

# Commencement Brunch 2025

## *Menu*

### **Salad Bar**

Fresh Fruits and Yogurt with Toppings

Fresh Assorted Mixed Berries

Mixed Green Salad

Washington Pears, Poached Cranberries, Pumpkin & Sunflower Seeds, and Assorted Dressings

Parker House Rolls

### **Wok**

House Made Belgium Style Waffles with Assorted Toppings

### **Chef's Table**

Ham and Cheddar Omelet

Red Pepper, Gouda, and Spinach Omelet

Applewood Smoked Bacon

Baked Hash Brown Casserole

Tillamook Cheddar Cheese, Onion, and Meadowsweet Farms Sour Cream

### **Grill**

Dungeness Crab Benedict

English Muffins Topped with Tomato, Crab Salad, and Lemon Hollandaise

Traditional Benedict

English Muffins Topped with Ham and Lemon Hollandaise

Chef Carved Herb Roasted New York Strip Loin

Spicy Chimichurri Sauce, House Made Steak Sauce, Dijon Mustard, and Horseradish Cream

### **Dessert**

Assorted Desserts, Pies, Pastries, and Donuts

Including Vegan, Gluten-Free, and Dairy-Free Options