HOLIDAY BUFFET LUNCH AT THE DIAMOND ALUMNI CENTRE (DAC)

Bakery Fresh Rolls with Whipped Butter and Tapenade (v)
Chef’s Daily Soup

SALADS:
Winter greens with assorted dressings (vg, gf)
Spinach salad with mandarin oranges, wild rice, roasted sweet potatoes, lemon balsamic dressing (v, gf)
Beet salad with arugula and goat cheese, pomegranate seeds, toasted almonds, citrus tarragon dressing (v, gf)
Baby grape tomato & pearl bocconcini salad with cucumber, red onion and pesto dressing (v, gf)
Potato, lentil and kale salad with dried cranberries, pecans & a grainy mustard dressing (v, gf)
Quinoa salad with roasted apples, dates, fennel, celery & blue cheese tossed in a creamy dill dressing (v, gf)

PLATTERS:
A selection of seafood and shellfish platter
Olives and assorted pickles platter (v, vg, gf)

DAILY FEATURE:
Local turkey slow roasted with fresh herbs
Orange & cranberry brioche stuffing
Spiced local cranberry compote (v, gf)
House made turkey gravy

Saffron rice pilaf with sun dried cranberries and almonds (v, gf)
Steamed vegetables tossed with extra virgin olive oil & fresh herbs (vg, gf)

The following menu selections will rotate daily:
CHEF ATTENDED CARVING STATION:
Slow roasted top round of beef with an onion beef jus (gf) OR
Baked ham spiked with grainy mustard & apricots, served with thyme cream sauce (gf)

HOT ITEMS:
Wild mushroom ravioli with herb cream sauce and mushroom sauté (v) OR
Vegetable lasagna topped with ratatouille cheese and herbs (vg)

Baked salmon with a raisin, cinnamon & rosemary crust, orange glaze OR
Baked cod with Brussel sprouts and bacon, roasted red pepper sauce (gf)

Whipped potato with caramelized onions (v, gf) OR
Roasted baby nugget potatoes tossed with fresh herbs and olive oil (vg, gf)

DESSERT STATION:
Chef’s daily selection of Holiday desserts and treats
Fresh seasonal fruit

Freshly Brewed Ethical Bean Gourmet Coffee & Herbal Tea

$24.95 + tax (excluding gratuities)

v = vegetarian  gf = made without gluten  vg = vegan

Holiday Buffet Lunches are available on the following dates:
December 4, 5, 6, 7, 8, 11, 12, 14
11:30 a.m. - 2:00 p.m.
Reservations are required, please phone 778-782-4794