



**The University Club of Victoria**  
**Holiday Buffet December 6<sup>th</sup> - 16<sup>th</sup>**  
During the workweek 11:30AM-2:00PM

**TO START THE FESTIVITIES**

**SELECTION OF RUSTIC BREADS** (GF) one bread  
Compound Butter, Oil & Vinegar

**CAESAR SALAD**  
Grana Padano, Croutons, Caesar Dressing

**GREEN SALAD** (GF) (V)  
Spring Mix, Cucumber, Tomato, Shredded Carrot

**WARM WINTER SOUP** (GF)  
Changing Daily

**SEAFOOD PLATTER**  
Smoked Salmon, Prawns, Mussels, Manilla Clams

**HOT HOLIDAY HAPPINESS**

**TURKEY** (GF)  
Tender Roast Breast, Traditional Gravy

**LOCAL ROAST SALMON** (GF)  
Herb & Garlic Cream Sauce

**SMOKED HONEY HAM**  
Maple Glaze

**WINTER VEGETABLES** (GF) (V)  
Roasted

**SWEET ENDINGS**

**FLOURLESS BROWNIES** (GF) (V)  
Chocolate Brownie, Crème Anglaise

**STRUDEL**  
Cherry, Whipped Cream

**COOKIES FOR DAYS**  
Chocolate Chip, Ginger, Cranberry White Chocolate

**CRÈME BRULÉE** (GF)  
Traditional

**FRUIT TARTS**  
Chocolate Chip, Ginger, Cranberry White Chocolate

**WINTER SQUASH SALAD** (GF)  
Roasted Squash, Honey Balsamic  
Dressed, Arugula

**RED SALAD** (GF)  
Roasted Beets, Dill, Horseradish  
Vinaigrette, Caramelized Goat Cheese

**SHRIMP & ORZO SALAD**  
Red Onion, Green Onion, Red Pepper,  
Italian Dressing

**THAI NOODLE SALAD**  
Thai Vinaigrette, Peanuts, Asparagus

**GRILLED CHICKEN** (GF)  
White Wine Cream Sauce

**BEEF SHORT RIBS** (GF)  
Red Wine Sauce & Carrot Chips

**BABY POTATOES** (V)  
Roasted & Seasoned

**VEGETARIAN LASAGNA**  
Zucchini, Spinach, Carrot, Bechamel

**PLUM PUDDING**  
Brandy Cream Sauce

**LEMON TARTS**  
Toasted Marshmallow

**FRESH FRUIT** (GF) (V)  
Melons & More

**PUMPKIN BRULÉE** (GF)  
Seasonal

**CHOCOLATE MOUSSE** (GF)  
Fresh Fruits

**\$42**

Tax & Gratuity not included

(GF)-Gluten Free

(V) Vegan