



2025 Graduation Menu

Heilman Dining Center

9 a.m. and 11 a.m. seatings.
Reservations required.

Made-to-Order Omelets

with your choice of proteins, cheese, and vegetables

Entrees

*All entrees served with Grilled Squash with
Blistered Tomatoes, Roasted Brussel Sprouts,
and Marbled Creamer Potatoes*

Carved Prime Rib
*with Au Jus, Horseradish Sauce,
and Grain Mustard*

Herbed Salmon
with Preserved Lemon

Quinoa White Bean Cakes

Salads

Wedge Salad
*with Bacon, Pickled Onions, Roasted Tomatoes,
Blue Cheese Crumbles, White Balsamic Dressing
and Garlic Crostini*

Fresh Fruit Salad

Caprese Salad

Tiger Shrimp Cocktail

International and local cheese board
with assorted specialty breads

Desserts

Amaretto Praline Cake (gluten-free)

Dark Chocolate Cherry Mousse
(gluten-free and vegan)

Red Currant Chocolate Cake
with Champagne Cream Anglaise

Coconut Passion Fruit Choux au Craquelin

Old Fashioned Iced Oatmeal Cookies
(gluten-free)

Lemon Crumble Bars

Chocolate Crinkle Cookie

Complete dietary information
is available online at
richmond.nutrislice.com