

# 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 31 – February 3*

#### Tuesday and Thursday

Soup du Jour  
Roasted Catch of the Day  
Jamaican Jerk Chicken  
Roast Round of Beef  
Cheddar Drop Biscuits

Whipped New Potatoes  
Braised Cabbage  
Vegetable of the Day  
Apple Crisp

#### Wednesday and Friday

Soup du Jour  
British Style Fish and Chips  
Tandoori Chicken  
Roast Round of Beef  
Cheddar Drop Biscuits

Whipped New Potatoes  
Steamed Cabbage  
Vegetable of the Day  
Apple Crisp

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](http://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.