

**We greatly appreciate  
your support of our  
students!**

The School of Hotel, Restaurant and Tourism Management (HRTM) welcomes the opportunity to provide you with outstanding hospitality, food, beverages, and service.

The students working these meals and events are from a wide variety of our experiential learning classes and student clubs. This prepares them for their careers and allows them to prove to themselves that they really can “do the job.” These students are the future managers and leaders of all segments of the hospitality industry.

The students are taught by our outstanding faculty. Danielle Young supervises the food preparation and service for the 100 West Café lunches. She holds a BS in Hotel, Restaurant and Tourism Management and MA in Teaching Curriculum and Instruction from New Mexico State University. Pete Mitchell teaches the HRTM 413 International Dinner class and organizes the TAP series. He holds a BS degree from Northern Arizona University and an MS in Hospitality Management from University of Houston.

New Mexico State University is an equal opportunity/affirmative action employer and educator. NMSU and the U.S. Department of Agriculture cooperating.

## **Tuscan Appetizer and Apertif Reception**

Saturday, September 23

5:00 – 7:00 pm

Bobby Lee Lawrence Academy of Wine  
\$75 per person.

Ever wonder what our students experience on their Summer Studies in Florence, Italy? Join us for a very special reception on September 23rd. In conjunction with the HRTM 413 class, Executive Chef, Andrea Trapani and Head Pastry Chef Simone de Castro from our partner school, Apicius at the Florence University of the Arts will be supervising our students in preparing traditional antipasti and a pasta dish served along with Aperol Spritzes and Tuscan wines. The chefs will be coming to Las Cruces on their way to a cooking engagement at the prestigious James Beard Foundation House in New York City. Both are certified by the World Chefs & Cooks Association and have cooked and competed throughout Italy, Europe and the U.S.

This exclusive event is limited to 50 people. We will start taking reservations on Monday, August 21st at 9:00 am. Please come in person to Gerald Thomas Hall Rm. 138 or contact Alessandro at alesvas@nmsu.edu 575-646-1171. Payment must be made at the time of the reservation.

## **The School of Hotel, Restaurant and Tourism Management**



## **Food and Beverage Events Fall 2023**

**100 West Café and  
Bobby Lee Lawrence Academy of Wine  
Gerald Thomas Hall  
940 E. College Dr.  
[hrtm.nmsu.edu](http://hrtm.nmsu.edu)  
[hrtm@nmsu.edu](mailto:hrtm@nmsu.edu)**

**For 100 West Café Lunch Reservations  
please call 575-646-5805 the morning of  
service between 9am-12pm.  
Other payments or questions please call  
575-646-7324.**



**BE BOLD. Shape the Future.**  
**College of Agricultural, Consumer  
and Environmental Sciences**  
School of Hotel, Restaurant  
and Tourism Management

# 100 West Café Lunches

Our lunches are served on Fridays from 12:00pm to 1:30 pm. We offer fixed price meals for \$15 per person. This includes your choice of appetizer, entrée, and dessert with iced tea, water, or coffee. The themed menu changes every third week of the semester (dates and themes listed below) and always includes a vegetarian option and a featured students' choice item. Menus will be posted on our HRTM website at [100west.nmsu.edu](http://100west.nmsu.edu). We provide inside dining and carryout services. There is a \$2.00 service charge on all carryout orders.

Due to our limited seating, we highly recommend making reservations. Reservations can be made on lunch days starting at 9:00 am for dine in or carry out by calling 575-646-5805. Reservations will be staggered starting at 12:00 pm, with the last reservation at 12:40 pm.

*\*For reservations of parties of 8 or more please contact Chef Danielle Young at [danielly@nmsu.edu](mailto:danielly@nmsu.edu) or 575-646-8099.*

## Introducing "Taste of the Season"

### Summer Menu

September 29th  
October 6th  
October 13th

### Fall Menu

October 20th  
October 27th  
November 3rd

### Winter Menu

November 10th  
November 17th  
December 1st

**\*\*No service November 24th for Thanksgiving Holiday**

# International Dinners

The HRTM International Dinner Series is one of the best gourmet dining experiences you can have in Las Cruces. Your Thursday evening starts in the Bobby Lee Lawrence Academy of Wine at 6:00 pm for wine and appetizers and moves into 100 West Café at 6:30 pm for the five course meal with specially paired wines. The dinners cost \$75 per person.

September 14th – Mediterranean

October 19th – Celebrate New Mexico  
*Sponsored by New Mexico Beef Council*

November 16th – French



Seats for all dinners must be purchased in advance. We will start taking reservations on Monday, August 21st at 9:00 am. Please come in person to Gerald Thomas Hall Rm. 138 or contact our office at 575-646-7324 or our Administrative Assistant, Alessandro, at [alesvas@nmsu.edu](mailto:alesvas@nmsu.edu).

Payment must be made at the time of the sale. If you must cancel, please contact us as soon as possible. Refunds can be made for credit card purchases, but not those made by cash or check.

# The TAP Series

Everyone needs the chance to wind down on Friday afternoons. Do so in a friendly, fun environment at The Adjustment Project (TAP). Join us one Friday each month from 5:00 pm – 7:00 pm in 100 West Café for a great selection of specialty cocktails, beers, wines, and non-alcoholic beverages and complimentary appetizers with purchase of a beverage. All proceeds benefit student clubs, activities, and travel. For more information contact Pete Mitchell at [petemit@nmsu.edu](mailto:petemit@nmsu.edu).

## Dates & Themes

**September 8th - Luau**

**October 6th - Harry Potter**

**November 10th - Central Perk**

**December 1st - Holiday Celebration**

## **PARKING**

Please park in the lot off Knox St. across from (west of) Gerald Thomas Hall. Parking is free after 4:30 pm for our beverage presentation and TAP series. You will need a permit for the lunches. For more information on all parking options, including an E-Permit for one day, please go to <https://park.nmsu.edu/visitor>.

## **PAYMENT**

We gladly accept cash, checks, and Visa, MasterCard, and Discover credit cards for all meal charges. Sorry, we cannot take American Express, NMSU P-cards, Journal Vouchers, or Aggie Cash.