

# COMMENCEMENT MENU



*Available May 6-11, 2024. Orders must be finalized by April 4, 2024. Groups of 50 people or more will incur a flat \$100 commodities fee. Groups with fewer than 50 people will not be charged the commodity fee. Commodities fee is incurred for specialty packaging.*

## EXPRESS DROP-OFF BREAKFAST

*10 person minimum and 75 person maximum. Includes freshly brewed regular coffee and chilled boxed water. Decaf is available upon request.*

## CONTINENTAL

*10.00 per person*

**V** **Fruit Platter** (vegan)

Seasonal berries, pineapple, cantaloupe, honeydew

**CHOOSE ONE: Bagels with Cream Cheese or House-Baked Muffins**

Bagels flavors are plain and everything, served with packaged cream cheese

Muffins include blueberry, pumpkin and apple cinnamon

(Udi's™ Certified GF Bagel or Muffin, 4.50 each)

## CROISSANT BREAKFAST

*15.00 per person*

**V** **Fruit Platter** (vegan, gluten-friendly)

Seasonal berries, pineapple, cantaloupe, honeydew

**Croissants**

Chef's choice – assortment includes a ham and swiss cheese croissant and a spinach with feta cheese croissant (vegetarian)



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## RECEPTION PLATTERS

*Half: 25 servings. Full: 50 servings.*

- V Deluxe Fruit Platter** (vegan) | *Half: 65.00 Full: 130.00*
- V Vegetable Platter** (vegan) | *Half: 45.00 Full: 90.00*  
Served with baby carrots, celery sticks and ranch dressing
- V Hummus Platter with Seasonal Vegetables** (vegan, gluten-friendly) | *Half: 75.00 Full: 150.00*  
Served with pita wedges
- Domestic Cheese Platter** | *Half: 65.00 Full: 130.00*  
Served with crackers, gluten-friendly rice crackers available upon request, 4.50 per package
- Guacamole** | *Half: 55.00 Full: 110.00*  
Served with tortilla chips and cilantro salsa
- Turkey and Provolone Baguette sandwich platter** | *20 - 2" sandwiches | 105.00*  
Served with mayo and mustard
- Italian Baguette Sandwich Platter** | *20 - 2" sandwiches | 105.00*  
Served with mayo and mustard
- Hummus Baguette Sandwich Platter** | *20 - 2" sandwiches | 105.00*  
Served with mayo and mustard



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## HOT HORS D'OEUVRES

*Priced per dozen. Two dozen minimum.*

### **Goat Cheese Tartlet | 30.50**

15 dozen maximum, served with onion confit and thyme

### **Meatballs | 20.00**

Choice of sauce: BBQ ([gluten-friendly](#)), Asian

### **Jalapeño Poppers | 20.50**

Served with red pepper jelly

### **Pigs in a Blanket | 19.00**

Served with mustard

### **Beef Taquitos | 20.00**

Served with cilantro salsa

### **Assorted Mini Quiche | 30.00**

### **Beef Wellington Puff Pastry Bites | 45.00**

Served with horseradish aioli

### **Spanakopita | 26.00**

### **Mini Vegetable Spring Rolls | 22.00**

Served with sweet and sour sauce

### **Beef Empanadas | 24.00**

Served with salsa

### **Samosa | 15.00**

Served with cilantro mint sauce

### **Shiitake Mushroom Potstickers | 24.50**

Served with chili garlic dipping sauce

## COLD HORS D'OEUVRES

*Priced per dozen. Two dozen minimum, maximum 10 dozen.*

### **Wild Mushroom Crostini | 28.00**

### **Roasted Tomato and Pesto Crostini | 24.00**

### **Classic Deviled Eggs ([gluten-friendly](#)) | 16.00**



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## DESSERTS

*Priced per dozen*

**Lemon Bar** | 18.00

**Assorted Dessert Bars** | 20.00

Chef's Choice

**Chocolate Chip Brownie** (nut free) | 21.00

**Lemon Blondie Bar** | 20.00

**Assorted Mini Tarts** | 28.00

Caramel, lemon, peanut butter cup

## DECORATED CAKES

*Single layer, half sheet serves 40 guests, full sheet serves 80 guests.*

*Standardized commencement inscription and decoration included in pricing.*

**White Cake** | Half: 53.00 • Full: 70.00

White or chocolate icing

**Chocolate Cake** | Half: 53.00 • Full: 70.00

White or chocolate icing

**V Alternate Flour Cake** (vegan) | Half: 65.00 • Full: 90.00

Non-dairy white or chocolate icing

## COOKIES

*Priced per dozen (1.5 oz. size)*

**V Boulder Almond Cookies** (vegan, gluten-friendly) | 18.00

**Assorted Homestyle Cookies** | 13.00

**Buffalo Cutout Sugar Cookies with Crystallized Sugar** | 16.00

**V Alternate Flour Peanut Butter Cookie with Chocolate Chips** (vegan, gluten-friendly) | 18.00



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## PASTRIES

*Priced per dozen*

### **Assorted Mini Danish | 19.25**

Maple pecan, cinnamon swirl, apple, raspberry, apricot

### **V Coconut Bread (vegan) | 19.50**

10 dozen maximum

### **Mini Gluten-Friendly Chocolate Ricotta Muffin | 30.00**

One dozen minimum

### **Mini Banana Nut Muffin | 23.00**

Two dozen minimum, must be sold in two dozen increments

### **Mini Blueberry Muffin | 23.00**

Two dozen minimum, must be sold in two dozen increments

### **Mini Chocolate Chip Muffin | 23.00**

Two dozen minimum, must be sold in two dozen increments

### **Assorted Filled Mini Croissants | 22.00**



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## BEVERAGES

*Priced per gallon. Maximum three selections.*

**Ice Water** | 5.00

**Traditional Lemonade** | 13.75

**Iced Tea** | 14.75

**Cranberry Sparkler** | 17.75

White cranberry juice with Starry

**Spa Water** | 10.25

Citrus or cucumber

**Starbucks Coffee** | 26.50

**Hot Tea** | 20.00

**Juice** | 18.00

Orange or apple

**Assorted Canned Sodas** | 2.50 ea

Pepsi, Diet Pepsi, Starry, Diet Starry

**Aquafina Water** | 3.25 ea

**Bubly Sparkling Mineral Water** | 2.00 ea

Assorted flavors

