It's all about the pig.....

Let me apologize to anyone who doesn't eat pork right now! The June 8 Spider in the Kitchen is all about the pig. Chef Glenn Pruden is pulling out the pork loin, pork butt, pork belly and pork ribs and showing us what to do with it just in time for summer barbecues. To go with all these delicious pork selections, Chef is including some traditional side dishes and few new salads. Reservations are open and let me hear from you. If you already signed up in March, please take a minute and confirm your reservation.

Thursday June 8, 2017
11:30am-1:30pm

Menu:
Mixed Spring Salad Bowl
   Chick Pea Salad
   Cucumber Strawberry & Feta Salad
   Wild Rice Salad
   Tabouli Salad

The Pork:
   BBQ Pork Butt, Jerk Pork Butt
   Smoked Pork Belly Burnt Ends
   Baby Back Pork Ribs
   Fresh Herb Roasted Pork Loin

Served with:
   Corn on the Cob
   Cowboy Baked Beans
   Oven Roasted Broccoli
   Cole Slaw
   Fresh Rolls

For dessert:
   Hand Held Dessert Pies
   Chocolate Strawberry Short Cake

Cost is $14.00 per person
For a reservation contact Cindy Stearns at cstearns@richmond.edu or at (804)289-8788.

Seating is very limited as returnees get first dibs so be sure and call asap.

On the day of the event you will pay the cashier in the Heilman Dining Center then come down to the Richmond Room on the lower level.