Commencement Menu

The deadline to place an order for Commencement is Wednesday, April 3 by 4:30pm. All event details must be provided at this time. Event details include: guest count, final menu selections, start and end time, location, set up needs, event staffing, agenda/run of day and linens.

Dips & Spreads

Buffalo Chicken Dip | Half: 40.00 Full: 80.00
Served with pita wedges, carrots and celery sticks

Spinach Artichoke Dip | Half: 40.00 Full: 75.00
Served with pita wedges

Hummus | Half: 60.00 Full: 100.00
Served with pita wedges and grilled vegetables (vegan)

Swiss Enchilada Dip | Half: 40.00 Full: 80.00
Served with pita wedges

Guacamole | Full: 70.00
Served with tortilla chips (vegan)

Salsa
25 servings

Pico De Gallo | 30.00
Served with tortilla chips (vegan)

Cilantro Salsa | 30.00
Served with tortilla chips (vegan)

Cold Hors D’Oeuvres
Priced per dozen

Smoked Salmon Crostini | 24.00

Beef Crostini with Whipped Chimichurri Goat Cheese | 32.00

Wild Mushroom Crostini | 24.00

Triple Berry Crostini | 24.00

Classic Brushetta | 18.00

Classic Deviled Eggs | 16.00
Maximum of 10 dozen, any combination of deviled eggs

Beet Infused Salmon Deviled Eggs | 20.00
Maximum of 10 dozen, any combination of deviled eggs
MINI ROLL SANDWICHES

*Priced per dozen*

- Smoked Salmon and Cream Cheese | $24.75
- Herbed Cheese and Cucumber | $24.75
- Roast Turkey | $24.75
  Served with provolone cheese, lettuce, tomato and smoked tomato aioli
- Roast Beef and Bleu Cheese | $24.75
  Served with horseradish aioli

RECEPTION PLATTERS


- Mediterranean Grilled Vegetable Platter *(vegan)* | Half: $50.00 Full: $90.00
- Apple Platter *(vegan)* | Half: $50.00 Full: $90.00
  Served with apple butter, almond butter, caramel dip, sliced apples, apple chips and cocktail rye bread
- Cubed Cheese and Fruit Platter | Half: $51.00 Full: $86.00
  Served with crackers
- Deluxe Fruit Platter | Half: $51.00 Full: $86.00
- Standard Vegetable Platter | Half: $22.00 Full: $41.00
  Served with ranch dressing
- Gourmet Crudité Platter | Half: $47.00 Full: $95.00
  Served with ranch dressing
- Middle Eastern Dips | Half: $51.50 Full: $103.00
  Served with naan bread and baby carrots
- Domestic Cheese Platter | Half: $50.00 Full: $90.00
  Served with crackers tray
- Smoked Salmon Platter | Full: $150.00
  Served with onions, capers, hard-boiled eggs and rye bread

All foods may have been manufactured on equipment in a facility that also process foods containing: Eggs, Fish, Gluten, Milk, Peanuts, Shellfish, Soy, Tree Nuts, Wheat
HOT HORS D’OEUVRES

Priced per dozen

Meatballs | 18.00
Choice of sauce: BBQ, Asian or Swedish

Jalapeño Poppers | 15.50
Served with raspberry sauce

Pigs in a Blanket | 15.75
Andouille sausage in phyllo

Beef Taquito | 18.00
Served with salsa

Assorted Mini Quiche | 22.00

Beef Wellington Puff Pastry Bite | 24.00

Caramelized Onion and Goat Cheese Puff Pastry Bite | 22.00

Spanakopita | 24.00

Mini Vegetable Spring Rolls | 15.00
Served with sweet and sour sauce

Beef Empanada | 18.00
Served with salsa

Samosa | 12.50
Served with cilantro mint sauce

Buffalo Chicken Slider | 24.00
Two dozen minimum. Ten dozen maximum.
Topped with bleu cheese and slaw

BARS

Priced per dozen

Chocolate Brownie | 14.00
Without nuts

Pretzel Bar | 18.00

Cereal Bars | 18.00
Chef’s choice

Peanut Butter Rice Treat Bar | 18.00
CAKES

Half-size serves 40 guests. Full-size serves 80 guests.
No double layer cakes

White | Half: 35.00 • Full: 50.00
Chocolate | Half: 35.00 • Full: 50.00

Vegan Cake (vegan, alternative flour) | Half: 45.00 • Full: 65.00
With non-dairy icing. Custom inscription/decoration included in price.

COOKIES

Priced per dozen (1.5 oz. size)

Vegan Boulder Almond Cookies (vegan) | 18.00

Traditional Homestyle Cookies | 12.50
White chocolate macadamia, Double chocolate chunk, Chocolate chip, Oatmeal raisin, Peanut butter cup and M&M

Buffalo Cutout Sugar Cookies with Crystallized Sugar | 14.50

PASTRIES

Priced per dozen

Assorted Mini Danish | 18.75
Assorted Filled Mini Croissants | 19.75
Donuts | 12.75
Minimum five dozen. Available Monday-Friday.

Alternative Flour Banana Bread | 19.00

V Coconut Bread (vegan) | 19.00
COMMENCEMENT MENU

BEVERAGES
_Priced per gallon. Maximum three selections._

**Ice Water** | 3.00

**Traditional Lemonade** | 11.25

**Iced Tea** | 12.25

**Cranberry Sparkler** | 15.75
White cranberry juice and club soda

**Spa Water** | 8.25
Citrus, berry or cucumber

**Starbucks Coffee** | 18.00

**Teatulia Hot Teas** | 12.00

**Juices** | 15.75
Orange or apple