



# *Dinner Buffets*

Creating Lasting Memories

250.384.1151 (ext 305) [catering@unionclub.com](mailto:catering@unionclub.com) [unionclub.com](http://unionclub.com)



THE UNION CLUB  
OF BRITISH COLUMBIA

## HISTORY

Founded in 1879, The Union Club of British Columbia is a landmark institution in the heart of downtown Victoria. With an imposing design inspired by the classic clubs of London, the Club's heritage building has always offered premier service, amenities, companionship, and exceptional comfort. The Union Club's goal is always to ensure that Members and Guests feel as relaxed and comfortable as they would at home.

## PRIDE

The Union Club prides itself on professional catering for corporate and business events, weddings, social occasions, and celebrations; the excellence of its cuisine and the flawless service provided by its well-trained table staff. The Union Club's reputation for success is the direct result of consistently delivering quality catering services to its Members and their Guests.

## COMMITMENT

The Union Club is committed to preparing and presenting cuisine of the highest quality, using fresh and local ingredients wherever possible. Victoria and its surrounding farmlands are at the forefront of "local and sustainable" food practices in Canada. We are committed to the best naturally produced ingredients in season, featuring local wholesome produce, meats, game, fish and fowl. We are dedicated to the OceanWise initiative

# Dinner Buffets

DF .....dairy-free

GF .....gluten-free

VEG .....vegetarian

VGN .....vegan

## Dinner Buffets

\$60 Per Guest - Minimum 50 Guests

Additional Hot Dishes: Add \$11.00 / pp

Additional Salads: Add \$8.00 / pp

All Selections Apply to the Entire Group

### All Dinner Buffets Include the Following:

Fresh Baked Artisan Breads and Butter, Pickle Platter, Seasonal Vegetables with Herb Dip, Smoked Fish Platter, Atlantic Baby Shrimp with Cocktail Sauce, Fresh-Brewed Regular and Decaffeinated Coffee, and a Selection of Black, Herbal and Fruit Teas

## SELECT YOUR FIVE SALADS

### Classic Recommendations

#### Heritage Green Salad (GF/VEG)

Mixed Greens with Shaved Local, Seasonal Vegetables, Crumbled Island Goat Cheese, Toasted Sunflower Seeds and Dried Cranberries, served with Assorted Dressings & Vinaigrettes

#### Country-Style Potato Salad (GF/VEG)

Baby Yukon Gold Potatoes with Slivered Scallions, Fresh Herbs, Boiled Hen's Eggs, Grilled Asparagus, Shaved Radish, Smoked Paprika and Zesty Buttermilk & Grainy Mustard Dressing

#### Sicilian Pasta Salad (VEG)

Italian Seashell Pasta, Kalamata Olives, Oven-Roasted Sun Wing Farms' Tomatoes, Capers, Genovese Basil, Arugula and Creamy Feta & Garlic Emulsion

## Elevated Selections

### Romaine Hearts

Baby Gem Romaine Hearts, House Caesar Dressing, Shaved Parmigiano Reggiano, Crispy Capers and Toasted Brioche Croutons

### Albacore Tuna Niçoise (GF)

Seared Rare Albacore Tuna Loin, Green Beans, Kalamata Olives, Sun Wing Farms' Cherry Tomatoes, Fingerling Potatoes, Butter Lettuce, Free-Range Egg and Grainy Mustard & Sherry Vinaigrette **Add \$4.00/pp**

### Steakhouse Wedge (GF)

Iceberg Lettuce Wedges, Crumbled Bacon, Vine-Ripened Tomatoes, Spanish Onions and Buttermilk Blue Cheese Dressing

### Tomato Caprese (GF/VEG)

Vine-Ripened Tomatoes, Bella Casara Bocconcini, Wild Arugula, Extra Virgin Olive Oil, Lemon Vinegar, Balsamic Reduction and Cracked Pepper

### Garden Beetroots (GF/VEG)

Lightly-Pickled Saanich Beetroots, Crumbled Island Goat Cheese, Toasted Hazelnuts, Wild Arugula, Citrus Segments and Sherry Shallot Vinaigrette

## Heart Smart Selections

### Vancouver Island Buddha (GF/VGN)

Ancient Faro Grains, Shaved Cabbage, Shredded Green Kale and Carrots, Bean Sprouts, Sesame Seeds, Toasted Peanuts and Spicy Peanut Dressing

**Add \$3.00/pp**

### South-Cali Chicken Quinoa (GF/VEG)

Blackened Chicken Breast, Marinated Quinoa, Chilliwack Corn, Crumbled Feta, Sweet Dates, Avocado and Cilantro Lime Vinaigrette

**Add \$4.50/pp**

### Harvest Bowl (GF/VEG)

Roasted Sweet Potatoes, Shredded Kale, Brussels Sprouts, Brown Rice, Dried Cranberries, Slivered Toasted Almonds, Shredded Parmesan and Apple Cider & Honey Vinaigrette



## SELECT YOUR TWO ACCOMPANIMENTS

### *Classic Recommendations*

#### A Gathering of Seasonal Vegetables

(GF/VGN)

Chef's Selection of In-Season Offerings Roasted to Perfection, finished with Extra Virgin Olive Oil, Garden-Fresh Herbs, Sea Salt and Cracked Black Pepper

#### Roasted Red Chieftain Potatoes

(GF/VGN)

Locally-Grown Oven-Roasted Red Skinned Potatoes, finished with Rooftop Rosemary, Sea Salt and Cracked Pepper

