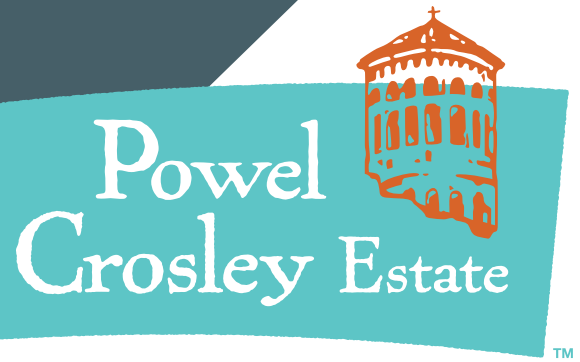


# USF CROSLEY DINNER SERIES

Hosted by: USF School of Hospitality  
and Tourism Management and Powel Crosley Estate



UNIVERSITY of  
**SOUTH FLORIDA**

**Muma College of Business**

School of Hospitality and  
Tourism Management

**September 28 from 6 - 9 p.m.  
at the Powel Crosley Estate**

8374 N Tamiami Trail, Sarasota, FL 34243

**Sponsoring Caterer: Simply Gourmet by Metz**



Enjoy an elegant night out at the Powel Crosley Estate to support student scholarships and programs in USF's School of Hospitality and Tourism Management at the Sarasota-Manatee campus.

Students in the USF Hospitality and Tourism Management program will shadow and assist Simply Gourmet with preparation, serving and other event responsibilities. This allows students the opportunity to partner with a real business to receive a hands-on learning experience in fine dining, event coordination and hospitality management.

## SPONSORS RECEIVE:

- Logo in a Bradenton Herald ad promoting the dinner series
- Brand awareness for your business at the dinner event
- 2 Tickets to one dinner event (a value of \$150)

Sponsor one dinner for \$500 or all three dinners for \$1,200.

Individual tickets are available for \$75.

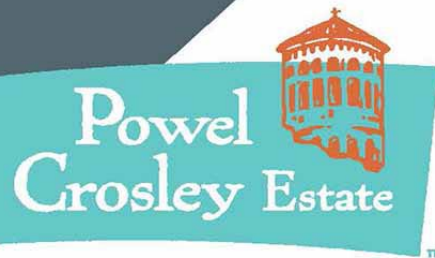
Visit [usf.to/taste](http://usf.to/taste) to purchase sponsorships and tickets.

Experience a new menu curated by the sponsoring restaurant or caterer on **September 28**, **February 21** and **April 4**.

**Visit [usf.to/taste](http://usf.to/taste) or contact Fran Bryant at [francesb@usf.edu](mailto:francesb@usf.edu) or 941-359-4311 for more information.**

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## MENU

### Appetizers (Passed Butler Style)

Antipasto Skewers

Petite Beef Wellington

Ahi Tuna Tartare on and Asian Spoon

Shrimp Cocktail Parfait

### Salad Course (Plated)

Summer Crown Salad - Bibb Lettuce Crown, Tropical Fruit Salad, Toasted Almonds, Honey Poppyseed Dressing, Edible Flower Garnish

### Entree:

Chicken Athena - Seared Chicken Breast, Sundried Tomatoes, Pine Nuts, Artichoke Hearts, Parmesan Beurre Blanc

Truffle Mashed Potatoes

Green Beans and Carrots with Green Tops