

Hot Buffet Menu

V Vegetarian friendly menu items

H Halal friendly menu items

N Vegan friendly menu items

GF Gluten free

The following selections are accompanied with the daily soup, one salad and one main option

Soup Options

Chef's daily selection made with fresh ingredients that are reflective of the season. **V N GF**

Salad Options *(please choose 1 salad)*

- i) Tender mixed green salad tossed with dried fruit, toasted pumpkin seeds and sunflower seeds **V N GF**
- ii) Traditional Caesar salad with herb croutons, parmesan cheese, and grilled lemon **V**
- iii) Tri-Colour fusilli pasta with olive, feta cheese, pepper and basil **V**

(Mixed green salad comes with the choice of balsamic or apple-cider vinaigrette dressing)

Mains Option 1 *(please choose 1 main entree)*

- i) Orecchiette tossed with fragrant basil scented tomato sauce, roasted garlic and kale topped with a herb/bread crumb crust **V**
- ii) Penne Alfredo with smoked mushrooms, spinach and peas topped with a herb/bread crumb crust **V**

*Can be **N** if the cheese that is put on top is removed to create the herb/bread crumb crust

\$19.99 per person Minimum order of 15

Mains Option 2 *(please choose 1 main entree)*

- i) Beef and mushroom stew with garlic kale and crushed new potatoes **GF**
- ii) Beef, Chicken **H** or Tofu stir-fry **V N GF** with house made stir-fry sauce, steamed rice and mixed vegetables
- iii) Chicken **H** or Vegan Curry: Chicken or Tofu **V N GF** with broccoli, bok-choy and baby carrots simmered in coconut milk and a fragrant green curry sauce with steamed jasmine rice

\$22.99 per person Minimum order of 15

All hot buffets are accompanied by:

- i) Garlic bread (Mains Options 1)
- ii) Freshly baked bread rolls (Mains Options 2)
- iii) An assortment of miniature tarts, macarons and a small portion of brownies **GF** to accommodate dietary needs
- iv) Freshly brewed coffee and tea

Enhancements:

Add a second salad \$3.99pp

Marinated olives and peppers \$3.99pp

Upgrade dessert to warm apple crumble with caramel sauce \$4.99pp

Whole fruit \$2.49pp

Seasonal sliced fresh fruit OR Crudités platter with hummus & ranch dip \$6.99pp

Perrier or Eska Sparkling Water \$3.99 pp

Other selections are available on our À la carte menu



Booking and Inquiries

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

Tel: 416.979.5250 ext. 1-2352

Email: sales@ryersonstudentcentre.ca

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Soup Options

Chef's daily selection made with fresh ingredients that are reflective of the season. **V N GF**

Salad Options *(please choose 1 salad)*

- i) Tender mixed green salad tossed with dried fruit, toasted pumpkin seeds and sunflower seeds **V N GF**
- ii) Traditional Caesar salad with herb croutons, parmesan cheese, and grilled lemon **V**
- iii) Tri-Colour fusilli pasta with olive, feta cheese, pepper and basil **V**

(Mixed green salad comes with the choice of balsamic or apple-cider vinaigrette dressing)

Mains Option 3 *(please choose 1 main entree)* Enhancements are recommended pairings by our Chef

- i) Roasted chicken breast supreme **H** with sides of seasonal vegetables and oven roasted potatoes and mushroom gravy* \$23.99 per person
Enhance your entree and replace your potatoes with soft herb polenta \$2.99 per person
- ii) Pomegranate glazed chicken breast supreme **H** with sides of seasonal vegetables and oven roasted potatoes \$23.99 per person **GF**
Enhance your entree and replace your sides with spiced cauliflower, wild rice, lentils, spinach and toasted almonds \$3.99 per person **GF**

*Can be made **GF** by removing the flour or the gravy being placed on the side
Minimum order of 20

Mains Option 4 *(please choose 1 main entree)* Enhancements are recommended pairings by our Chef

- i) Roasted Atlantic salmon with sides of seasonal vegetables and oven roasted potatoes \$26.99 per person **GF**
Enhance your entree and replace your sides with leek and citrus braised Puy lentils, spinach, green apple and cider vinaigrette **GF**
\$3.99 per person
- ii) Roasted Angus striploin with sides of seasonal vegetables and oven roasted potatoes and mushroom gravy* \$26.99 per person
Enhance your entree and replace your sides with garlic mashed potato thyme and honey glazed heirloom carrots and mustard onion jus **GF**
\$3.99 per person
- iii) Maple brined and roasted pork loin with sides of seasonal vegetables and oven roasted potatoes \$26.99 per person **GF**
Enhance your entree and replace your sides with buttermilk whipped sweet potato, cider braised cabbage and mustard jus **GF**
\$3.99 per person

*Can be made **GF** by removing the flour or the gravy being placed on the side
Minimum order of 25

Make it a double entree: \$39.99 per person

All hot buffets are accompanied by:

- i) Freshly baked bread rolls (Mains Options 3 & 4)
- ii) An assortment of miniature tarts, macarons and a small portion of brownies **GF** to accommodate dietary needs
- iii) Freshly brewed coffee and tea
- iv) An assortment of bottled juice and canned pop

Enhancements: (Refer to the A la Carte Menu for more options)

- Add a second salad \$3.99pp
- Add a vegetarian orrechiette pasta course \$10.99pp
- Marinated olives and peppers \$3.99pp
- Upgrade dessert to warm apple crumble with caramel sauce \$4.99pp
- Whole fruit \$2.49pp
- Seasonal sliced fresh fruit or Crudités platter with hummus and ranch dip \$6.99pp



Unfortunately, substitutions are not possible.
When selecting 2 types of mains from mains options 3 and 4, the sides must remain the same for all your guests.

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