Saturday, May 19th
CLASS OF 2018
Commencement Brunch

Omelet Station
- 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 Broccolini

Chilled Asparagus
- Arugula, Orange Supremes, Citrus Coriander Vinaigrette

Amarath Grain Salad
- Grilled Zucchini, Eggplant, Parmesan with a Herb Balsamic Vinaigrette

Spring Mix Salad
- with Balsamic Vinaigrette

Smoked Salmon
- Mini Bagels with Flavored Cream Cheeses

Fresh Homemade Pastries & Breads
- with Compound Butters & 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
Free per child 3 & under
TAX & GRATUITY NOT INCLUDED
RESERVATIONS ARE REQUIRED

Email orders: wyndham@brynmawr.edu  Phone orders: 610.526.5236