

Commencement 2022 Enhancements Menu

Breakfast Enhancements

Yogurt and Granola Parfaits with Fresh Berries \$4.25 each

Assorted Tea Breads Raspberry, Lemon Poppy, Banana \$11.63 per loaf (serves 8 guests)

Assorted Mini Pastry Cinnamon Coffee Rolls, Mini Croissants, Apple Turnovers, Lemon and Raspberry Danish \$30.00 per dozen

Cold Hors d'oeuvre Enhancements

Assorted Sushi

Vegan, Gluten-Friendly \$340 per 100 pieces

Jumbo Shrimp Cocktail

Gluten-Friendly \$312 per 100 pieces

Smoked Salmon on Seeded Rye

with Dill and Crème Fraiche \$260 per 100 pieces

Fresh Spring Roll

with Sweet Chili Sauce Vegan, Gluten-Friendly \$135 per 100 pieces

Caprese Skewer

with Balsamic Reduction Vegetarian, Gluten-Friendly \$191 per 100 pieces

Smoked Chicken Tartlet with Chives \$121 per 100 pieces

Hot Hors d'oeuvre Enhancements

Grilled Mediterranean Chicken Skewer

Gluten-Friendly \$378.57 per 100 pieces

Scallop and Bacon Gluten-Friendly \$490.00 per 100 pieces

Sesame and Orange Glazed Beef Satay \$460.00 per 100 pieces

Roasted Red Pepper and Artichoke Flatbread

with Herb Pesto White Bean Spread Vegan \$150.00 per 100 pieces

Vegetable or Pork Pot Stickers

with Ponzu Dipping Sauce \$200.00 per 100 pieces

Wild Mushroom and Goat Cheese Tart

Vegetarian \$336.00 per 100 pieces

Dessert Enhancements

Mini Cup Cakes

Vanilla, Chocolate, Red Velvet \$23.00 per dozen

Chocolate Dipped Strawberries

Vegetarian, Gluten-Friendly \$23.00 per dozen

Old Fashioned Oatmeal Cookie

\$21.00 per dozen

S'mores Bar

\$21.00 per dozen

Before placing your order, please inform your server if a person in your party has a food allergy.

*In the interest of public health, please be aware that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.