

Doctoral Commencement Brunch – Sample Menu

Pastries

- Sliced Seasonal Fresh Fruit and Berries
- Freshly Baked Croissants, Danish, Muffins, Biscuits and Bagels served with Sweet Butter, Preserves and Flavored Cream Cheeses

Caramel Apple Breakfast Pudding

- French bread Layered with sweet Apples, Cinnamon, and Pecans Baked until Golden Brown

Salads

- Grilled Mushroom, artichoke hearts, and asparagus salad served with balsamic vinaigrette
- Vine Ripened Red and Yellow Beefsteak Tomatoes, Bermuda Sweet Onions, Smoked fresh Mozzarella and Basil Pesto
- Romaine Lettuce, Cherry Tomatoes, Mandarin Oranges, Mushrooms, Bacon and Bleu Cheese, Served with Homemade Celery Seed Dressing
 - (Blue cheese and bacon on the side for vegan/vegetarians)
- Greens with smoked Prosciutto toasted Spanish Almonds, Grapefruit segments, and Juniper Vinaigrette
 - (prosciutto on the side for vegetarians)

Omelet Station

- Prepared to order with the following toppings:
- Cheese, Ham, Bacon Mushrooms, Onions, Tomatoes & Peppers and Breakfast Potatoes

Eggs Benedict Station

- Poached Eggs, English muffins or biscuits
- Canadian bacon or crawfish
- Hollandaise sauce or Cajun cream sauce

Plantain Crusted Chicken

- Plantain Crusted Chicken Breast with Jalapeno and Onion Cream Sauce

Pollo Florentine

- Breast of Chicken stuffed with Spinach, Red Onions, Garlic and Feta Cheese
- Topped with Chardonnay Cream sauce

Carving Station

- Chili rubbed smoked N.Y Strip loin
- Served with horseradish demiglace

Sides

- Julienne Vegetables with Yellow Squash, Zucchini, and Carrots
- Roasted New Red Potatoes
- Parmesan Risotto

Desserts

- Tiramisu
- Très Lèches Trifle
- Triple Berry Trifle
- Peach Cobbler

Beverages

- Freshly squeezed orange juice
- Starbucks coffee
- Tea
- Water