

# COMMENCEMENT 2023 DINING HALL MENUS

## *Friday, May 19, Dinner*

Flank Steak Chimichurri  
Herb Roasted Chicken  
Made-to-Order Stir-Fry  
Shrimp & Grits  
*Creamy fonio grits with tasso shrimp gravy*  
Spring Sautéed Vegetables  
*Patty pan squash, baby zucchini, cipolini 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*  
Fruit Salad  
House-Made Dessert Selection

## *Saturday, May 20, Breakfast*

Chef's Omelet Station  
Fresh Scrambled Eggs  
Bacon  
Hash Browns  
Brioche French Toast  
Biscuits & Gravy  
Oatmeal, Pastry, Donuts, Toast & Spreads  
Fruit Salad  
House-Made Dessert Selection

## *Saturday, May 20, Dinner*

Roast Strip Loin of Beef  
*Local mushroom jus, horseradish, bearnaise*  
Roast Michigan Turkey Breast  
*Fennel dust, apple & beet chutney, pan gravy*  
Seafood Pasta Stir-Fry  
Cedar Smoked Salmon  
*Signature spice rub, dill cream*  
Berrien County Grilled Asparagus  
Heirloom Tomato Caprese  
*Baby Heirloom tomato, shallots, burrata and basil pesto. balsamic reduction, olive oil*  
Roasted Potato Medley  
*Cippolini onions, hen of the wood mushrooms, potato medley*  
Fruit Salad  
House-Made Dessert Selection

## *Sunday May 21, Brunch*

Citrus Mustard Ham  
Chef's Omelet Station  
Fresh Scrambled Eggs  
Thick Cut Bacon, Links, Smoked Sausage  
Farmer's Hash  
Buttermilk Pancakes with Fruit Compote  
Biscuits & Gravy  
Avocado Eggs Benedict  
Goat Cheese Strata  
Petite Chicken & Waffles  
Selection of Fresh Fruit  
Oatmeal, Pastry, Donuts, Toast & Spreads  
Bagel and Lox Station