



# University Club of Victoria

## Dinner Served



*Dinner includes: Appetizer, Entrée, & Dessert*

### **APPETIZERS**

*Choice of One*  
 Chef's Soup of the Day  
 Medley of Seasonal Greens  
 Caesar Salad

### **APPETIZER UPGRADE \$4**

Stuffed Portabellini Mushroom  
 Smoked Salmon with Garnish  
 Seafood Medley with Saffron Sauce  
 Roma Tomato, Red Onion, Bocconcini

### **ENTRÉES – Choice of 1 per function**

Sauté black tiger prawns Chili Lime & Coconut	\$32
Baked Halibut - Citrus Pink Grapefruit, Lime Cream Sauce	\$36
Poached Salmon with Tomato & Roast Red Pepper Salsa	\$33
Roast Van. Island Breast of Chicken with Mushroom Sauce	\$30
Chicken Cordon Bleu with Dijon Mustard Sauce	\$32
Roast Sirloin of Beef with Red Wine Pepper Sauce	\$32
Prime Rib of Beef with Yorkshire pudding Horseradish Jus	\$38
Rosemary Roast Leg of Lamb with Red Current Jus	\$32
Stuffed Pork Loin with Mable Raisin and Apple Sauce	\$30
Baked Vegetarian Lasagna – Garlic Bread	\$28
Portabellini Vegetable Tower Rich Tomato Sauce	\$27
Wild Mushroom Ravioli - White Wine Sauce	\$25

### **Potato or Rice - Choice of One:**

Roast Nugget Potatoes	Rice Pilaf
Creamy Garlic Potato & Yams	Scalloped Potato

### **Seasonal Vegetables, Fresh Baked Rolls and Butter**

### **DESSERT – Choice of One**

Crème Caramel	Belgium Chocolate Mousse
Baked Fruit Pie	Apple & Walnut Strudel
Fresh Fruit Plate	Strawberry Shortcake

### **DESSERT UPGRADE \$2**

Chocolate Torte	Tiramisu Gateau
Crème Brulee	New York Cheesecake

Coffee & Tea

All above prices subject to 15% Gratuity and applicable taxes  
 Prices in effect January 2012

**University Club of Victoria, PO Box 1700 Stn. CSC, Victoria BC Canada V8W 2Y2**  
**T: 250.721.7935 F: 250.721.6604 Email: reservat@uvic.ca**