

casual fine dining on campus

Wednesday & Thursday

March 27th & 28th

served from 11:30 am to 2:00 pm



Easter Luncheon Buffet

\$22.95 plus tax & gratuity

Jewelled couscous with apricot, mint & pomegranate

Carrot, edamame & bean sprout salad with
coriander-orange vinaigrette

Arugula with five spice roasted plums, sun-dried cherries
& toasted walnuts, citrus vinaigrette

Spring greens, hearts of palm, roasted red pepper & sweet corn,
buttermilk basil vinaigrette

Eggs Mimosa

Roasted lamb rubbed with ras el hanout, shiraz-honey sauce

“Sea of Galilee” pan-seared tilapia with saffron & lemon
on broccoli raab

Asparagus & sun-dried tomato quiche

Caramelized onion, gruyère & rosemary scented
scalloped potatoes

Roasted red & golden beets

Richard’s coconut cream pie

Bailey’s-Grand Marnier Croquembouche

Assorted cakes, squares & fresh fruit

Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity

Please notify your server regarding any dietary concerns

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

University Club