

COMMENCEMENT 2024

DINING HALL MENUS

Friday, May 17, Dinner

Garden Herb Flank Steak
Herb Roasted Chicken
Made-to-Order Stir-Fry
Shrimp and Grits
Spring Sautéed Vegetables
Patty pan squash, baby zucchini, cipollini onions, and baby heirloom tomatoes.
Roasted Baby Carrots
Baby carrots with carrot top pesto. olive oil, basil and parmesan.
Two Potato Dauphinoise
Sweet and russet potatoes baked with herbs, parmesan & onion
Caprese Pasta
Premium Salad Bar
House-Made Dinner Rolls
Fruit Salad
House-Made Dessert Selection

Saturday, May 18, Brunch

Roasted Leg of Lamb
Chef's Omelet Station
Fresh Scrambled Eggs
Bacon
Hash Browns
Brioche French Toast
Biscuits & Gravy
Irish Waffle Station
Quiche Lorraine
Crab Cakes
Roasted Fingerling Potatoes
Broccolini
Oatmeal, Pastry, Donuts, Toast & Spreads
Bananas Foster and Cherries Jubilee Station
Fruit Salad
House-Made Dessert Selection

Saturday, May 18, Dinner

Roast Strip Loin of Beef
Au jus, horseradish, bearnaise
Roast Michigan Turkey Breast
Fennel dust, apple & beet chutney, pan gravy
Made-to-Order Seafood Pasta Stir-Fry
Cedar Smoked Salmon
Signature spice rub, dill cream
Berrien County Grilled Asparagus
Roasted Tri Color Cauliflower
Boursin Cheese Mashed Potato
Shepard's Pie
Premium Salad Bar
House-Made Dinner Rolls
Fruit Salad
House-Made Dessert Selection

Sunday, May 19, Breakfast

Fresh Scrambled Eggs
Thick Cut Bacon, Sausage Links, Smoked Sausage
Farmer's Hash
Buttermilk Pancakes with Fruit Compote
Biscuits & Gravy
Fruit Salad
Oatmeal, Pastry, Donuts, Toast & Spreads
Bagel and Lox Station

Sunday, May 19, Brunch

Chef's Omelet Station
Citrus Mustard Ham
Avocado Eggs Benedict
Goat Cheese Strata
Petite Chicken & Waffles
Char-Grilled Vegetables
Fruit Salad
Oatmeal, Pastry, Donuts, Toast & Spreads
Bagel and Lox Station