We are delighted to share our graduation/commencement selections; from morning reception packages, picnic or an afternoon reception, all to fit your event needs and budget. This is just a sampling of what we have to offer so please contact our catering office for customized menus and additional services available. To place an order or speak with the catering department please call: 304.293.0462 or email: catering_sales@mail.wvu.edu or visit or dining site: www.diningservices.wvu.edu/catering

### RECEPTION PACKAGES

High Quality Plastic Serviceware is complimentary with your order. Waited or butlered services are available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum group size is 20

### MASTER DEGREE OF ARTS & SCIENCES BREAKFAST BUFFET (Deluxe Continental Breakfast)

$6.99 per guest

Start your morning off with a delicious continental breakfast spread! Coffee, Decaffeinated Coffee and Hot Water for Tea are included.

Enhance your buffet with an English Muffin Station!

Choose Two:
- Assorted Bagels (1 ea. | 70 cal)
- Mini Rolls (1 ea. | 190 cal)
- Petite Croissants (1 ea. | 80 cal)

Comes with:
- Seasonal Cubed Fresh Fruit Tray (2 oz. | 25 cal)
- Assorted Individual Yogurts (1 ea. | 60-180 cal)
- Assorted Granola Bars (1 ea. | 90-190 cal)
- Whipped Butter, Whipped Cream Cheese and Assorted Jellies

### ENGLISH MUFFIN STATION (ADD-ON)

$5.99 per guest

Customize your Egg Benedict! Top your English muffin with poached egg and your choice of toppings and finished with a hollandaise sauce. Chef attendant is available for an additional charge.

**Station Features:**
- **English Muffin** (2 halves | 110 cal)
- **Cage-Free Poached Egg** (1 egg | 60 cal)
- **Crisp Bacon Slices** (2 slices | 110 cal)
- **Breakfast Ham Steak** (1 half slice | 50 cal)
- **Sliced Tomato** (1 slice | 0 cal)
- **Steamed Fresh Spinach** (1 oz. | 0 cal)
- **Fresh Asparagus Spears** (1 oz. | 5 cal)
- **Hollandaise Sauce** (1 oz. | 80 cal)

All can be prepared by one of our talented culinarians for an additional charge.

### BACHELOR OF ARTS DEGREE BUFFET

(Mediterranean Buffet)

$11.89 per guest

Enjoy a Mediterranean inspired lunch with our Bachelor of Arts Degree Buffet!

Choose Two:
- **Mediterranean Greens Mix** (1 oz. | 5 cal)
- **Lemon Tahini Dressing** (1 oz. | 0 cal)
- **Pita Bread** (1 pita | 200 cal)
- **Roasted Red Pepper Hummus** (1 oz. | 50 cal)
- **Tzatziki Sauce** (1 oz. | 15 cal)
- **Cucumber Tomato Salad** (2 oz. | 10 cal)
- **Israeli Couscous** (2 oz. | 60 cal)
- **Baklava** (1 pc. | 290 cal)

Choose Three:
- **Lebanese Moussaka** (3 oz. | 100 cal)
- **The Best Falafel** (3 pcs. | 200 cal)
- **Kofta Ground Beef** (3 oz. | 200 cal)
- **Shish Taouk (Chicken Kebabs)** (1 kebab | 200 cal)

### BACHELOR OF SCIENCE DEGREE HORS D’OEUVRES BUFFET

$13.89 per guest

Choose from a variety of hot and cold hors d’oeuvres and sweet & salty snacks for a fun reception!

