

DINNER

THE COMMONS DINNER BUFFET *minimum 20 people*

\$25.95

Fair Trade Organic Shade Grown Coffee & Numi Tea
 Select 2 Salads
 Select 1 Entrée
 Select 2 Sides
 Cookies & 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 4 Salads
 Select 3 Entrées
 Select 2 Sides

THE BUFFET SALADS

Mushroom & Artichoke Salad GF

Roasted button mushrooms, marinated artichoke hearts, grape tomatoes, feta cheese with balsamic dressing

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, crispy prosciutto, 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

Prosciutto, peppers, Kalamata olives, feta cheese with pesto vinaigrette

Spinach Salad GF

Bell peppers, red onions, cherry tomatoes, crumbled goat cheese & candied pecans 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 GF

Sundried cranberry demi-glaze

Dijon Chicken GF

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

Braised Lamb Shank GF

Wild mushroom ragout

Pork Medallions GF

Caramelized onion & roasted apple jus

Braised Short Rib GF

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

Baked Halibut GF

Halibut medallions with a lemon caper butter



Poached Wild Market Fresh Salmon GF

White wine & dill sauce

THE VEGETARIAN ENTRÉES**Roasted Vegetable Shepherd's Pie GF V**

Roasted root vegetables, quinoa & yam with vegan gravy

Portobello Mushroom Ravioli

Fig & gorgonzola 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****Rosemary 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.*

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| 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 VictoriaUniversity
Food Services

TEL 250.721.8603 DEGREESCATERING.CA