HOLIDAY LUNCH BUFFET
AT THE DIAMOND ALUMNI CENTRE

December 3 – 6 and 10 – 14, 2018
11:30am to 2:00pm

Bakery Fresh Rolls with Whipped Butter and Tapenade (v)
Chef’s Daily Soup

SALADS:
- Winter greens with assorted dressings (vg, gf)
- Spinach salad with mandarin oranges, wild rice, roasted sweet potatoes, lemon balsamic dressing (v, gf)
- Beet salad with arugula and goat cheese, pomegranate seeds, toasted almonds, citrus tarragon dressing (v, gf)
- Tomato & pearl bocconcini salad with cucumber, red onion and pesto dressing (v, gf)
- Potato, lentil and kale salad with dried cranberries, pecans & a grainy mustard dressing (v, gf)
- Quinoa salad with roasted apples, dates, fennel, celery & blue cheese tossed in a creamy dill dressing (v, gf)

PLATTERS:
- A selection of seafood and shellfish platter
- Olives and assorted pickles platter (v, vg, gf)

DAILY FEATURE:
- Local turkey slow roasted with fresh herbs
- Traditional stuffing
- Traditional cranberry sauce (v, gf)
- House made turkey gravy
- Saffron rice pilaf with sun dried cranberries and almonds (v, gf)
- Steamed vegetables tossed with extra virgin olive oil & fresh herbs (vg, gf)

The following menu selections will rotate daily:

CHEF ATTENDED CARVING STATION:
- Slow roasted top round of beef with an onion beef jus (gf)
  OR
- Baked ham spiked with grainy mustard & apricots, served with thyme cream sauce (gf)

HOT ITEMS:
- Wild mushroom ravioli with herb cream sauce and mushroom sauté (v)
  OR
- Vegetable lasagna topped with ratatouille cheese and herbs (v)
- Baked salmon with a raisin, cinnamon & rosemary crust, orange glaze
  OR
- Baked cod with Brussel sprouts and bacon, roasted red pepper sauce (gf)
- Whipped potato with caramelized onions (v, gf)
  OR
- Roasted baby nugget potatoes tossed with fresh herbs and olive oil (vg, gf)

DESSERT STATION:
- Chef’s daily selection of Holiday desserts and treats
- Fresh seasonal fruit
- Freshly Brewed Ethical Bean Gourmet Coffee & Herbal Tea

$25.59 + taxes (excluding gratuities)
Available Monday to Thursday, December 3 to 6, and Monday to Friday, December 10 – 14
11:30 a.m. – 2:00 p.m.
Reservations are required, please phone 778-782-4794

v = vegetarian
gf = made without gluten
vg = vegan