

2025 Commencement Brunch Buffet

May 17th and 18th, 10:00 am - 3:00 pm

\$50 per person

Appetizers and Salads

Fresh Fruit & Berries

Artisan Cheese Display, Olives, Piquillo Peppers, Roasted Tomatoes, Crackers
Strawberry Salad, Local Greens, Almonds, Goat Cheese, Red Onions, Balsamic and Olive Oil
Roasted Asparagus, Wild Mushrooms, Cipollini Onions, Red Watercress, Creamy Roasted
Garlic Dressing

Smoked Salmon, Pickled Red Onions, Caper-Dill Cream Cheese, Baguette Crostini

Entrees

Eggs Florentine; sourdough toast, Spinach, Chive Hollandaise

Mango lassi & Cardamom French toast

Applewood Smoked Bacon

Garlic & Thyme Roasted Creamer Potatoes

Green Bean & Onion Casserole, Fried shallots

Roasted Eggplant, Quinoa, Olive-Roasted Pepper Salad, Tahini Sauce

New England Seafood Boil; Local Fish, Lobster, & Scallops, Potatoes, Chourico Local Grass Fed Strip Steak, Roasted Mushrooms, Red Wine Demi Glace

From The Bakery

Fresh Pastries, Breads, and Desserts provided by our UMass Bakery