



SONOMA STATE UNIVERSITY
PRELUDE COMMENCEMENT MENU

SALADS

CAESAR SALAD
romaine, tomatoes, parmesan, croutons, classic dressing

GREEK-STYLE SALAD
cucumber, tomatoes, red onions, sweet peppers, olives, feta cheese, red wine vinaigrette

CALIFORNIA PASTA SALAD
grilled spring vegetables, baby spinach, peas, basil dressing

SIDES

YUKON ESCALLOPED CREAMY POTATOES

WILD RICE PILAF
dried apricot, california almonds

ROASTED SPRING VEGETABLES
heirloom carrots, italian squash

ROLLS
house-baked with butter

MAIN ENTREES

HERB ROASTED CHICKEN
free range chicken, creamy mushroom ragout

GRILLED PORK LOIN
tea brined pork, natural jus, olive citrus tapenade

EGGPLANT INVOLTINI
eggplant cutlet, ricotta (vegan), tomato sauce

CARVING STATION

12-HOUR SMOKED PRIME RIB
natural au jus, horseradish crème

DESSERT

FRUIT PLATTER

BRIOCHE BREAD PUDDING
vanilla crème anglaise

DESSERTS
cookies, bars, petit fours