

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



UMassAmherst

Isenberg School of Management
Marriott Meals

The Menu

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:

<https://www.isenberg.umass.edu/htm/meals>

Starters

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

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 served with a 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

Salted Caramel Cheesecake

A light cheesecake topped with 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.

Beverages

Complimentary

Freshly Brewed Iced Tea & House-Made Infused Waters

\$1.00 Charge

Coffee, Coke, Diet Coke, Ginger Ale, Sprite, Seltzer

Dining Information

Reservations (Suggested)

Phone: 413.545.0877

E-mail: mariottmeals@isenberg.umass.edu

Seating Times:

Lunch: 11:45am-12:45pm | Dinner: 5:45pm-6:45pm

Spring 2020 Days & Dates Open:

Lunches: Tuesdays & Wednesdays

February: 4, 5, 11, 12, 19, 25, & 26

March: 3, 4, 10, 11, 24, 25, & 31

April: 1, 7, 8, 14, 15, & 21

Dinners: Tuesdays & Wednesdays

February: 4, 5, 11, 19, 25, & 26

March: 3, 4, 10, 11, 24, & 25

April: 1, 7, 8, 14, 15, & 21

Marriott Meal Prices:

Lunch Menu Prices* Dinner Menu Prices*

Starters: \$2.50

Starters: \$3.00

Entrees: \$7.00

Entrees: \$8.00

Desserts: \$2.50

Desserts: \$3.00

Bundle Deal: \$11.00

Bundle Deal: \$13.00

We are an allergy-friendly operation!

Please let us know your restrictions at the time of your reservation!

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

*UMass Corporate Cards are accepted.

*Recharges for UMass Units are accepted with account information.