HOLIDAY BUFFET LUNCH AT THE DIAMOND ALUMNI CENTRE
Available Dec 2nd – 5th, 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 12th. Max 20 guests per party (unless otherwise confirmed with MECS)
Call our VIP line to book: 778.782.4794
www.dining.sfu.ca
HOLIDAY BUFFET LUNCH AT THE DIAMOND ALUMNI CENTRE
Available Dec 9th – 13th, 11:30am – 2:00pm

- Freshly Baked Bread Rolls and Butter (V)
- Maple-roasted Butternut Squash and Apple Soup (V/GF)

**Salads & Appetizers**
- Mixed Artisan Greens, Beets, Crumbled Goats Cheese, Spiced Sunflower Seeds (V/GF)
- Beet & Arugula Salad, Citrus Vinaigrette, Dried Cranberries, Walnuts (V/GF/N)
- Roasted Cauliflower and Lentil Salad, Bitter Greens, Toasted Pumpkin Seeds (VG/GF)
- Pasta and Chorizo Salad, Roasted Garlic & Cheese Dressing
- Salmon Platter, Lox, Candied and Smoked Salmon, Capers, Onion Rings, Honey Mustard (GF)
- Antipasto Platter, Eggplant, Peppers, Mushrooms, Zucchini, Olives, Balsamic-roasted Onions (VG/GF/ DF)

**Chef attended Carving Station**
- Herb & Garlic Marinated Slow Roasted Beef Round (GF), Horseradish Cream (V/GF), Mustard (V/GF), Pan Gravy

**Hot Entrées**
- Traditional Roasted Tom Turkey, Gravy, Cranberry Sauce, Sage and Apple Stuffing
- Salmon en Croute, Beurre Rouge
- Pan-seared Fraser Valley Chicken Breast, Mushroom Gravy (GF)
- Spinach & Cheese Cannelloni, Rose Sauce, Basil Oil (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 Teas

$26.59 + Tax

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