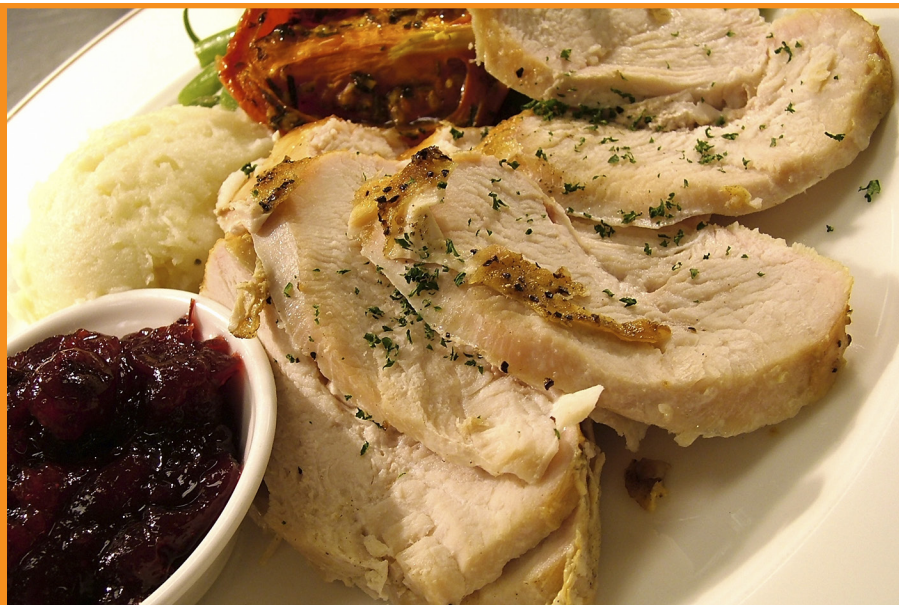


University Club
casual fine dining on campus

Thursday & Friday, October 10th & 11th, 2013
served from 11:30 am to 2:00 pm



BUFFET

Thanksgiving

... Roasted acorn squash soup

Harvest mixed greens & herbed couscous

Chili-mayo cabbage slaw

Wild mushroom, barley & cheddar cheese curd

Arugula, pear & borgonzola



... Cider brined turkey with apple-pumpnickel stuffing

Crispy ocean perch with sweet & spicy cucumber achar

Roast pork with sauerkraut & mustard demi-glace

Sweet corn polenta, spiced tomato chutney & herbed mozzarella

Fresh rosemary-thyme infused spaetzle

Oven roasted autumn vegetables



... Chef Mark's apple cake with warm bourbon caramel sauce

Gingered pumpkin tart with toasted coconut

\$22.50 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 OF
WATERLOO