

casual fine dining on campus

Wednesday, July 24, 2013

served from 11:30 am to 2:00 pm



Creole Christmas

... Brined jerk turkey, light chipotle gravy

“Escovitch” pan seared snapper

Jamaican curried lamb

Black bean & vegetable rice

Sweet potato mashed

Market fresh seasonal vegetables



Mexican coleslaw, green cabbage, black olives & corn

Jicama, orange & tomato salad, lemon coriander dressing

Grilled watermelon & feta with fresh basil

Spinach & tropical fruit, mango dressing

Mixed baby greens



Warm Calypso Christmas cake with dark rum sauce

Coconut cream tarts

Assorted cakes & squares

Fresh fruit

\$21.00 PLUS TAXES AND GRATUITY

Reservations recommended

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