

DINNER

THE COMMONS DINNER BUFFET *minimum 20 people*

\$22.95

Fair Trade Organic Shade Grown Coffee & Numi Tea
 Select 2 Salads
 Select 1 Entrée
 Select 2 Sides
 Cookies or Dessert Squares

THE CAMPUS DINNER BUFFET *minimum 30 people*

\$34.95

Focaccia Bread or Dinner Rolls with Butter, Variety of Desserts, Fruit Platter, Fair Trade Organic Shade Grown Coffee & Numi Tea
 Select 3 Salads
 Select 2 Entrées
 Select 2 Sides

THE UVIC DINNER BUFFET *minimum 50 people*

\$41.95

Focaccia Bread or Dinner Rolls with Butter, Variety of Desserts, Fruit Platter, Fair Trade Organic Shade Grown Coffee & Numi Tea
 Select 5 Salads
 Select 3 Entrées
 Select 2 Sides

THE BUFFET SALADS

Asian Noodle Salad

Chow mein, julienne carrots, bell peppers, red onions, bean sprouts & baby corn with teriyaki sauce

Classic Greek Salad GF

Kalamata olives, seeded cucumbers, bell peppers, red onions, feta cheese, tomatoes, olive oil, oregano, garlic, parsley, lemon juice & zest

Organic Mixed Green Salad GF V

Julienne carrots, bell peppers, red onions & cherry tomatoes with a variety of dressings

Caesar Salad

Crisp Romaine, fingerling focaccia croutons, anchovies, fresh parmesan cheese & house made Caesar dressing



Tabbouleh with Quinoa Salad GF V

Fresh mint, parsley, lemon, peppers onions, cucumbers, grape tomatoes

Fusilli Pasta Salad

Peppers, Kalamata olives, feta cheese, pesto vinaigrette

Spinach Salad GF V

Bell peppers, red onions, cherry tomatoes & mushrooms with a variety of dressings

Tomato, Bocconcini & Basil Salad GF

Drizzled with a balsamic reduction

THE MEAT ENTRÉES**Chicken Savoyard GF**

Roast chicken breast with bacon, mushrooms & white onion cream sauce

Herb Roasted Chicken

Sundried cranberry demi-glaze

Dijon Chicken GF

Roast wing bone on breast of chicken & glazed with Dijon honey mayo

Braised Lamb Shank

Wild mushroom ragout

Pork Medallions

Caramelized onion & roasted apple jus

Braised Short Rib

Stout glazed with hickory stick roasted carrots, parsnips, gold beets & turnips

THE FISH ENTRÉES**Curried Prawns GF**

Coconut reduction, sautéed prawns with bell peppers & red onions

Seafood Medley

Tomato cream sauce with onions, leeks & parley



Poached Wild Market Fresh Salmon GF

White wine & dill sauce

Shrimp & Crab Ravioli

White wine sauce

THE VEGETARIAN ENTRÉES**Roasted Vegetable Portabella Mushroom GF**

Mediterranean marinated portabella, summer squash, roasted red peppers, sundried tomatoes, spinach & Monterey jack cheese with fresh herbs

Wild Mushroom Cannelloni

Blend of chanterelle, lobster, porcini, pine & shitake mushrooms with parmesan & ricotta in a white wine cream sauce

Chickpea, Roasted Cauliflower & Tomato Curry GF V

Chickpea, coriander & cumin simmered vegetables finished in a house made coconut curry sauce

Puttanesca Gnocchi

Pan seared Gnocchi, roasted peppered, zucchini, mushrooms in a caper and Kalamata olive tomato sauce. Finished with feta cheese

THE SIDES

Roasted Root Vegetables, Grilled Asparagus-Seasonal or Steamed Seasonal Vegetables
Herb Roasted Potatoes or Garlic Mashed Potatoes
Wild Rice Pilaf, Jasmine Rice or Parmesan & Herb Risotto

THE CARVING ADD ONS*Carved items can be added to any buffet menu or cocktail reception menu.*

Beef Sirloin	\$6 (5oz)
Glazed Ham	\$5 (5oz)
Prime Rib	\$11 (6oz) \$14 (8oz)

*While we strive to ensure our GF foods are safe for your consumption,
we cannot safeguard against possible cross contamination.*



University
of Victoria

University
Food Services



degrees catering

TEL 250.721.8603 DEGREESCATERING.CA