#### Rice Pilaf (GF/VGN)

Steamed Jasmine Rice Pilaf, finished with Garden-Fresh Herbs and Extra Virgin Olive Oil

### *Elevated Selections*

#### Saskatchewan Wild Rice & Grains

(GF/VGN)

Wild Rice & Grain Pilaf, Toasted Pecans and Dried Cranberries

**Add \$2.50/pp**

#### Roasted Baby Beetroots (GF/VGN)

Roasted Organic Beetroots, Braised Beet Greens, finished with Balsamic Gastrique and Toasted Pine Nuts

**Add \$2.50/pp**

#### Scalloped Potatoes (GF/VEG)

Thin Layers of Yukon Potatoes, Garlic-Infused Cream, Cracked Black Pepper and Aged Italian Cheese

**Add \$2.50/pp**

#### Cauliflower & Broccoli Gratin (VEG)

Classically-Prepared with Creamy Bechamel, Aged Cheddar, Parmesan Cheese and Panko Crumb Crust

**Add \$2.50/pp**

#### Roasted Heirloom Carrots (GF/VEG)

Local Heritage Carrots Roasted with Cumin & Caraway, finished with Yogurt Sauce and Fresh Dill

**Add \$2.50/pp**

#### Wild & Cultivated Mushroom Garganelli

(VEG)

Vancouver Island Mushrooms, Caramelized Walla Walla Onions, Egg Yolk Pasta, Shaved Parmigiano Reggiano, Oven-Roasted Sun Wing Farms' Tomatoes

**Add \$4.50/pp**

#### White Bean Cassoulet (GF)

Smokehouse Bacon Lardons, Baked White Beans, Stewed Roma Tomatoes, Pearl Onions and Garden Herbs **Add \$3.50/pp**

## SELECT YOUR THREE ENTREES

### *Union Club Classics*

#### Island Farmhouse Chicken Marbella (GF)

Free-Range Chicken Breast, Spanish Green Olives, White Wine and Capers

#### Coastal British Columbia Salmon (GF)

Smoky Chilliwack Corn Sauce, Shaved Fennel and Slivered Scallions

#### Prince Rupert Ling Cod (GF)

Pan-Roasted, Manilla Clam Dashi Emulsion, Lemon, Garlic, Fine Herbs and Bonito

#### Braised Angus Boneless Short Ribs

Roasted Cremini Mushrooms, Natural Jus and Toasted Pistachio Crumble

#### Clayoquot Sound Sablefish (GF)

Oven-Roasted, Red Pepper & Miso Emulsion, Fennel Frond and Garden Chives **Add \$7.00/pp**

#### Roasted Alberta AAA Beef Sirloin (GF)

Foraged Mushrooms, Red Wine Jus and Horseradish Condiment

#### Tandoori-Style Farmhouse Chicken Thighs (GF)

Free-Range Chicken Thighs; Spiced Yogurt Sauce and Cilantro



Roasted Peace Country Lamb Leg (GF)  
Rosemary, Garlic, Lemon and Mint Condiment

Fraser Valley Pork Loin (GF)  
Braised Red Cabbage, Mission Fig & Mustard Seed Jus

Traditional House-Made Lasagna  
Braised Angus Beef, Stewed Tomatoes, Wilted Spinach, Crumbled Feta and House Pasta

Stuffed Poblano Peppers (GF/VEG)  
Spanish-Style Rice, Black Beans, Roasted Corn, Queso Fresco, Cilantro and Lime

### Chef-Attended Carvings

Roasted Honey Glazed Ham (GF/DF)  
Babes' Wildflower Honey, Grainy Mustard Jus  
**Add \$7.00 / pp**

Angus Beef Prime Rib  
Signature Horseradish, Dijon Mustard, Yorkshire Puddings and Red Wine Jus  
**Add \$11.00 / pp**

Cedar Planked Coastal Salmon (GF/DF)  
BC Salmon, Brown Sugar & Lemon Glaze, Garden Dill and Torched Cedar Planks  
**Add \$8.50 / pp**

### SELECT ONE SERVED DESSERT

#### Classic Recommendations

Honey Crème Brûlée (GF)  
Babes' Fireweed Blossom Honey, Chantilly Cream, Poached Pear and Mint

Dark Chocolate Mousse  
White Chocolate Cremeux, Hazelnut Sponge and Salted Caramel

House-Baked Apple Pie  
Whiskey-Infused Apples, Cinnamon and Vanilla Ice Cream

Tiramisu  
Classic Preparation, Coffee Crème Anglaise, Raspberry Coulis, Chocolate Gelato and Gooseberry

#### Seasonal Elevations

Moscato Panna Cotta (GF)  
Macerated Saanich Berries, Strawberry Consommé and Strawberry Sorbet  
**Add \$3.50 / pp**

Pain Perdu  
Custard-Soaked Brioche, Roasted Island Figs, Plum Reduction, Mascarpone Ice Cream and Mint  
**Add \$2.50 / pp**

Artisan Cheese  
Locally Curated Selection of Cheeses, Crackers, Fruits and Preserves  
**Add \$6.00 / pp**

Dessert Buffet  
Chef's Selection of French Pastries, Buffet Cakes, Dessert Squares, Profiteroles, Seasonal Fruits and Whipped Cream  
**Add \$15.00 / pp**



THE UNION CLUB  
OF BRITISH COLUMBIA

