THE UNION CLUB

OF BRITISH COLUMBIA

LUNCH MENUS

Plated Luncheons

You choose 3 courses, extra course $5.95.
Choose one item per course for your event.
All menus come with a selection of baked Artisan breads.

Soups & Salads

Smoked Cod & Tomato Chowder Italian parsley
Cream of Wild Mushroom Soup tarragon cream
Roasted Squash Bisque nutmeg crème fraiche
Spinach Salad asiago crisps, bacon , sautéed woodland mushrooms, sliced egg, creamy herb dressing
Caesar Salad marble rye croutons, parmesan cheese, creamy garlic dressing, asiago cheese and lemon
Market Greens Island tomatoes, julienne carrots, cucumber, white balsamic & maple vinaigrette

Entrees

Freshly Baked UC Quiche	Saanich greens and ranch dressing	27.50
Local Halibut	pan seared pacific halibut, watercress & lemon beurre blanc	29.95
Curried Pork Loin	cumin & coriander raita, green apple chutney, crisp pappadum	27.50
Lemon & Butter Baked Wild Salmon	artichoke tomato compote, garden herbs	29.50
Breast of Chicken Chasseur	mushroom, shallot and white wine sauce	28.50
Butternut Squash Ravioli	asiago cream sauce, seasonal vegetables, garlic toast	26.50
Roast Beef	English cut and served with Yorkshire pudding	29.50

Desserts

Tiramisu espresso custard sauce, vanilla tuile, fresh mint
Triple Chocolate Mousse chocolate garnish, candied pecans, maple anglaise
Carrot Cake moist layered cake with traditional cream cheese icing
Crème Caramel coriander shortbread, fresh citrus, rich caramel sauce
New York Cheesecake berry compote, whipped cream, cinnamon tuile

Substitute for an additional 3.95:
Artisan Cheese & Fruit including cheddars, semi-ripe, blues and cream cheeses, crostini, grapes

Includes

freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas

Should you require a choice of entrée, the additional charge per person will be:
Two entrees plus Chef's-choice vegetarian

if breakdown provided 3 business days prior to the event	4.00
if selected at the event	10.00

All prices are before taxable service charge of 15% and 12% HST

Working Lunches (minimum 10 people)

Build Your Own Sandwich 24.00

fresh baked artisan breads,
sandwich fillings (including roast beef, ham, turkey, corned beef, egg, salmon and tuna salad),
cheeses (including Swiss, cheddar and brie),
assortment of condiments, tomatoes, cucumber, lettuce, red onions,
pasta salad, market greens & assorted dressings,
fresh seasonal vegetables & house dip,
dessert squares,
freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas

The Classic 23.00

soup of the day,
freshly made sandwich mirror (based on one sandwich per person):
assorted cold cuts, tuna, salmon, egg salad and vegetarian,
assorted breads and rolls,
pasta salad, fresh seasonal vegetables with house dip,
freshly baked cookies,
freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas

It's a Wrap 25.00

soup of the day,
market greens & assorted dressings,
Greek salad, crisp assorted pickles & olives,
flour tortilla wraps including grilled chicken, roast beef, grilled vegetables and smoked salmon with cream cheese,
seasonal fresh fruit,
freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas.

When in Rome… 26.00

traditional Caesar salad,
roma tomato & bocconcini salad,
marinated vegetable antipasto platter,
traditional lasagna, garlic toast,
dessert squares, seasonal fresh fruit,
freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas.

Beverages

Freshly brewed regular & decaffeinated coffee				3.95
A selection of black, herbal & fruit teas				3.95
Assorted juices - apple, orange or grapefruit (250ml bottle)				3.00
Pellegrino sparkling water	355ml	3.50	1 litre bottle	7.50
Perrier water	355ml	3.50	750ml bottle	7.00
Aquafina still bottled water	591ml	2.50	1 litre bottle	5.00
Soft drinks (pepsi, diet pepsi, 7-up, diet 7-up, ginger ale, soda, tonic)	355ml	2.50 (cans)	1 litre bottle	5.25

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Luncheon Buffet

Harbour-View Lunch Buffet (minimum 35 people) 26.95

fresh baked artisan breads with butter, vegetable & pickle platter, seasonal vegetables, rice, potatoes, freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas.

