COMMENCEMENT BUFFET MENU

**ENTRÉE**

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

**HERB ROASTED CHICKEN**
with sauce supreme

**GRILLED SEABASS**
with olive citrus tapenade

**EGGPLANT INVOLTINI**
eggplant cutlet with vegan italian sausage in tomato sauce

**SALADS**

**CAESAR SALAD**
romaine, tomato, parmesan, croutons, classic dressing

**GREEK-STYLE SALAD**
cucumber, tomato, red onion, sweet pepper, olives, feta cheese,  
red wine vinaigrette

**QUINOA BOWL**
grilled spring vegetables, chickpea, lime and cumin dressing

**SIDES**

**YUKON SCALLOPED CREAMY POTATOES**

**ORGANIC WILD RICE PILAF**
california lundberg rice, dried apricot, central valley almonds

**ROASTED SPRING VEGETABLES**
baby carrots, patty pan squash, petite zucchini

**HOUSE-BAKED ROLLS**

**DESSERT**

**SPRING FRUIT PLATTER**
**BRIOCHE BREAD PUDDING**
**ASSORTED SWEETS**

BEVERAGES AVAILABLE FOR PURCHASE

please let your server know if you have any food allergies

executive chef: don cortes | executive sous chef: mike lutz  | manager: talmadge savage