Dinner Set Menu The Deluxe – four courses Dinner served from 4:00 – 8:00 p.m.

Soup of the Day

Mixed green salad with house dressing

Choose two...

- @ Cinnamon scented Chicken breast with a dried fruit chutney
- 🍳 Grilled ehieken breast with sun-dried tomato eream sauce
- Roasted salmon with tempura vegetables and a ginger sherry sauce
- Prime rib of beef with a Madeira and peppercorn sauce (20 person minimum)
- ♥ New York steak (20 person maximum)
- © Grilled yellow fin tuna with eoeonut shrimp and tropical salsa
- © Grilled vegetable risotto strudel with a mango and Woreestershire dressing

Chef's Choice of Vegetable, Potato or Rice

Choose two

- © Chocolate mousse eake with hazelnut eream
- 🕏 Fresh fruit flan with erème anglaise
- ** New York chocolate cheesecake with raspberry coulis
- 🕸 Crème earamel

Coffee and Tea

\$29.00 per person plus taxes and gratuity Extra entrée item add \$ 3.00

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The Premium – four courses

Choose one...

- 🕲 Oream of leek and potato
- Qeream of earrot with ginger orange
- Roasted squash with spicy eashew nuts

Choose one...

- Spinach and fennel salad with oranges and raspberry vinaigrette
- Pesto flavoured goat cheese fritters served on a bed of mesclun with a white wine and chili vinaigrette
- **&** University Club Caesar salad

Choose two...

- © Cinnamon scented chicken breast with a dried fruit chutney
- Roasted salmon with tempura vegetables and a ginger sherry sauce
- Rack of lamb with blueberry and vodka jus
- Roasted tenderloin of beef with a Madeira and peppercorn jus
- Grilled yellow fin tuna with eoeonut shrimp and tropical salsa
- Grilled vegetable risotto strudel with a mango and Woreestershire dressing

Chef's Choice of Vegetable, Potato or Rice

Choose two...

- Choeolate mousse eake with hazelnut eream
- 🗣 Fresh fruit flan with erème anglaise
- @Caramel pecan flan
- ** New York chocolate cheesecake with raspberry coulis

Coffee and Tea

\$36.00 per person plus taxes and gratuity Extra entrée item add \$ 3.00

Dinner Buffet

Dinner served from 4:00 p.m. to 8:00 p.m.
Available for groups of 40 people or more
This menu allows you to choose from a large variety of flaovours
and tastes. Always included with your buffet.. mixed green salad,
assorted rolls, condiments and dressings.

Choose four...

- © Creamy or marinated potato salad
- **Antipasto** platter
- 🍳 Mediterranean pasta salad
- 🎕 Alfredo pasta salad
- 🕸 Balsamie marinated tomato salad
- Asian noodle salad
- 🍳 Four bean salad
- **Q**Caesar salad
- 🎕 Marinated mushroom salad

Choose one...

- Chicken breast with mushrooms and tomatoes in a Riesling wine sauce
- @ Cinnamon scented ehicken breast with a dried fruit ehutney
- Roasted traditional turkey with all the trimmings
- Roasted beef strip loin with a peppercorn jus
- Roasted pork loin with eurried chutney
- Roasted Salmon with ginger sherry sauce
- @ Grilled Atlantic salmon dusted with herbs & peppercorns

Chef's Choice of Vegetable, Potato or Rice

Dessert Table with Coffee and Tea

\$19.95 per person plus taxes and gratuity Extra entrée item add \$3.00 Carved prime rib add \$4.00