

University Club  
casual fine dining on campus

Friday & Saturday, October 25th & 26th, 2013  
served from 11:30 am to 2:00 pm



2013

# Fall Convocation

FRIDAY, OCTOBER 25TH

**Arugula**

... diced pears, sun-dried cherries  
& toasted pecan salad



**Roasted chicken supreme**

... mushroom-Madeira sauce,  
celery root mashed & Brussels sprouts

OR

**Blood orange glazed grilled salmon**

... with jasmine rice & sautéed bok choy

OR

**Sweet corn & roasted red pepper risotto**

... with parmesan & chipotle-lime butter



**Maple-apple cheesecake**

\$26.95 PLUS TAXES AND GRATUITY

SATURDAY, OCTOBER 26TH

**Spinach**

... fresh figs, gorgonzola  
& toasted walnuts



**Chicken supreme**

... merlot plum demi-glace, rissole potato  
& roasted heirloom vegetables

OR

**Oven roasted salmon**

... with lemongrass coconut sauce,  
yellow rice & sautéed bok choy

OR

**Butternut squash & brie risotto**

... roasted pumpkin seeds, crispy leeks  
& balsamic drizzle



**Late harvest peach crumble**

\$26.95 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**