

TELUS Club

BUFFET MENU

ARTISAN GREENS GF V

Cucumber, tomatoes, shredded carrots, pickled beets, selection of dressings and vinaigrettes

CHOPED ASIAN VEGETABLE JICAMA SLAW DF V Toasted cashews, shoyu beetroot dressing

PEAR RADICCHIO AND ARUGULA GF V Blue cheese crumble, roasted grape vinaigrette

BEET AND SHAVED CARROT SALAD GF DF V Citrus thyme vinaigrette

VODKA SHRIMP CAESAR DF Finely chopped romaine, celery, diced vegetable gazpacho

ALBERTA SMOKED BBQ BEEF BRISKET GF DF Whisky demi-glace, horseradish, mustards

> ROASTED CHICKEN, LEEK AND BRIE Wild mushrooms

APPLE CIDER GLAZED SALMON GF DF Fennel and apple slaw

> RISOTTO CROQUETTES V Lemon, thyme

ROASTED ACORN SQUASH GF DF V Cranberries, toasted pecans, toasted pumpkin seeds, quinoa

> GRILLED ASPARAGUS GF V Béarnaise sauce

CHEF'S SELECTION OF DESSERTS

CHOCOLATE FONDUE, FRESH SEASONAL FRUIT **BLUEBERRY GINGER CLAFOUTIS** MINI CHERRY PIES

CARROT CUPCKAES, VANILLA CREAM CHEESE FROSTING VANILLA BEAN PANNA COTTA CHOCOLATE MARQUISE CAKE RASPBERRY SWISS ROLLS **ESPRESSO CANNOLI**

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE