DINNER

THE COMMONS DINNER BUFFET *minimum 20 people* $26.50
Select 2 Salads
Select 1 Entrée
Select 2 Sides
Cookies & Dessert Squares
Fair Trade Organic Shade Grown Coffee & Numi Tea

THE CAMPUS DINNER BUFFET *minimum 30 people* $35.50
Select 3 Salads
Select 2 Entrées
Select 2 Sides
Dinner Rolls with Butter, Variety of Desserts, Fruit Platter, Fair Trade Organic Shade Grown Coffee & Numi Tea

THE UVIC DINNER BUFFET *minimum 50 people* $42.75
Select 4 Salads
Select 3 Entrées
Select 2 Sides
Dinner Rolls with Butter, Variety of Desserts, Fruit Platter, Fair Trade Organic Shade Grown Coffee & Numi Tea

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

**Gourmet Mixed Green Salad (GF/Vegan)**
Julienne carrots, bell peppers, red onions, cucumbers & cherry tomatoes with a variety of dressings
Caesar Salad
Crisp Romaine, fingerling focaccia croutons, anchovies, crispy prosciutto, fresh parmesan cheese & house made Caesar dressing

Quinoa Salad (GF/Vegan)
Fresh mint, parsley, lemon, peppers, onions, kale & grape tomatoes

Fusilli Pasta Salad
Grilled chorizo, peppers, sundried tomato pesto, parsley & asiago cheese

Spinach & Pickled Beet Salad GF
Bell peppers, red onions, 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

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

Braised Lamb Shank GF
Wild mushroom ragout

Lemon Grass Pork Chops GF
Red coconut curry sauce

Braised Short Rib GF
Stout glazed with roasted carrots, parsnips & turnips

THE FISH ENTRÉES

Curried Prawns GF (Ocean Wise)
Coconut reduction, sautéed prawns with bell peppers & red onions

Baked Halibut (Seasonal) GF (Ocean Wise) $3.00pp surcharge
Halibut medallions with a lemon caper butter
Poached Wild Salmon GF (Ocean Wise)
White wine & dill sauce

THE VEGETARIAN ENTRÉES

Roasted Vegetable Shepherd’s Pie (GF/Vegan)
Roasted root vegetables, quinoa & yam with vegan gravy

Portobello Mushroom Ravioli
Fig & gorgonzola cream sauce

Chickpea, Roasted Cauliflower & Tomato Curry (GF/Vegan)
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.

Beef Sirloin $7 (5oz)
Glazed Ham $6 (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.