

The background image shows a food stand scene. On the left, a chef wearing a blue cap and apron is focused on preparing food. On the right, a customer with long dark hair, wearing a blue denim jacket, is seen from the back. The stand has a glass display case containing various food items, including what appears to be a waffle cone. The overall scene is brightly lit, suggesting an indoor or well-lit outdoor setting.

NORTH CAROLINA  
CENTRAL UNIVERSITY

*April*  
*2019*

MONTH AT A GLANCE





# Food Truck Rodeo

Brant Street Plaza played host to 10 delicious mobile food vendors at the second annual Food Truck Rodeo on Thursday, April 11. From 10:40 a.m. to 6 p.m., students had their option of 10 different food trucks with options including fried seafood platters, homestyle soul food, and smoothies made from and served in whole pineapples. Vendors that were Eagle Dining Preferred Partners (i.e. those having a regular campus presence) accepted Flex dollars as well as outside cash or card as payment.

ROUNDING UP THE BEST  
FOOD TRUCKS IN TOWN!







# Steak Night

Dinner guests on Tuesday, April 16 joined Eagle Dining Services for a night of fine dining with robust ribeye and succulent sides at this semester's Steak Night. Attendees were given a ticket at the register for free—no upcharge, only the standard meal swipe—to gain one-time access to the main line's 6-ounce steak option, which came with broiled fresh asparagus, oven-roasted garlic red potatoes, and Vienna dinner rolls. A customizable sundae bar was also set up at the international station.



# ELITE Eats

On Thursday, April 25, dinner in W.G. Pearson Dining Hall was bigger and better than ever with Elite Eats! Sponsored by Business and Auxiliary Services, all serving lines were given the star treatment: the main line delivered with juicy BBQ brisket and pulled pork, Chef's Table favorite shrimp & grits held court at the international station, and bakery fans indulged in New York cheesecake, dessert bars, and French petits fours. Even the grill got a chance to shine with the addition of chicken tender baskets and upgraded toppings for build-your-own burgers and fries.







# Bitesized Accomplishments



## ANOTHER MONTH OF SUCCESS

Junior Marketing Specialist Intern Jeevitha Ananthan was presented with the Hospitality and Tourism Administration Departmental Award for Senior with the Highest Cumulative GPA at Honors Convocation on April 5.

"It has definitely not been an easy road," she said in an Instagram post celebrating her success. "I would not have made it without my faith and my support system!"



Eagle Dining Services helped celebrate Women's Health Awareness Day by delivering hundreds of box lunches to visitors on campus. Chef Marcus Grant also performed a cooking demo (second picture from top), showing attendees how to create a Mindful meal of vegan poutine with vegan cheese sauce and mushroom gravy. Despite its meatless nature, those who tasted the samples provided said it still tasted meaty and satisfying.

EDS also unveiled the Build Your Own Pack (B.Y.O.P.) promotion, where students could come to the 1910 Convenience Store and save 20% on six-pack drink deals. The promotion offered two pack option: Basic, which included 20-ounce Aquafina, LifeWTR, Gatorade and Pepsi products for \$8.29, and Premium, which included all canned energy drinks and premium Starbucks coffees for \$12.89.



Finally, we celebrated the end of the spring 2019 semester with a barbecue in the Library Bowl on April 30. Students used a meal swipe to get in line and enjoy a delicious line-up of classic grill options, including BBQ chicken quarters, hamburgers, and hot dogs. Live music was provided by NCCU student and entertainer DJ Rello (bottom picture).





GOURMET GRILLED CHEESE

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MINDFUL MONDAY

11

FREE SAMPLES AT WORLD OF WINGS

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CELEBRATING APRIL BIRTHDAYS @ LUNCH

22

EARTH DAY CRAFTS @ LUNCH

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INTERNATIONAL PRETZEL DAY SNACK BAR



Other April  
Events