



PEPPERDINE
UNIVERSITY

August 30, 2024

Salad

Organic Baby Greens

With grilled pear, caramelized pecans,
cucumber fans and heirloom grape tomatoes in
a white balsamic vinaigrette

Fresh Baked Rustic Bread
& creamery butter

Entree

Prime Filet Mignon
with a cabernet demi-glace
served with Yukon gold potatoes and
farm fresh vegetables

Dessert

Chocolate Decadence Cake
With Romanoff cream and fresh berries

Beverages

Pelligrino
Iced Tea
Coffee
Hot Tea



PEPPERDINE
UNIVERSITY

August 30, 2024

Salad

Butternut Squash Soup
roasted butternut squash, shallot, maple, hint
of nutmeg, garlic crostini

Bread with Whipped Butter
with whipped butter & a trio of dips
hummus, beets puree, edamame humus

Entree

Sweet Potato and Beet Salad
with Wagyu Medallion
snake farms wagyu, diced sweet potato,
poached beet, gold peach vinaigrette

Dessert

Berry Trifle
sweetened strawberry, blueberry, whipped
cream, angel food cake, served with dark
chocolate truffle

Beverages

Pomegranate Orange Spritzer
Sparkling Waters
Iced Teas
Coffee Service



PEPPERDINE
UNIVERSITY

August 30, 2024

Salad

Organic Baby Green Salad
With sliced strawberries, caramelized pecans,
and heirloom grape tomatoes lightly tossed
with strawberry balsamic vinaigrette.

Fresh Baked Rustic Breads
& creamery butter

Entree

Pork Tenderloin
with a Cranberry Apple Compote
Sage Stuffing
Belgium Asparagus and Heirloom Carrots

Dessert

Dobos Torte
sponge cake layered with chocolate
buttercream and topped with caramel

Beverages

Sparkling Waters
Iced Teas
Coffee Service