

# Robert Misko



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## Entry details

Entry Name: Marywood University 2024 "Celebrate Marywood"

Institution Name: Marywood University

Entry Completed By (*name and position*): Robert Misko - Director of Dining Services

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## Introduction:

Welcome to a farm-to-table feast with a little country charm and a lot of flavor. Our menu brings the rustic countryside to life with an Italian station serving up made-to-order mini pizzas and crispy fried spaghetti, while a sushi station styled like a small market storefront offers fresh, handcrafted rolls. Fire-roasted brisket, cooked low and slow, brings that classic smoky, straight-from-the-fire-pit taste. To finish, refreshing fruit-filled desserts add a sweet touch straight from the orchard. With an outdoor rustic setting, this meal is all about fresh food, good company, and simple country-inspired comfort!

## Essay:

Step into a rustic farm-to-table dining experience where every station feels like it came straight from the countryside and was prepared just for you! This is not just a farm show design; this is a "dining experience" with a rustic vibe where all guests feel the comfort menu with an upscale element added onto their dish!

At the Italian station, guests can enjoy hand-tossed pizzas made with homemade dough and sauce prepared right in front of you, using three mini pizza ovens for a true "dinner and a show" experience. Alongside the pizzas, we'll be serving fried spaghetti, cast-iron Italian dishes, garlic bread dips, and hearty pasta bakes that bring warm, rustic comfort to the table.

Our sushi station highlights fresh vegetables and produce, with rolls being prepared in front of guests to create a lively farmers market feel.

The classic farm-to-table station features brisket, roasted vegetables, hand-squeezed lemonade made per order, and meat sliced fresh for every guest.

To finish the night, guests can visit our dessert table featuring over 12 desserts made with fresh fruit, creating the feeling of a homemade rustic farm bakery brought right to you, full of sweet treats and country-style charm.

#### Introduction:

The farm-to-table and rustic theme continues through the overall event design and atmosphere. Guests will dine at family-style handcrafted wood tables that create a warm, welcoming gathering space. Overhead, vintage barn string lights will glow under the tent, giving the evening a soft countryside ambiance. Each food station will feature a different style of wood and color, including dark-stained, white-washed, and natural rustic finishes to add character and variety. Tables will be decorated with wildflower centerpieces, while lanterns will light the walkways. The rustic wood and colorful wildflowers together create a beautiful natural color contrast throughout the space.

#### Essay:

The rustic farm to table theme comes to life through the atmosphere and thoughtful design details throughout the space. Guests will gather around family-style handcrafted wood tables that encourage conversation, sharing, and a warm sense of community, just like a large farm dinner at the end of a long day. Vintage barn lights are draped under the tent, for a warm glow that creates a rustic feel as guest dance the night away. Even the food stations depict the rustic feel by having their own vintage wood theme per station, giving the feeling of walking through different areas of a charming farm market.

Wildflower centerpieces will be placed on every table, adding natural color and a freshly picked feel, while lanterns will line the walkways to softly light the paths and guide guests through the space. The combination of rustic wood textures and bright wildflowers creates a beautiful natural color contrast that makes the entire setting feel lively yet relaxed.

To add even more character, table numbers and card holders will be displayed in mini tree stumps, tying in natural elements. Menus will be designed as colorful chalkboards at every station, adding to the handmade, farm market aesthetic.

#### Introduction:

Continuing the farm-to-table atmosphere, special elements were added to make the event truly memorable and community-focused. A unique travel pub served Guinness on tap, adding a cozy countryside tavern feel where guests could gather and socialize. At the heart of the tent, the bar was uniquely placed in the center of a fountain, creating a beautiful focal point and natural gathering area. A light show helped bring together the university and community, showcasing excitement for what is to come for the university's future. Student volunteers were present throughout the event, and collaboration was proudly made in-house through the catering department.

#### Essay:

These special elements helped bring the farm-to-table and rustic experience together, turning the event into more than just a meal, but an evening experience centered around community, craftsmanship, and collaboration. The travel pub serving Guinness on tap added a charming, old-world tavern feel, giving guests a place to gather, relax, and enjoy conversation that felt like a countryside inn. Positioned at the very center of the tent, the bar was uniquely built around a fountain, creating a beautiful and unexpected focal point that naturally drew guests together.

As the evening continued, a light show helped bring together the university and the surrounding community, symbolizing growth, progress, and excitement for what is to come for the university. This moment added energy and celebration to the rustic atmosphere while still fitting into the overall outdoor evening setting.

Student volunteers played an important role throughout the event, showcasing involvement, teamwork, and collaboration among departments and students. Their presence highlighted that this event was not only farm-to-table in food, but also in spirit—built by the community. Even more special, everything served throughout the evening was made in-house through the catering department, reinforcing the handmade, crafted, and local feel of the entire rustic experience.

Introduction:

| n/a

Essay:

| n/a

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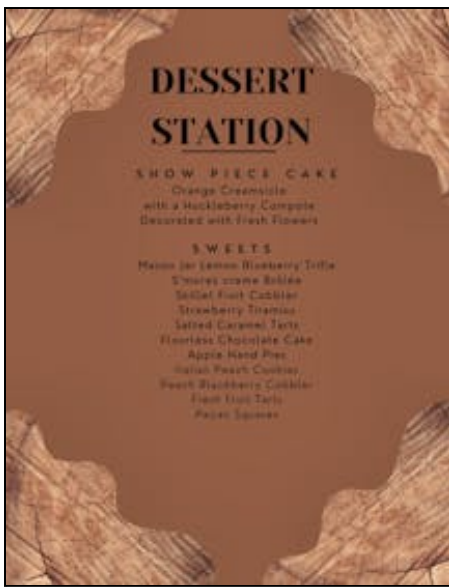
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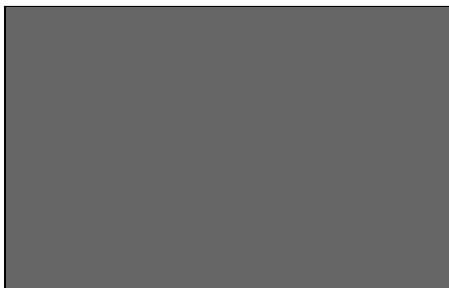
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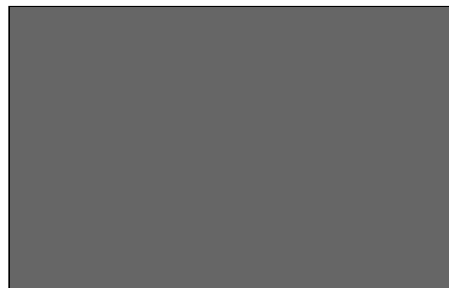
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Celebrate Marywood 20...

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Attachment name  
Outline Slideshow

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