

The University Club of Victoria

Holiday Dinner Dance Saturday December 13th Doors Open: 5:00PM Dinner Served: 6:00PM

Back Beat Band: 7:00PM - 10:30PM

TO START THE FESTIVITIES

SELECTION OF ARTISAN BREAD ROLLS (GF) one bread

Whipped Butter

WINTER PANZANELLA SALAD

Kale, Brussels, Cabbage, Croutons Sunflower Seeds, Cranberry Dressing

BROCCOLI SALAD

Broccoli, Bacon, Roasted Red Pepper, Toasted Almonds,

Apple Cider Vinaigrette

HOT HOLIDAY HAPPINESS

TURKEY (GF)

Tender Roast Turkey Breast, Rosemary Gravy,

Sage Rubbed Tender Braised Thigh

HAIDA GWAII HALIBUT

Fresh Herbs, White Wine Cream Sauce

SLOW COOKED HAM

Dijon Maple Currant Sauce

ROASTED WINTER VEGETABLES (GF) (V)

Garlic & Herb

BRUSSEL SPROUTS (GF)

Spicy Maple Syrup Tossed

SWEET ENDINGS

FRESH FRUIT PLATTER (GF) (V)

CHOCOLATE MOUSSE

Served in Mini Chocolate Cups

CARROT CAKE

Cream Cheese Icing

NANAIMO BAR

Local Legend

MIXED GREEN SALAD (GF)

Mixed Baby Lettuces, Cucumber, Tomato,

Shredded Carrot

ROASTED ROOT VEGETABLE SALAD (GF)

Root Vegetables, Grated Carrot, Feta Cheese, Dried Cranberry, Red Onion,

Honey Cumin Dressing

HOLIDAY WALDORF SALAD

Diced Celery, Apples, Walnuts, Arugula

Apricot Dressing, Blue Cheese

HOLIDAY STUFFING

Traditional Recipe

STEAK AU POIVRE

AAA New York Striploin,

Classic Peppercorn Sauce

POTATO PUREE

Buttery & Smooth

SPINACH & CHEESE MANICOTTI

Roasted Tomato, Arugula & Parmesan

PLUM PUDDING

Brandy Cream Sauce

FESTIVE RICE PUDDING

Christmas Spiced, Cranberries

MINI PECAN PIES

Whipped Cream

MACARONS

Assorted Flavours

Coffee & Tea included

Member Price: \$59.00 Non-Member Price: \$69.00

Tax & Gratuity not included

(GF)-Gluten Free (V) Vegan