



# University Club of Victoria Luncheons



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

Grilled Tilapia Olive Oil & Garlic Pesto	\$17
Roast Breast of Chicken with Chipolata aioli	\$19
Poached Halibut with Sesame Lemon Glaze	\$25
Lemon Peppered Wild Salmon, Poached in White Wine Sauce	\$21
Crab and Shrimp Quiche	\$19
Spinach Mushroom & Feta Quiche	\$18
Baked Vegetarian Lasagna Garlic Toast	\$18

(Above entrees include Daily Soup, Potato or Rice, Vegetables, Coffee, Tea)

<b><u>Add on Desserts:</u></b> Crème Caramel	\$3.00
Chocolate Mousse	\$3.00
Chocolate Torte	\$5.00
Fruit Plate	\$5.00

**Dine & Dash:** Soup or Salad, Sandwich, Cakes & Squares, Coffee, Tea \$16

**Light Luncheon Buffet** (minimum 10 persons) \$20

Daily Soups, Selection of Fine Breads, Fresh Garden Baby Greens, Marinated Vegetable Salad, Fresh Fruit, Hummus, Olives, Pickles, Greek Lemon Chicken, Mini Spring Rolls with Sweet Chili Sauce, Steamed Rice, Coffee, Tea

**Chef's Luncheon Buffet** (Minimum 50 persons) \$26

### ***Choice of 3 Salads***

Medley of Greens, Caesar, Pasta, Potato, Roma Tomato and Basil,  
Marinated Five Beans, Curried Rice, Marinated Vegetables

### ***Choice of 2 Hot Items***

Chicken & Mushroom Tarragon Cream Sauce, Thai Coconut Curried Chicken  
Baked Vegetarian Lasagna, Jumbo Wild Mushroom Ravioli  
Beef Bourguignon. Baked Wild Salmon Lemon Caper Sauce

***Roast Potato or Rice Pilaf, Seasonal Vegetables***

### ***Variety of Desserts***

Fresh Fruit, Chocolate Mousse, Variety of Cakes  
Coffee, Tea

Coffee, Tea where not included is \$20.00 per Thermos.

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