



Toronto Metropolitan University
STUDENT CENTRE



**HOT BUFFET:
LUNCH & DINNER**



HOT BUFFET #1

\$22.99/person

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter, and olive oil.

SALAD (Choice of 1)

Tender Mixed Greens **V** **N** **GF**

With house vinaigrette, dried fruit, and toasted pumpkin seeds.

Traditional Caesar Salad **V**

With herb croutons, parmesan cheese and lemon wedges.

MAIN (Choice of 1)

Orecchiette **V**

Tossed with fragrant basil scented tomato sauce, roasted garlic, and kale. Baked and topped with herb breadcrumbs.

Penne Alfredo **V**

With smoked mushrooms, spinach, and peas. Baked and topped with herb breadcrumbs.

DESSERT

Assorted Cookies

V Vegetarian **H** Halal **N** Vegan **GF** Gluten free



HOT BUFFET #2

\$23.99/person

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter, and olive oil.

SALAD

 (Choice of 1)

Tender Mixed Greens **V** **N** **GF**

With house vinaigrette, dried fruit, and toasted pumpkin seeds.

Traditional Caesar Salad **V**

With herb croutons, parmesan cheese and lemon wedges.

MAIN

 (Choice of 1)

Beef, Chicken **H**, or Tofu Stir-Fried **V** **N** **GF**

With sweet and sour sauce, mixed vegetables, and bean sprouts. Steamed jasmine rice.

Chicken and Chickpea Curry

Tender pieces of chicken and chickpeas simmered in a fragrant curry coconut gravy. Steamed jasmine rice and seasonal vegetables

Vegan Curry **V** **N** **GF**

Fried tofu, chickpeas, and edamame simmered in a fragrant curry coconut gravy. Steamed rice and seasonal vegetables.

DESSERT

Assorted Cookies

V Vegetarian **H** Halal **N** Vegan **GF** Gluten free



HOT BUFFET #3

\$26.99/person

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter, and olive oil.

SALAD (Choice of 1)

Tender Mixed Greens **V** **N** **GF**

With house vinaigrette, dried fruit, and toasted pumpkin seeds.

Traditional Caesar Salad **V**

With herb croutons, parmesan cheese and lemon wedges.

MAIN

Roasted Chicken Breast Supreme. **H**

With Smoked mushroom gravy, steamed seasonal vegetables and herb roasted potatoes.

DESSERT

Assorted Cookies

Warm Apple Crumble

With whipped cream and caramel sauce.

V Vegetarian

H Halal

N Vegan

GF Gluten free



HOT BUFFET #4

\$26.99/person

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter, and olive oil.

SALAD

 (Choice of 1)

Tender Mixed Greens **V** **N** **GF**

With house vinaigrette, dried fruit, and toasted pumpkin seeds.

Traditional Caesar Salad **V**

With herb croutons, parmesan cheese and lemon wedges.

MAIN

Baked Atlantic Salmon Fillets with Lemon Wedges **GF**

White wine, lemon, and dill cream sauce, steamed seasonal vegetables, and herb roasted potatoes.

DESSERT

Assorted Cookies

Warm Apple Crumble

With whipped cream and caramel sauce.

V Vegetarian

H Halal

N Vegan

GF Gluten free

HOT BUFFET #5

\$28.99/person

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter, and olive oil.

SALAD (Choice of 1)

Tender Mixed Greens **V** **N** **GF**

With house vinaigrette, dried fruit, and toasted pumpkin seeds.

Traditional Caesar Salad **V**

With herb croutons, parmesan cheese and lemon wedges.

MAIN

Roasted and Sliced Angus Striploin

With mustard/Onion jus and horseradish, steamed seasonal vegetables, and herb roasted potatoes.
(Can be Gluten-Free)

DESSERT

Assorted Cookies

Warm Apple Crumble

With whipped cream and caramel sauce.

V Vegetarian

H Halal

N Vegan

GF Gluten free





MENU

ENHANCEMENTS

Replace existing vegetable or potato option with one of the following:


- Roasted garlic mashed potato. (Any) **\$3.99**
- Thyme and honey roasted heirloom carrots. (Any) **\$3.99**
- Leek and citrus braised Puy lentils w/spinach, green apple, and cider cream. (Salmon) **\$6.99**
- Spice roasted cauliflower w/wild rice, Puy lentils, and spinach. (Chicken) **\$6.99**

Further Enhancements

- Add another salad. **\$4.99**
- Add vegetarian pasta course. **\$10.99**
- Marinated olives and peppers **\$8.99**
- Crudites w/hummus and onion dip. **\$8.99**
- Sliced fruit. **\$8.99**

BOOKING AND INQUIRIES

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

 416.979.5250 ext. 552353 / 552352

 info@tmusc.ca / sales@tmusc.ca