University Club casual fine dining on campus

October 24th & 25th, 2014 served from 11:30 a.m. - 2:00 p.m.



2014 Fall Convocation

Friday, October 24th

Plum, dates and toasted walnuts on autumn greens with shaved manchego & port-balsamic vinaigrette

Chicken supreme with tomato-basil salsa, basmati rice & sautéed green beans Or

Cajun spiced roasted salmon, minted cucumber relish

Autumn vegetable roll, spaghetti squash, chunky tomato-herb relish

Orange-cardamom bread pudding with caramelized figs

Saturday, October 25th

Autumn greens with oven-dried pears, cranberries & candied pecans, sherry vinaigrette

Dijon chicken supreme with braised cabbage & beans Or

Pesto crusted salmon with lemon beurre blanc, basmati rice & sautéed green beans

Or

Crisp polenta cakes with braised cabbage & beans

Brandied peach trifle

\$26 plus tax 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 concern

