

HOLIDAY LUNCH AT THE DIAMOND ALUMNI CENTRE



Nov 28— Dec 20 (Closed for Special Event Dec 2, 9, 13, 16)

11.30 am—2 pm

Reservations on 778-782-4794



Bakery Fresh Rolls with Whipped Butter and Tapenade

Chef's Daily Soup

Fraser Valley Greens and Herbs with Assorted Dressings

Baby Potato Yam and Corn Salad with Chipotle Aioli

Rotini Pasta Salad with Button Mushrooms Broccoli and Zucchini Drizzled with a Creamy Feta Cheese Emulsion

Sweet and Spicy Papaya Salad with Fresh Coriander

Orzo Pasta with Sun-dried Tomato Fresh Arugula and Feta Cheese

Fresh Boston Lettuce and Romaine tossed with Candied Walnuts Apples Crisp Proscuitto and Blue Cheese Dressing

Fresh Baby Spinach with Sliced Button Mushrooms and Maple Mustard Dressing

Wild BC Salmon Display

Seafood Salad

Market Fresh Vegetable Selection with Dip

Olive Pickle and Pepper Platter

Slow Roasted Butter and Brandy Tom Turkey

Pancetta and Sun-dried Apricot Stuffing

Cranberry Chutney

Vegetarian Cornbread Dressing

Rich Pan Gravy

Roasted Herb and Parmesan Polenta on Creole Ratatouille

Or

Winter Squash and Chickpea Curry

Wild BC Sockeye Salmon in a Braised Fennel and Leek Bisque

Or

Pacific Sole Stuffed with a Mixture of Wild Mushrooms Spinach and Boursin Cheese Napped with Fresh Lemon Thyme Cream

ALTERNATION BETWEEN:

Grilled Chicken Breast with a Fig Balsamic Jus

Fire Roasted AAA Beef Loin with Caramelized Shallots and Forest Mushrooms

Roasted Garlic and Red Wine Braised Lamb Shanks

Oven Roasted Baby Potato Trio Or Whipped Buttermilk Potato

Jasmine Scented Rice with Scallions

Fresh Buttered Seasonal Vegetables

Holiday Dessert Table

Sliced Fresh Fruit Display

Mulled Cider Low Fat and Regular Eggnog

Coffee and Tea

Price : \$19.95

