

GRAD BUFFET MENU

Creamy Wild Mushroom Soup

Served with fresh rolls, creamy butter

Italian Antipasti Buffet

Fine Cheese Selection, Variety of Olives, Artichokes, Marinated Roasted Sweet Peppers, Cured Meats, Hot Salami, Bayshore Honey, Fig Jam, Grapes and Toasted Mix Nuts

Salads:

- **Bayshore Garden Salad (GF, DF, Vegan)** - Heritage Field Greens, English Cucumber, Baby Heirloom Tomato, Rainbow Radish, Green Beans, Selection of Dressings (Ranch, Sun-dried Tomato, and Balsamic)
- **Mediterranean Chickpeas Salad (GF, NF, Vegetarian)** - Chickpeas, Celery, Sweet Peppers, Baby Cucumber, Grape Tomato, Kale, Marinated Feta with Greek Herb Dressing
- **Asian Noodle Salad (GF, DF, Vegan)** - Rice Noodles, Red Cabbage, Grated Carrots, Sweet Peppers, Cilantro, Scallions, Red Radish, Toasted Peanuts, Sesame Soy Dressing

Hot Items:

- **Slow Roasted Beef Strip-loin (GF, DF, NF)**
Pre-carved Beef Strip-loin, Heirloom Baby Carrots, Roast New Potatoes, Pink Peppercorn Sauce
- **Grilled Fraser Valley Chicken Breast (DF)**
Roasted Cauliflower, Wild Mushroom and Shallot Ragout
- **Pan Seared Salmon with Fregola (NF)**
Olives and Artichoke Fregola, Sun Dried Tomato and Capers Cream Sauce, Baby Spinach
- **Vegetable Stir-fry (Vegan)**
Bell Peppers, Shallot, Baby Corn, Tofu, Spring Onion, Sesame, House Sweet & Sour sauce
- **Garlic & Parmesan Mashed Potatoes (GF, NF)**
Roasted Garlic, Parmesan, Chives, Fried Onion
- **Olive Oil Tossed Spring Vegetable Selection (GF, DF, Vegan)**

Desserts:

Assorted Cupcakes, Cookies and mini-brownies (nut-free option available)
Selection of Cheesecakes, Chocolate Mousse, Assorted Cream Puffs and Eclairs
Seasonal Fresh Fruit Salad

GF - Gluten Free, DF - Dairy Free, NF - Nut Free



Eat Well

Stay focused and energized with these nutritious and energizing foods.

Dishes designed to stimulate your brain

and fuel your productivity.