HOLIDAY BUFFET LUNCH AT THE DIAMOND ALUMNI CENTRE
Available Dec 2\textsuperscript{nd} – 5\textsuperscript{th}, 11:30am – 2:00pm

- Freshly Baked Bread Rolls and Butter (V)
- Cream of Wild Mushroom Soup, Lemon Thyme Croutons (V)

**Salads & Appetizers**
- Mixed Artisan Greens, Beets, Crumbled Goats Cheese, Spiced Sunflower Seeds (V/GF)
- Winter Slaw, Red & Green Cabbage, Dried Cranberries, Mint, Candied Walnuts, Maple-sesame Vinaigrette (VG/GF/N)
- Roasted Broccoli and Cannellini Bean Salad, Red Bell Peppers, Crumbled Feta, Citrus Dressing (V/GF)
- Toasted Couscous Salad, Orange Segments, Spinach, Carrots, Lemon Herb Dressing (VG/DF)
- Salmon Platter - Lox, Candied and Smoked Salmon, Capers, Onion, (GF)
- Antipasto Platter - Eggplant, Peppers, Mushrooms, Zucchini, Olives, Balsamic-roasted Onions (VG/GF/DF)

**Chef attended Carving Station**
- Gingerbread-spiced Glazed Ham, Honey Mustard, Apple Horseradish Sauce (GF)

**Hot Entrées**
- Traditional Roasted Tom Turkey, Gravy, Cranberry Sauce, Sage and Apple Stuffing
- Pan-seared Salmon, Braised Leeks, Horseradish Cream (GF)
- Red Wine & Star Anise Braised Beef Short Ribs, Gremolata (GF/DF)
- Spinach & Cheese Cannelloni, Tomato, Mornay Sauce, Mie De Pain (V)

**Vegetables and Sides**
- DAC Signature Roasted Potatoes (V/GF)
- Maple-Honey Glazed Roasted Root Vegetables (V/GF)

**Dessert**
- Festive Cookies (V), Assorted Cheesecake (V), Mince Pies (V), Christmas Stollen (V/N),
- Sliced Fruit Platter (VG/GF/DF)
- Eggnog, Freshly Brewed Ethical Bean Fairtrade Coffee and Selection of Fine Tea

$26.59 + Tax

V = Vegetarian   VG = Vegan   GF = Made without gluten   DF = Dairy free   N = Contains nuts

Reservations open November 12\textsuperscript{th}. Max 20 guests per party (unless otherwise confirmed with MECS)
Call our VIP line to book: 778.782.4794
www.dining.sfu.ca