Choose Two:
- **Chicken Meatballs** (1 pc. | 45 cal)
- **Crispy Chicken Fingers** (1 pc. | 110 cal)
- **Assorted Petite Quiche** (1 pc. | 60 cal)
- **Bacon-Wrapped Scallops** (1 pc. | 30 cal)
- **Spanakopita** (1 pc. | 45 cal)
- **Banana Pot Stickers & Chocolate Sauce** (1 pc. | 170 cal)

Choose Three:
- **Tomato Bruschetta** (1 pc. | 50 cal)
- **Fruity Feta Bruschetta** (1 pc. | 100 cal)
- **Goat Cheese & Honey Phyllo Cups** (1 pc. | 100 cal)
- **Canapes Epicure** (1 pc. | 70 cal)

### MEDIEVAN BUFFET

Graduation Catering Specials and Prices are available through June 30th, 2019.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available upon request.
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**DIPLOMA RECEPTION (Infused Oil and Bread Bar)**
$5.59 per guest

Enjoy a variety of deliciously infused oils or make it your own by customizing with the oil seasonings bar. Accompanied by an assortment of artisanal breads. Served with:

Choose Three:
- Focaccia (1 pc. | 100 cal)
- Artisanal French Baguette (1 pc. | 140 cal)
- Brioche (1 pc. | 130 cal)
- Lavash (1 pc. | 130 cal)
- Breadsticks (1 pc. | 105 cal)
- Baked Garlic Flatbread Strips (1 pc. | 90 cal)
- Sliced Artisan Baguette (2 slices | 60 cal)

Choose Four:
- Olive Oil (1 TB | 120 cal)
- Five Spice Chili Oil (1 TB | 105 cal)
- Sundried Tomatoes and Roasted Garlic Oil (1 TB | 90 cal)
- Basil Oil (1 TB | 120 cal)
- Balsamic Vinegar (1 TB | 15 cal)
- Sherry Vinegar (1 TB | 0 cal)
- Red Wine Vinegar (1 TB | 0 cal)

Choose Five:
- Crushed Garlic (1 tsp | 0 cal)
- Red Pepper Flakes (1 tsp | 0 cal)
- Kosher Salt/Fleur de Sel (1 tsp | 0 cal)
- Course Ground Pepper (1 tsp | 0 cal)
- Parmesan Cheese (1 tsp | 10 cal)
- Fresh Chiffonade Basil (1 tsp | 0 cal)
- Fresh Minced Oregano (1 tsp | 0 cal)

**LEMONADE STATION**
$16.69 per gallon

A summertime favorite - Our Lemonade bar is sure to please! Sweet and tangy, a perfect way to quench your thirst.

Choose Three:
- Strawberry Lemonade (8 oz. | 100 cal)
- Fizzy Cran-Grape Lemonade Punch (8 oz. | 40 cal)
- Honey Lemonade (8 oz. | 50 cal)
- Apple Lemonade (8 oz. | 150 cal)
- Beet Apple Ginger Lemonade (8 oz. | 70 cal)
- Cranberry Roasted Pineapple Lemonade (8 oz. | 50 cal)
- Orange, Pear & Golden Beet Lemonade (8 oz. | 70 cal)
- Arnold Palmer (8 oz. | 130 cal)

Choose Four:
- Iced Water (8 oz. | 0 cal)
- Orange Infused Water (8 oz. | 0 cal)
- Lemon Infused Water (8 oz. | 0 cal)
- Pineapple Infused Water (8 oz. | 0 cal)
- Cucumber Mint Infused Water (8 oz. | 0 cal)
- Blueberry Infused Water (8 oz. | 0 cal)
- Lemon Wedge (1 pc. | 0 cal)
- Lime Wedge (1 pc. | 0 cal)
- Orange Wedge (1 pc. | 0 cal)

**INFUSED WATER STATION**
$5.89 per gallon

Water infused with a variety of fresh fruits and vegetables – how refreshing!

Choose Three:
- Iced Water (8 oz. | 0 cal)
- Orange Infused Water (8 oz. | 0 cal)
- Lemon Infused Water (8 oz. | 0 cal)
- Pineapple Infused Water (8 oz. | 0 cal)
- Cucumber Mint Infused Water (8 oz. | 0 cal)
- Blueberry Infused Water (8 oz. | 0 cal)
- Lemon Wedge (1 pc. | 0 cal)
- Lime Wedge (1 pc. | 0 cal)
- Orange Wedge (1 pc. | 0 cal)

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