled flank steak drizzled with a chimichurri sauce served with a vegetable medley and garlic mashed potatoes.

SALMON PICCATA | \$8.50 | Tender salmon sautéed and drizzled with a lemon-caper sauce accompanied with vegetable medley and garlic mashed potatoes.

PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$3.50 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

Wednesday 4/01 & Thursday 4/02

LUNCH SPECIALS



Marriott Meals

BUTTERNUT BISQUE | \$3.50 | A velvety cream soup accented with cinnamon & nutmeg.

ZUCCHINI ROULADE | \$3.50 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$8.50 | Chilled slices of grilled flank steak along with blue cheese crumbles atop a bedding of crisp romaine embellished with fresh tomatoes, cucumbers, and red onions. Served with your choice of dressing.

PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$3.50 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

Wednesday 4/08

DINNER SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$3.50 | The fan-favorite for cheese lovers!

RATATOUILLE | \$3.50 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

CRISPY PORK FILET | \$8.50 | A crispy sautéed pork filet served with a warm apple compote and served with jasmine rice pilaf and vegetable medley.

CITRUS-MISO SALMON | \$8.50 | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley.

FUDGE BROWNIE A LA MODE | \$3.50 | A decadent fudge brownie served with vanilla ice cream.

Wednesday 4/08 & Thursday 4/09

LUNCH SPECIALS



Marriott Meals

BROCCOLI-CHEDDAR SOUP | \$3.50 | The fan-favorite for cheese lovers!

RATATOUILLE | \$3.50 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

WEDGE SALAD | \$8.50 | A wedge of baby romaine topped generously with blue cheese crumbles, bacon slices, hard-boiled egg, dried cranberries, and cucumber slices. Served with your choice of dressing.

FUDGE BROWNIE A LA MODE | \$3.50 | A decadent fudge brownie served with vanilla ice cream.

Tuesday 4/14 & Wednesday 4/15

DINNER SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$3.50 | A hearty creamed soup filled with a blend of potatoes and leeks.

CAPRESE SALAD | \$3.50 | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and a balsamic reduction.

CHICKEN PICCATA | \$8.50 | Tender chicken breast sautéed and drizzled with a lemon-caper sauce accompanied by jasmine rice pilaf and vegetable medley.

LEMON SALMON | \$8.50 | Tender filet of salmon layered with fresh lemon slices served with jasmine rice pilaf and vegetable medley.

PROFITEROLES | \$3.50 | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

Wednesday 4/15 & Thursday 4/16

LUNCH SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$3.50 | A hearty creamed soup filled with a blend of potatoes and leeks

CAPRESE SALAD | \$3.50 | Fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and a balsamic reduction.

CALI CHICKEN SALAD | \$8.50 | Tender slices of herb-marinated grilled chicken breast along with blue cheese crumbles top a bedding of crisp romaine embellished with bacon, fresh tomatoes, cucumbers, avocado, and red onions. Served with your choice of dressing.

PROFITEROLES | \$3.50 | Choux à la crème filled with vanilla pastry cream and drizzled with chocolate.

Tuesday 4/21 & Wednesday 4/22

DINNER SPECIALS



Marriott Meals

CLAM CHOWDER | \$3.50 | A Hearty New England classic.

ZUCCHINI ROULADE | \$3.50 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

CHICKEN PARMESAN | \$8.50 | A crispy chicken breast topped with tomato sauce and melted mozzarella cheese served over a bed of penne marinara.

LEMON SALMON | \$8.50 | Tender filet of salmon layered with fresh lemon slices over a jasmine rice pilaf and accompanied with vegetable medley.

PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$3.50 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

Wednesday 4/22 & Thursday 4/23

LUNCH SPECIALS



Marriott Meals

CLAM CHOWDER | \$3.50 | A Hearty New England classic.

ZUCCHINI ROULADE | \$3.50 | Mozzarella, tomato, and basil baked in zucchini strips, garnished with parmesan and a balsamic drizzle.

ASIAN SHRIMP SALAD | \$8.50 | Sautéed shrimp served over a crisp bed of romaine accompanied by almonds, sesame seeds, cilantro, mandarin oranges, and wonton strips served with a Tamari-sesame dressing.

PEANUT BUTTER & CHOCOLATE CHEESECAKE | \$3.50 | Chocolate cheesecake infused with peanut butter and topped with chocolate sauce.

Tuesday 4/28 & Wednesday 4/29

DINNER SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | **\$3.50** | A velvety cream soup accented with fresh basil.

MINI VEGETABLE QUICHE | **\$3.50** | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

GRILLED FLANK STEAK | **\$8.50** | Tender slices of grilled flank steak drizzled with chimichurri sauce. Served with vegetable medley and garlic mashed potatoes.

CITRUS-MISO SALMON | **\$8.50** | A delicately seared filet of salmon glazed with citrus and miso, topped with green onions and citrus zest. Served with fragrant jasmine rice and a sautéed vegetable medley.

CHOCOLATE MOUSSE CAKE | **\$3.50** | Decadent chocolate cake layered with rich mousse.

Wednesday 4/29 & Thursday 4/30

LUNCH SPECIALS



Marriott Meals

TOMATO BASIL BISQUE | \$3.50 | A velvety cream soup accented with fresh basil.

MINI VEGETABLE QUICHE | \$3.50 | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

GRILLED FLANK STEAK & BLUE CHEESE SALAD | \$8.50 | Chilled slices of grilled flank steak along with blue cheese crumbles atop a bedding of crisp romaine embellished with fresh tomatoes, cucumbers, and red onions. Served with your choice of dressing.

CHOCOLATE MOUSSE CAKE | \$3.50 | Decadent chocolate cake layered with rich mousse.

Tuesday 05/05 & Wednesday 05/06

DINNER SPECIALS



Marriott Meals

BUTTERNUT BISQUE | \$3.50 | A velvety cream soup accented with cinnamon & nutmeg.

RATATOUILLE | \$3.50 | A mélange of eggplant, tomatoes, zucchini, peppers, and onions, seasoned with fresh basil and garlic.

CHICKEN PICCATA | \$8.50 | Tender chicken breast sautéed and drizzled with a lemon-caper sauce accompanied by a fragrant jasmine rice pilaf and vegetable medley.

LEMON TILAPIA | \$8.50 | Tender filet of tilapia layered with fresh lemon slices over a bed of fragrant jasmine rice pilaf and vegetable medley.

STRAWBERRY DREAM CAKE | \$3.50 | Strawberries and freshly whipped vanilla cream layered in between light sponge cake.

Wednesday 05/06 & Thursday 05/07

LUNCH SPECIALS



Marriott Meals

POTATO AND LEEK SOUP | \$3.50 | A hearty creamed soup filled with a blend of potatoes and leeks.

MINI VEGETABLE QUICHE | \$3.50 | Scrumptious egg, onion, zucchini, bell peppers, and cheddar mixture baked in puff pastry.

ASIAN SHRIMP SALAD | \$8.50 | Sautéed shrimp served over a crisp bed of romaine accompanied by almonds, sesame seeds, cilantro, mandarin oranges, and wonton strips served with a Tamari-sesame dressing.

CHOCOLATE MOUSSE CAKE | \$3.50 | Decadent chocolate cake layered with rich mousse.