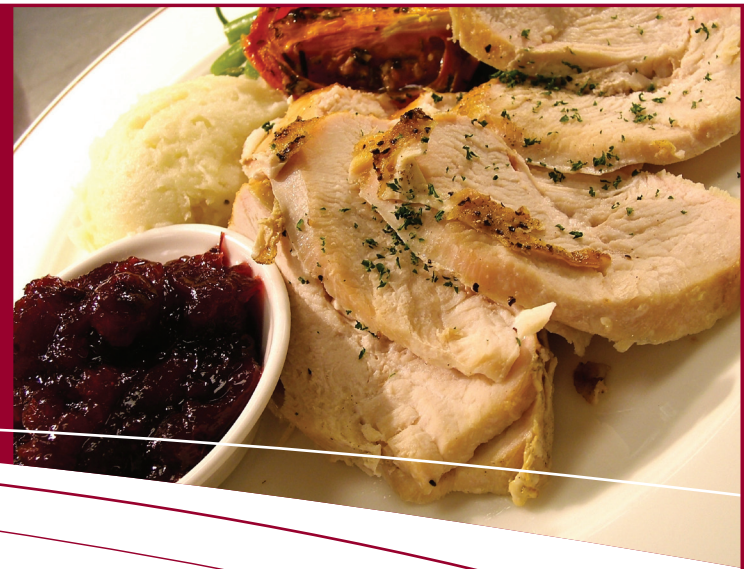


casual fine dining on campus

Thursday, October 4th & Friday, October 5th

served from 11:30 am to 2:00 pm



Thanksgiving Luncheon Buffet

Traditional corn chowder

Fresh baked jalapeño corn bread

Edamame, dried-cranberry & roasted cashew salad

Tri-coloured plum & goat cheese salad (spinach)

Heirloom beet & apple slaw

Autumn greens with fig-balsamic vinaigrette



Citrus brined roasted turkey

Richard's traditional apple-sage stuffing

Spicy lemongrass crusted mahi-mahi

Maple-sage pork, squash & bean cassoulet

Sweet potato & cauliflower tagine

Grainy mustard & thyme mashed potato

Rosemary roasted root vegetables



Warm toffee pear sticky pudding

Pumpkin mousse, cinnamon cream & candied ginger

Assorted cakes, squares & fresh fruit

\$22.50 PLUS TAX & GRATUITY

Call **888-4567, ext. 33801** for reservations

University Club