







Commencement Brunch

10:45am-2:00pm

Breakfast Options:

Almond Croissant French Toast Bake with Almond Butter Syrup   
Scrambled Eggs with Havarti and Black Forest Ham  
Maple Link Breakfast Sausage
Assorted Muffins and Danish 




Lunch Options:

Chef Carved Roast Beef with Rosemary Crust and Au Jus 
Grilled Caribbean Chicken with Mango Pineapple Relish
Multigrain Herbed Pilaf  
Yukon Gold Mashed Potatoes with White Cheddar Cheese 








Salad Options:

Spring Mix Salad with House Made Vinaigrette
Charred Garden Vegetable Quinoa Salad
Barley Mango Salad 

Side Options:

Assorted Rolls and Croissants   
Fresh Fruit Mix
Fresh Strawberries
Assorted Beverages and Juices

Dessert Options:

Strawberry Swirl Cheesecake  
Lemon Panna Cotta with Fresh Berries
Chocolate Mousse  
Dutch Apple Pie   
Trifle 