

# WYNDHAM RESTAURANT

Saturday, May 13th  
CLASS OF 2023  
Commencement Brunch  
9.30am-12.30pm

## Chickpea Rotini

Roasted Corn

Cucumber

Roasted Yellow Pepper

Pickled Red Onion

Roasted Red Pepper Vinaigrette

Honey Garlic Chicken

Thyme Scented Chayote Squash

Chilled Purple Asparagus

Roasted Grapes

& Tart Cherry Vinaigrette

California Quinoa Salad

Mango, Edamame

& Honey Balsamic Dressing

Spring Mix Salad

with Balsamic Vinaigrette

Smoked Salmon Tray

Assorted Bagels

Homemade Pastries & Breads

Flavored Cream Cheeses

*with Jellies & Jams*

Fresh Seasonal Fruit Salad

Selection of Juices

Milk, Coffee & Teas

Complimentary Mimosa  
or Bloody Mary

## Omelet Station:

Diced Tomato • Baby Spinach

Colby Cheese • Bell Peppers

Caramelized Onion • Pit Ham

Greek Yogurt Bar:

Dates • Mixed Berries,

Mangoes • Pineapple • Coconut

Honey • Dried Fruit • Nuts

Belgian Waffle Station:

Vermont Maple Syrup

Sliced Strawberries

Blueberries • Sliced Bananas

Peanut Butter • Chocolate Chips

Freshly Whipped Cream

Scrambled Eggs

French Toast Casserole

with Fresh Berries

& Cinnamon Cream Cheese Drizzle

Hickory Smoked Sausage Links

Applewood Smoked Bacon

Yukon Gold Potato Hash

Quiche Selections:

Broccoli Cheddar & Spinach

Mushroom & Gruyere

Goat Cheese & Tomato Broccoli

Cheddar with Gluten Free Crust



**\$34 per person**

**\$23 per child 10 and under**

**MEAL PLANS NOT ACCEPTED**

**TAX & GRATUITY NOT INCLUDED**

**RESERVATIONS ARE REQUIRED**

**Email Reservations:**

**catering@brynmaur.edu**