

Lunch Menu



THOMPSON RIVERS UNIVERSITY
Conferences, Weddings and Events

MAIN COURSE

(Choice of one)

Sage Roasted Turkey (DF, GF)

Served with cranberry sauce

Maple Glazed Cranberry Ham (DF, GF)

Served with cranberry demi-glaze, apple sauce and dijon mustard

Grilled Oregano Chicken Breast (GF)

Served with a sundried tomato pesto cream sauce with roasted squash and wilted baby kale

ENHANCEMENTS

(Included)

Assorted rolls served with whipped butter (VG)

Organic greens, baby kale, peaches, red onion and toasted walnuts (V, GF)

Apricot cranberry stuffing (VG)

Roasted lemon & dill carrots (V, GF)

Whipped roasted garlic and herb potato (VG, GF)

Cider pan gravy (GF)

DESSERT STATION

(Included)

Assorted dessert bars, cake squares & cookies

Fresh brewed coffee and tea

(V) Vegan, (VG) Vegetarian, (DF) Dairy Free, (GF) Gluten Free

\$26.50

Pricing per person is based on a minimum of 30 guests

Pricing does not include applicable taxes & gratuities

