

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. Chef 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.

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

Contact us:

For reservations or carryout services for 100 West Café lunches, please call 100 West Café at 575-646-5805 on Wednesdays or Fridays between 9am-12pm.

We will begin taking reservations on Monday, February 1st at 9:00 am for the Chef Artist dinner. Please come in person to Gerald Thomas Hall Rm. 138 or call or e-mail Dustie Beavers at 575-646-7324, dbeavers@nmsu.edu.

Payment must be made at the time of the reservation for the Chef Artist Dinner and Beverage Presentations. Refunds can be made on credit card payments, but not by cash or check. Contact us as soon as possible for any cancellations.

For groups larger than 8 people for 100 West Café lunches and reservations for TAP please contact Dustie Beavers.

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.

The School of Hotel, Restaurant and Tourism Management



Food and Beverage Events Spring 2023

**100 West Café and
Bobby Lee Lawrence Academy of Wine
Gerald Thomas Hall
940 E. College Dr.
hrtm.nmsu.edu
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 **Wednesdays and Fridays** from 12:00pm to 1:00 pm. We offer fixed price meals for **\$15 per person**. This includes your choice of soup or salad, entrée, and dessert with iced tea, water, or coffee. The themed menu changes weekly and includes vegetarian options. Menus will be posted on our HRTM website at 100west.nmsu.edu as soon as they are made available.

We provide inside dining and carryout services. Due to our limited seating, we highly recommend making reservations. Reservations are taken on lunch days starting at 9:00 am. Please call the 100 West Café phone, 575-646-5805, to make reservations or place orders. We also encourage pre-orders for carryout service.

Dates & Themes

March 1st & 3rd – New Mexican

March 8th & 10th - Asian

March 15th & 17th - *Closed for Spring Break*

March 22nd & 24th – Greek/Mediterranean

March 29th & 31st - Southern

April 5th- Italian

April 7th - *No lunch, Spring Holiday*

April 12th & 14th- Around the World

April 19th & 21st- Student Choice

April 26th & 28th – Student Choice

May 3th & 5th – Student Choice

Chef Artist Dinner

Please join us for our biggest event of the semester, our Chef Artist Dinner and Silent Auction on Thursday, April 27th at the Las Cruces Convention Center. We are assembling a great group of chefs to provide your meal including, Carlos Solis, head chef of the Convention Center, Chris Puga, pastry chef at the El Paso Convention Center, Clint Kifolo, executive chef of Sodexo at NMSU, plus surprise chefs from other towns. The evening will begin at 5:30pm for our opening reception with specialty cocktails and wine and the Silent Auction. Dinner service of our five course meal with wine pairings starts at 6:30pm.

This event is being planned by the HRTM 443 – Meetings, Convention and Special Events class supervised by Chef Danielle Young. Service will be provided by Chef Pete Mitchell's HRTM 2120 – Food Production and Service Fundamentals class.

Tickets are \$125 per person. All proceeds benefit student scholarships, travel and activities, and faculty professional development.

Reservations can be made starting on Wednesday, February 1 at 9:00 am at the HRTM office or by contacting Dustie Beavers at dbeavers@nmsu.edu, or 575-646-7324. We accept cash, checks payable to the NMSU Foundation, or credit cards. Reservations are not final until paid for.

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.



Dates

February 3rd

March 3rd

April 14th

May 5th