

Menu

Entrees & Sides:

Pork Pomodoro & Parmesan Campus Polenta (GF)
Seared Salmon & Rice Pilaf with Spinach Cream Sauce (GF)
Basil Oil Roasted Vegetables (GF & DF)
Green Beans with Blistered Tomatoes and Onions (GF & DF)
Roasted Garlic Whipped Potatoes (GF)
Cajun Roasted Potatoes (GF)
Campus Ham, Red Pepper, and Cheddar Frittata (GF)

Carving Stations:

Campus Hampshire Ham (GF & DF)
Ginger Peach Glazed Ham (GF & DF)
Smoked Beef Prime Rib (GF & DF)
with Au Jus (GF & DF) & Horseradish Cream (GF)

Marketplace:

Classic Caesar Salad
Field Greens with Assorted Toppings
Blackberry Balsamic Vinaigrette
Seasonal Fruits and Berries Display
Pickled and Marinated Vegetable Display
Smoked Salmon Tray with Accompaniments
Grilled Shrimp and Gulf Oysters on the Half-Shell
Blackberries and Peaches on Campus Greens with Strawberry Poppyseed Dressing (GF)
Italian Antipasto Salad with Herb Vinaigrette (GF)
Sweet Corn, Tomato, and Cucumber Salad with Lemon Poppyseed Dressing (GF)
Broccoli and Raisin Salad with Sweet Creamy Dressing (GF)
Baked Brie with Red, White, and Blueberry Student-Made Fruit Spread

Waffle Station
Omelet Station
Pasta Station
Charcuterie Station

Menu

Desserts:

Raspberry White Chocolate Gooey Butter Cake

Southern Peach and Pecan Bread Pudding

Blueberry Cheesecake

Peach Sugar-Free Cheesecake (GF, Contains Nuts)

Chocolate Flourless Torte (GF)

Cherry Lime Curd (GF)

Chocolate Fudge Cake

Strawberries and Cream Cake

Crème Brûlée (GF)

Raspberry Fool (GF, DF)

Peanut Butter and Jelly Thumbprint Cookies (GF)

Blueberry Sugar-Free Cake

Chocolate Macaron (GF, Contains Nuts)

Blackberry Shortbread Bars

Double Chocolate Mousse (GF)

Orange Gum Drops (GF)

Strawberry Cream Puffs

Turndown Cookies

Cherry White Chocolate Candies

Mini Cinnamon Rolls

Assorted Mini Muffins - Cranberry, Blueberry, and Chocolate Chip

Apple Butter Bread