Saturday, May 18th
CLASS OF 2019
Commencement Brunch

Omelet Station
- diced tomato, baby spinach, pit ham, colby cheese, caramelized onion, & bell peppers
- greek yogurt & flavored yogurt bar
- dates, mangoes, mixed berries, pineapple, coconut, honey, dried fruit & nuts

Belgian Waffle Station
- Vermont maple syrup, sliced strawberries, blueberries, sliced bananas, chocolate chips, peanut butter chocolate chips & freshly whipped cream

Scrambled Eggs
Hickory Smoked Sausage Links
Applewood Smoked Bacon
Yukon Gold Potato Hash
Gemelli Pasta
- wilted arugula, oven dried tomatoes, shaved brussels sprouts with a lemon caper sauce

Lemon Rosemary Chicken
- roasted broccoli

Chilled Asparagus
- arugula, orange supreme, citrus coriander vinaigrette

Amaranth Grain Salad
- grilled zucchini, eggplant, parmesan with herb balsamic vinaigrette

Spring Mix Salad
- with balsamic vinaigrette

Smoked Salmon
Mini Bagels
- with flavored cream cheeses

Fresh Homemade Pastries & Breads
- with jellies & jams

Fresh Seasonal Fruit Salad
Selection of Juices
Milk, Coffee & Teas
Complimentary Mimosa or Bloody Mary

$34 per person
$23 per child 10 and under
Tax & Gratuity not included
Reservations are required

Email orders: wyndham@brynmawr.edu
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