



Toronto Metropolitan University
STUDENT CENTRE



**HOT BUFFET:
LUNCH & DINNER**



HOT BUFFET #1

\$22.99/person (minimum order of 15)

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Served with Garlic Bread

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 & lemon wedges.
(Parmesan cheese on the side)

MAIN (Choice of 1)

Orecchiette **N**

Tossed with fragrant basil scented tomato sauce, roasted garlic, and kale. Baked and topped with herb breadcrumbs. (Parmesan on the side)

Penne Alfredo **V**

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

DESSERT

Assorted Cookies

All Hot Buffet options include coffee and tea service along with a variety of bottled juices and assorted cans of pop.

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



HOT BUFFET #2

\$23.99/person (minimum order of 15)

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter

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 & lemon wedges. (Parmesan cheese on the side.)

MAIN (Choice of 1)

Chicken **H** , or Tofu Ragout **V** **N** **GF**

Ragout of roasted chicken breast or Tofu, with mushrooms, peas and spinach, with smoked mushroom gravy & rice.

Chicken and Chickpea Curry

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

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

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

DESSERT

Assorted Cookies

All Hot Buffet options include coffee and tea service along with a variety of bottled juices and assorted cans of pop.

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



HOT BUFFET #3

\$26.99/person (minimum order of 15)

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter.

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 & lemon wedges. (Parmesan cheese on the side.)

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.

Further Enhancements

- Add another salad. **\$4.99/person**
- Add vegetarian pasta course. **\$10.99/person**

All Hot Buffet options include coffee and tea service along with a variety of bottled juices and assorted cans of pop.

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



HOT BUFFET #4

\$26.99/person (minimum order of 15)

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter.

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 & lemon wedges. (Parmesan cheese on the side.)

MAIN

Baked Atlantic Salmon Fillets* **GF**

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

**unavailable on Mondays/Tuesdays after a long weekend.*

DESSERT

Assorted Cookies

Warm Apple Crumble

With whipped cream and caramel sauce.

Further Enhancements

- Add another salad. **\$4.99/person**
- Add vegetarian pasta course. **\$10.99/per person**

All Hot Buffet options include coffee and tea service along with a variety of bottled juices and assorted cans of pop.

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



HOT BUFFET #5

\$28.99/person (minimum order of 30)

SOUP AND SIDE

Chef's Daily Selection

Reflective of the season.

Assorted Dinner Rolls

With butter.

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 & lemon wedges. (Parmesan cheese on the side.)

MAIN

Roasted and Sliced Angus Striploin **GF**

With mustard/Onion jus, horseradish, steamed seasonal vegetables, and herb roasted potatoes.

DESSERT

Assorted Cookies

Warm Apple Crumble

With whipped cream and caramel sauce.

Further Enhancements

- Add another salad. **\$4.99/person**
- Add vegetarian pasta course. **\$10.99/person**

All Hot Buffet options include coffee and tea service along with a variety of bottled juices and assorted cans of pop.

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