



The University Club of Victoria
Holiday Buffet December 4th - 20th
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) (V)
Butternut Squash

SPINACH & CRANBERRY SALAD (GF)
Balsamic Dressing

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

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

SMOKED SALMON
Smoked Salmon, Soft Blini, Herbed Cream
Cheese

HOT HOLIDAY HAPPINESS

TURKEY (GF)
Tender Roast Turkey, Rosemary Gravy

LOCAL ROAST SALMON (GF)
Herb & Garlic Cream Sauce

BAKED LOCAL HAM
Maple Glazed

WINTER VEGETABLES (GF) (V)
Steamed & Seasoned

HOLIDAY STUFFING
Traditional Recipe

BEEF BOURGUIGNON (GF)
Red Wine Sauce & Carrot Chips

MASHED POTATOES (V)
Creamy Whipped

BUTTERNUT SQUASH RAVIOLI
Pomodoro Sauce

SWEET ENDINGS

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

CHOCOLATE MOUSSE
Club Made

COOKIES FOR DAYS
Chocolate Chip, Ginger, Cranberry White Chocolate

CRÈME BRULÉE (GF)
Traditional

FRUIT TARTS
Strawberry, Whipped Cream

PLUM PUDDING
Brandy Cream Sauce

COCONUT MACAROONS

FRESH FRUIT (GF) (V)
Melons & More

PUMPKIN CHEESECAKE
Mini Bites

CHEESE PLATTER
Local & International Cheese

\$49.95

Tax & Gratuity not included