

prelude

at the Green Music Center

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