



Celebration Bundles

A tasteful way to celebrate together.



Celebration Bundles

Celebrate Commencement with ease by ordering a Celebration Bundle from Elon Dining! Whether you're gathering with family before the ceremony or enjoying a meal together afterward, our offerings provide a delicious and convenient way to celebrate.

This year's menu features favorites like a charcuterie board with local cheeses and cured meats, the all-time favorite crab dip, fresh salads, gourmet sandwiches, and even wine options.

Snacks (4 servings per order)

Charcuterie & Cheese: Local San Giuseppe's Charcuterie with Ashe County and Goat Lady Dairy Cheese, Scratch Cheddar Crackers \$12.99

Fresh Fruit & Berry Tray: With Champagne Grapes and Local Honey \$8.99

Seasonal Crudité Tray: With Local Buttermilk Dressing \$8.99

Dips (4-6 servings per order)

Carolina Crab Dip: With House Seasoning and Pita Chips \$6.99

Ashe County, Smoked Jalapeno Pimento Cheese Dip: With Local Firehook Crackers \$4.99

Herb & Roasted Garlic White Bean Dip: With Toasted Baguette \$4.99

Please place your orders by calling (336) 278-5333 Monday-Friday, 9am-5pm. Please visit elondining.com/commencement-picnic-menu to see location and time for pick up. *A \$30 minimum is required.

Salads & Sides (2 servings per order)

Add Joyce Farms Grilled Chicken Breast: +\$8.99

Add Joyce Farms Beef Tenderloin: +\$12.99

Red Hawk Spring Mix: Strawberry, Pickled Fennel, Crumbled Goat Lady Dairy Goat Cheese, Shaved Red Onion, Sunflower Seed Brittle	\$12.99
Local Baby Arugula: Crumbled Gorgonzola, Roasted Heirloom Tomato, Balsamic Braised Cippolini, Candied Pecans	\$12.99
Tri Colored Quinoa and Garbanzo Bean Salad: Charred Red Pepper, Spinach, Caramelized Onions tossed in a Lemon-Herb Vinaigrette	\$12.99
Red Skinned Potato Salad: Fresh Peas, Asparagus Tips, Pickled Sweet Pepper, Green Goddess Dressing	\$12.99
Toasted Orzo: Red Hawk Basil Pesto, Charred Heirloom Tomato, Local Ciligene, Grilled Lemon	\$12.99

Sandwiches

Citrus-Herb Grilled Joyce Farms Chicken Breast: Local Burrata, Heirloom Tomato, Red Hawk Spinach, Basil Aioli on Ciabatta	\$13.99 (Available without chicken for \$9.99)
Smoked Joyce Farms Beef Tenderloin: Ashe County Sharp Cheddar, Onion Jam, Heirloom Tomato, Watercress, Lusty Monk Dijonnaise on Demi Baguette	\$18.99
Chilled Lobster Meat: Citrus-Tarragon Aioli, Fresh Chive, Toasted Hawaiian's King Roll	\$18.99
Marinated Smoked Tempeh BLT: Pickled Heirloom Tomato, Crispy Butter Lettuce, Creamy Avocado- Lime "Aioli", Sundried Tomato Wrap (Vegetarian)	\$13.99
Roasted and Grilled Spring Vegetables: Harissa Spiced Hummus, Olive Tapenade, Local Spinach on Scratch Focaccia (Vegan)	\$10.99

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Desserts

Dark Chocolate Tartlets: With Sea Salt and Gold Flake	\$9.99
Berry Shortcake Jars	\$15.99
Lemon Chess Pies	\$9.99
Mini Kitchen Sink Cookies	\$8.99

Beverages

Mimosa: With Natalie's OJ and Local Prosecco (serves 3)	\$22.99
Bottle of Estancia Cabernet or Pinot Noir	\$28.99
Bottle of Estancia Chardonnay or Pinot Grigio	\$28.99
Natalie's Lemonade - Strawberry or Regular	\$3.99
Glass Bottle Cheerwine	\$3.99
Sparkling Water	\$3.99
Still Water	\$3.99

Add-ons

Carolina Kettle Chips	\$2.00
Loy Lava Hot Sauce Bottle	\$9.99

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