



commencement picnic

Please place your orders by calling (336) 278-5333
We will be taking orders Monday-Friday, 9:00am-5:00pm
Pick up your orders outside Lakeside Dining Hall on May 19th from 9:00am-3:00pm

enjoy a
beautiful picnic!

Make a special day even more memorable with a chef-prepared picnic to enjoy on Elon's beautiful campus! Our picnics start with a charcuterie board for three complete with locally sourced meats and cheeses, fresh fruit, crisp vegetables, decadent macarons, and beverages. You can also add on sandwiches, salads, bagels and more after purchasing the charcuterie package!

CHARCUTERIE BOARD FOR THREE \$22.99

With Local San Giuseppe Cured Meats and Local Ashe County Cheeses
Fresh Locally Farmed Berries and Melon Tray with Local Cloister Honey
Crudit  of Crisp Local Vegetables with Creamy Herb Dipping Sauce
Maroon and Gold Macaroons
Sparkling Water or Spring Water

add on to
your basket!

add-ons*

*available only after purchasing the base charcuterie board for three

DUO OF HOUSE-MADE DIPS \$8.99 (choose two dips,) *quart each*

Housemade Dips with Crisp, Local Crackers, and Pita Chip

Ashe County Pimento Cheese Dip
Local North Carolina Spicy Blue Crab Dip
House Made Roasted Red Pepper Hummus
Local Beet Hummus with Basil Infused Oil
Fig and Goat Cheese Dip

PASTRY BASKET OF MINI STRAWBERRY RHUBARB MUFFINS AND LEMON BLUEBERRY SCONES \$5.99

INSPIRED SALADS \$9.99 each

With Local Peach Vinaigrette or Herbed Balsamic Dressing

Harvest Salad

Mixed Spring Greens, Local Strawberries, Goat Lady Dairy Farms Chevre,
Dried Cranberries, Candied Pecans, and a Medley of Confetti Quinoa

Quinoa and Local Golden Rice

Chopped Kale, Charred Local Tomato, Sweet Potato Brussels Sprouts, and Feta Cheese
with Joyce Farms Marinated Grilled Chicken



**available only after purchasing the base charcuterie board for three*

CHEF-PREPARED BAGELS \$7.99 each

Bagel with House Cured Gravlox, Dill and Caper Cream Cheese, and Micro Beet Greens

Bagel with Joyce Farms Grilled Chicken and Pimento Cheese

Bagel with Double Smoked Bacon, Latta's Fried Egg, and Cheddar Cheese

GOURMET SANDWICHES

Grilled Joyce Farms Chicken Sandwich, Babylon Lettuce,
Local Tomato, and Honey Mustard Aioli \$10.99

Herb Encrusted Beef Tenderloin, Goat Cheese and Horseradish Spread,
Caramelized Onion, and Arugula \$14.99

Marinated Grilled Vegetable with Roasted Red Pepper Hummus,
Babylon Micro Farms Lettuce, and Fresh Tomato \$8.99

Lobster Rolls \$11.99



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ADD-ON BEVERAGES

Mimosa with Natalie's Orange Juice and Cristal (serves 3 people) \$18.99

Bottle of Estancia Cabernet or Pinot Noir \$22.99

Bottle of Estancia Chardonnay or Pinot Grigio Wine \$22.99

Tractor Beverage Iced Tea (un-sweet or sweet) \$2.99

Homestead Lemonade \$2.99

Tractor Beverage Arnold Palmer \$2.99

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