

HRTM 411

Restaurant Operations



Starters

Seafood Newburg in a Puff Pastry 'Vol-au-Vent'	\$9.00
Pepperoni and Hot Honey Flatbread with Homemade Sourdough Burrata Cheese and Fresh Basil	\$7.00
Pork Carnita Street Tacos with Homemade Tortillas, Cotija Cheese Avocado Crema and Salsa Verde <i>GF</i>	\$8.00
Red Beet and Orange Salad with Whipped Goat Cheese, Arugula, Toasted Walnuts and Honey Sherry Vinaigrette <i>GF, V</i>	\$6.50
The Classic Wedge Salad with Blue Cheese, Bacon, Tomatoes, Red Onion, Fresh Chives, and Green Goddess Dressing	\$5.00
Soup of the Day (please ask your server) cup/bowl	\$3.00/\$4.00

Entrees

Asian Inspired Vegan Power Bowl with Forbidden Black Rice, Red Curry Marinated Tofu, Gochugaru Roasted Vegetables, Sautéed Shiitake Mushrooms, Pickled Daikon, Nori Flakes, And Soy Ginger Glaze, <i>GF, VE</i>	\$12.00
Chicken Wellington with Potato Pavé, Sous Vide Baby Carrots, And Tarragon-Thyme Velouté	\$14.00
Shrimp Po' Boy with Zydeco Kettle Chips	\$12.00
Braised Beef Cheek over Soft Polenta, with Sautéed Rapini, and Gremolata, <i>GF</i>	\$15.00
Baked Rigatoni with Vodka Tomato Sauce and Crispy Grisini, <i>V</i>	\$13.00
Special Entree of the Day (please ask your server)	<i>varies</i>

Dessert

A Study in Caramel	\$7.00
White Miso and Caramel Gelato, Caramelized White Chocolate Blondie, Burned Caramel Gel, Black Sesame Caramel Shard, <i>V</i>	
Maple Pot de Creme with Cinnamon Pecans and Apple Cider Whipped Cream, <i>GF, V</i>	\$5.00
Chocolate Flourless Tart with Warm Spices and Orange Segments, <i>GF, V</i>	\$5.00
Homemade Sorbet of the Week (please ask your server), <i>GF, VE</i>	\$3.00
Special Dessert of the Day (please ask your server)	<i>varies</i>

GF: Gluten Free | V: Vegetarian | VE: Vegan

HRTM 411

Restaurant Operations



FAQ

Are this prices correct? Yes. Because P&Js is a classroom restaurant, we try to keep the prices as reasonable as possible. If you are uncomfortable paying the prices requested, please ask to speak with the student manager.

What payment methods do you accept? We accept cash or checks made out to East Stroudsburg University and most major credit cards. Unfortunately we do not accept campus dining cards.

Who are these people serving me? Everyone you see are students taking a restaurant operations class. Most of them are HRTM majors or minors. Please feel free to ask them about this class or their experience with ESU in general.

Are we supposed to tip? This is a class and all “staff” are students so no tipping is expected. Any extra money you may leave will be considered a donation to the ESU HRTM. Students may not keep any tips.

What about allergies or other ingredient questions? Please see your server or the manager.

Can I bring my own wine to P&Js? Typically yes but permission from ESU must be obtained beforehand. Please email Professor Chuck at fmeitner@esu.edu at least two weeks before you plan to join us. Without prior written permission from ESU, you will not be allowed to bring your own alcohol.

Can you please add me to your mailing list? Yes, please scan the QR Code to the right to add your information.

