

McCutchen House

ON THE HISTORIC HORSESHOE
COLLEGE OF HOSPITALITY, RETAIL AND SPORT MANAGEMENT

menu

Come join our students this semester at the McCutchen House! Students will be learning cooking techniques and sharing their new-found knowledge with you as their guests. We look forward to having all of our longtime friends back and introducing many new guests to our college, class, and students!

January 24-27

Tuesday and Thursday

Soup du Jour
Shrimp Scorpio with Orzo
Chopped Sirloin Steak
Chicken Portofino
Garlic Smashed Potatoes

Vegetable of the Day
Braised Cabbage
Fresh Baked Rolls
Banana Pudding

Wednesday and Friday

Soup du Jour
Shrimp Scampi
Swedish Meatballs
Rosemary Chicken
Apple Crisp

Garlic Smashed Potatoes
Braised Cabbage
Vegetable of the day
Fresh Baked Rolls

All menus this semester feature a choice of Caesar or specialty salad, fresh out of the oven baked breads, pasta fresca, our famous tomato pie, and dessert buffet (menu items may change without notice).

Lunch hours of operation:
11:30 am-1:30 pm

Tuesday through Friday

\$10.00 per person

(buffet, beverages, desserts, and tax included)

Reservations accepted:

(803) 777-4450

McCutchenHouse.sc.edu

Upcoming events at *McCutchen House*

Thursdays at McCutchen

Join us for a four- or five-course evening dinner designed and prepared by the students of the Hotel, Restaurant and Tourism Management Program (HRTM) under the direction of teaching staff and chefs.



Wine Classes

Love wine? You'll love it even more during our wine tastings! All classes begin at 6:30 pm. You must be 21 to attend.



Chef du Jour

Enjoy a morning of culinary instruction at the Chef du Jour classes! These half-day cooking classes are designed to help the layperson get a leg up in the kitchen. 9 am -1 pm (*unless other wise noted).

For questions about any of these events, call 803-777-8225 or visit McCutchenHouse.sc.edu



Fresh
on the Menu
SC GROWN
CERTIFIED

In keeping with our ongoing commitment to serve South Carolina products when possible, using sustainable food sources, growing our own herbs, and reducing our carbon footprint and improving our sustainability initiatives, McCutchen House welcomes your comments or questions to help us help the community.