

# ***International Week***

## ***Spain***

### **Soup, Salad and Appetizer**

#### **Gazpacho**

A Refreshing Cold Soup Made with Tomatoes, Cucumbers,  
Bell Peppers, Onions, Garlic, And Olive Oil

\$3.50

#### **Empanadillas De Carne**

Ground Beef with Seasoning,  
Served with a Chimichurri Sauce

\$6.50

#### **Ensalada Mixta**

A Mixed Salad with Lettuce, Tomatoes, Onions, Olives,  
Hard-Boiled Eggs, and Tuna, Dressed with Olive Oil and Vinegar

\$5.25

### **Entrée**

#### **Solomillo Al Whisky**

Spanish-Style Pork Tenderloin in Whiskey Sauce

\$16.00

#### **Pollo Al Ajillo**

Chicken Pieces Sautéed with Garlic and White Wine,  
A Simple Yet Flavorful Dish

\$17.00

#### **Bacalao A La Vizcaína**

Cod Fish Cooked in a Rich Tomato and Red Pepper Sauce,  
A Traditional Dish from the Basque Country

\$17.50

All entrees served with yellow rice and seasonal vegetables

### **Desserts**

\$4.00

#### **Churro**

With Dipping Sauce

#### **Flan**

A Creamy Custard Dessert  
Whipped Cream



This menu is available from 11:30 am to 12:45 pm, Tuesday, March 31<sup>st</sup> through Thursday, April 2<sup>nd</sup>  
in the Erie Statler Dining Room located in the Spring Student Center (S Bldg.)  
at North Campus, 6205 Main St. Williamsville, NY.

Reservations can be made by calling 716-851-1381.

Chef Instructors reserve the right to change menu items due to product availability.

The dining room can accept cash only at this time. There is an ATM close by if necessary.  
We apologize for the inconvenience.