UNH Welcomes Gourmet Dinner Guests To 'Paraiso Mexicano' March 2 And 3

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DURHAM, N.H. -- The University of New Hampshire invites those wanting to spice up their winter dining experience to the “Paraiso Mexicano” Gourmet Dinner Friday, March 2 and Saturday, March 3, 2007.

Sponsored by the Department of Hospitality Management at the Whittemore School of Business and Economics -- nation’s second-oldest hospitality management program -- the Gourmet Dinner allows students to put their classroom and on-the-job knowledge and skills to a very public test. It is considered a capstone event for hospitality students.

“Everything pertaining to these dinners is done by students. By organizing these dinners we are experiencing what it takes to put together an event and dealing with the consequences or triumphs of the failures and successes of an extremely demanding industry,” said Ashley Cakounes, chief of marketing for the 2007 Gourmet Dinner.

The six-course dinner begin at 7 p.m. in the great room of Huddleston Hall. A cocktail reception prior to the dinner kicks off at 6 p.m. Tickets can be purchased at the Memorial Union Building ticket office at 603-862-2290 or online at http://www.portsmouthnh.com/tickets/eventDetail.cfm?EventID=1006.

In April, the students will host another set of dinners and celebrate the naming of the UNH Hotelier of the Year. Instituted last year, the Hotelier of the Year award honors outstanding achievements in and contributions to the hospitality management industry. Tom Walsh, founder of Ocean Properties Ltd., was the first recipient of the award.

For more information about the Gourmet Dinners, contact Donna Stickney, donna.stickney@unh.edu or 603-862-3303.

**Paraiso Mexicano Menu**

Hors D’ oeuvres
Cochinita Pibili
Seviche of Scallops
Duck Tacos
Lobster with Mango and Avocados

First Course

Chile en Nogada
(Pork stuffed pepper with nut and Cherry sauce)

Second Course
Tortilla Soup
(Tomato and Chicken broth soup garnished with julienne tortillas, dry peppers, cheese, sour cream, and avocado)

Third Course
Pescado a la Veracruzana
(Red snapper with tomatoes, onions, garlic and jalapeno peppers cooked in foil paper)

Fourth Course
Pato con Mole
(Duck Breast with Mole sauce)

Fifth Course
Tortilla Salad
(Mixed Greens served in a Tortilla Shell)

Sixth Course
Churros
(Sweet, Fried Pastry)
chocolate Caliente
(Hot Coco)