Your Choice of Four Seasonal Salads:

Market Greens house-made white balsamic and maple vinaigrette

Spinach Leaf roast mushrooms, red onion, vine ripened tomatoes

New Potato Salad mild grainy mustard dressing, egg, slivered scallions

Mediterranean Salad feta, kalamata olives, bell peppers, red onions, cucumbers, tomatoes, fresh herb vinaigrette

Tomato & Bocconcini Salad balsamic reduction, local Island basil

Curried Couscous Salad dried fruit, mint and lemon vinaigrette

Waldorf Salad crisp celery root, apples, grapes, toasted walnuts, creamy herb dressing

Chilled Penne Pasta Salad tender garden vegetables, local herbs, creamy lemon aioli dressing

Quinoa Salad quinoa and roasted vegetables

Caesar Salad toasted croutons, parmesan cheese, creamy garlic dressing, asiago curls, lemon wedges

Your Choice of Two Entrees:

Apricot, Fig & Pear Stuffed Pork Loin sauerkraut and grainy mustard cider sauce

Grilled Breast of Chicken roasted sweet southwestern corn, lime salsa, smoked mesquite tomato sauce

Grilled Salmon fresh leeks, lemon and herb butter sauce, crispy pastry fleurons

Roasted Glazed Lamb Leg tender, marinated lamb, rich minted demi glaze

Rosemary & Garlic Sterling AAA Alberta Beef Sirloin roasted mushrooms, brandied peppercorn sauce

Pan Seared Ling Cod local shell fish, white wine and thyme cream sauce

Grilled Vegetable Lasagna sautéed spinach, gilled vegetables, ricotta & asiago cheese, smoked tomato sauce

Chicken Vegetable Curry mild coconut curry cream sauce, poppadum, mango chutney condiment

Additional hot dishes	6.95
Additional salads	3.95

You're Choice of One Plated Dessert:

Tiramisu espresso custard sauce, vanilla tuile, fresh mint

Triple Chocolate Mousse chocolate garnish, candied pecans, maple Anglaise

Carrot Cake moist layered cake with traditional cream cheese icing

Crème Caramel coriander shortbread, fresh citrus, rich caramel sauce

New York Cheesecake berry compote, whipped cream, cinnamon tuile

Substitute for an additional 3.95

Artisan Cheese & Fruit cheddars, semi-ripe, blues and cream cheeses, crostinis, grapes

Luncheon Dessert Buffets (when ordered to accompany your Luncheon Buffet)

A selection of cakes, assortment of dessert squares, profiteroles, whipped cream 5.95

A selection of cakes, crème caramel, French pastries, éclairs, assortment of dessert squares, freshly baked pies, profiteroles, whipped cream 7.95

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Luncheon Buffet

Chef-Attended Carving Stations

Roasted Top Sirloin of Beef Yorkshire pudding, beef au jus and peppercorn sauce	10.00
Dijon & Honey Glazed Bone-in Ham cider sauce	10.00
Roasted Leg of Lamb minted lamb sauce	14.00
Wild Salmon Coulibiac salmon fillet wrapped in pastry, with egg, mushrooms, mild horseradish and dill sauce	10.00
Roasted Fraser Valley Turkey sage stuffing, rich turkey gravy	10.00

Cold Buffet Enhancements

Smoked Salmon (Lox) Platter lemons, capers and red onions	10.00
Smoked Fish Platter barbecue salmon tips, candied salmon nuggets, pepper smoked mackerel	8.00
Assorted Seafood Mirror seared albacore tuna, poached salmon, herring roll mops, local halibut, marinated prawns	10.00

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