

Hot Buffet Menu

V Vegetarian friendly menu items

H Halal friendly menu items

N Vegan friendly menu items

GF Gluten free

The following lunches are accompanied with the daily soup, one salad and one main option

Soup Options

Chef's daily selection made with fresh ingredients that are reflective of the season. **V N GF**

Salad Options *(please choose 1)*

- i) Tender mixed green salad tossed with dried fruit, toasted pumpkin seeds, sunflower seeds and cider vinaigrette **V N GF**
- ii) Traditional Caesar salad with herb croutons, parmesan cheese, and grilled lemon **V**
- iii) Tri-Colour fusilli pasta with olive, feta cheese, pepper and basil **V**

(Mixed green salad also comes with the choice of Balsamic or Ranch dressing)

Mains Option 1 *(please choose 1)*

- i) Orecchiette tossed with fragrant basil scented tomato sauce, roasted garlic and kale topped with a herb/bread crumb crust **V**
- ii) Penne Alfredo with smoked mushrooms, spinach and peas topped with a herb/bread crumb crust **V**

*Can be **N** if the cheese that is put on top is removed to create the herb/bread crumb crust

\$18.99 per person Minimum order of 15

Mains Option 2 *(please choose 1)*

- i) Beef and mushroom ragout with garlic kale and crushed new potatoes **GF**
- ii) Beef, Chicken or Tofu stir-fry **V N** with orange hoisin sauce, steamed rice and mixed vegetables*

*Stir-fry sauce can be made **GF** if requested

\$20.99 per person Minimum order of 15

Mains Option 3 *(please choose 1)*

- i) Roasted chicken breast supreme with soft herb polenta, seasonal vegetables* and mushroom gravy**
- ii) Pomegranate glazed chicken breast supreme with spiced cauliflower, wild rice, lentils, spinach and toasted almonds* **GF**

*Sides can be replaced with seasonal vegetables and oven roasted potatoes

Can be made **GF by removing the flour or the gravy being placed on the side

\$22.99 per person Minimum order of 20

Mains Option 4 *(please choose 1)*

- i) Roasted Atlantic salmon with leek and citrus braised Puy lentils, spinach, green apple and cider vinaigrette* **GF**
- ii) Roasted Angus striploin with garlic mashed potato thyme and honey glazed heirloom carrots and mustard onion jus* **GF**
- iii) Maple brined and roasted pork loin with buttermilk whipped sweet potato, cider braised cabbage and mustard jus* **GF**

*Sides can be replaced with oven roasted potatoes and seasonal vegetables

\$25.99 per person Minimum order of 25

(Add-ons can be added to the buffet package price for an additional cost. Unfortunately, substitutions are not possible.)

Mains options 1 and 2 cannot be mixed with Mains options 3 and 4.

When selecting 2 types of mains from mains options 3 and 4, the sides must remain the same for all your guests.

All hot buffets are accompanied by:

- i) Garlic bread (Mains Options 1 & 2)
- ii) Freshly baked bread rolls (Mains Options 3 & 4)
- iii) An assortment of dessert bars and squares (ask about upgrades)
- iv) Freshly brewed coffee and tea
- v) An assortment of bottled juice and canned pop

Booking and Inquiries

For further information, bookings and inquiries, please contact our Conference Coordinator:

Tel: 416.979.5250 ext. 1-2352

Email: sales@ryersonstudentcentre.ca