

*Join us as we highlight  
World Class Cuisine from  
some of Canada's Best  
Schools and Universities!*

# FLAVOURS *of* CANADA

GUEST  
CHEF  
SERIES

THURSDAY, APRIL 13 | HAMPSHIRE DC | 5-8PM



ACADIA UNIVERSITY



MCGILL UNIVERSITY



MOUNT SAINT VINCENT UNIVERSITY



UNIVERSITY OF GUELPH



UNIVERSITY OF OTTAWA



UNIVERSITY OF PRINCE EDWARD ISLAND



UNIVERSITY OF SASKATCHEWAN



UNIVERSITY OF WESTERN ONTARIO

UMASS  
DINING  
UMassAmherst

UMassDining







**UNIVERSITY OF  
SASKATCHEWAN**

**Moksud Mohammed (Ahmed) CCC**  
Executive Sous Chef University of Saskatchewan



## MENU

**Radicchio and Mixed Greens with Crisp Pancetta, Grilled Cipollini Onion,  
Gorgonzola-Parmesan Crisps and Citrus-Herb Vinaigrette**

**Saskatchewan Mustard Crusted Pan Seared Lamb Loin  
with Fava Beans and Maple Whiskey Reduction**

**Baked Lentil Cake with Cucumber-Fennel Citrus Slaw**

**Spiced Chick Pea Crusted Chicken with Harissa and Meyer Lemon Marmalade**

**Creamy Polenta with Mushroom Fricassee**

**Spinach and Ricotta Agnolotti with Cherry Tomato Confit, Leek Frits and Chevre Cream**

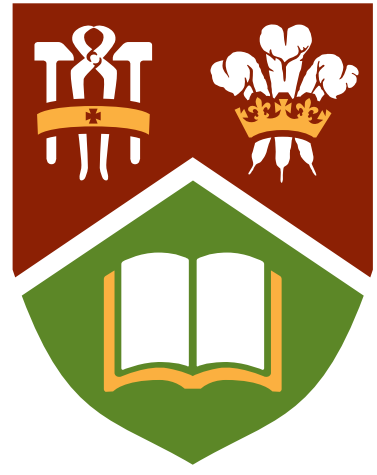
**Saskatoon Berry and White Chocolate Cheesecake with Pistachio Brittle**

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**UNIVERSITY**  
*of Prince Edward*  
**ISLAND**

**Alan Paul**

Executive Chef, Chartwells  
University of Prince Edward Island



## MENU

**Fish Cakes served with House made Mustard Pickles,  
a Roasted Red Pepper Remoulade & Dressed Greens with Shaved Vegetables**

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**Mushroom Roasted Pork Loin served with a Cipollini Onion Gastrique,  
Sweet Potato Pave & Rosemary Roasted Root Vegetables & Apples**

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**Butternut Squash Macaroni & Cheese**

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**Sticky Date Pudding served with a Warm Toffee Sauce**





**Dee Jefferson**  
Unit Chef Western University



## MENU

**Cranberry and Maple Glazed Pork Tenderloin**

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**Three Sisters Chile with Maple-Cheddar-Jalapeno Cornbread**

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**Northern Lobster Salmon Nicoise Salad**

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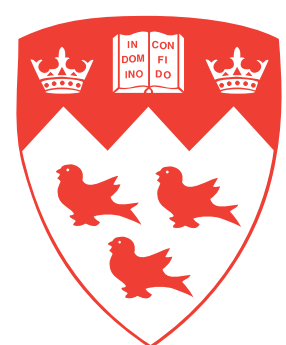
**Roasted Lemon Parmesan Asparagus**

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**Sea Salt and Vinegar Fingerling Potatoes**

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**Apple Butter Tarts**



# McGill

**Oliver de Volpi**

Executive Chef

McGill Food and Dining Services



## MENU

### McGill Maple Syrup Station

Featuring: Maple taffy, Maple candies, Maple pecan tart,  
Maple cotton candy, Spicy Maple nuts

### McGill's Roddick Roast Ice coffee

Candied Salmon and beet brochettes with dill dip

Lamb and maple bacon burger

Shrimp and salmon burger and raclette cheese

### Quebec Poutine Station:

Regular, Vegetarian or Vegan poutine, with different garnishes

Baby spinach, cheese and berry salad

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# UNIVERSITY *of* GUELPH

**Valerie Jankovich,**  
Sous Chef  
University of Guelph, Hospitality Services



## MENU

**Chorizo Corn Chowder with Lime Sour Cream**

**BBQ Rubbed Striploin Sliders with Ontario Apple Butter and Red Onion Jam**

**Beer Battered Ling Cod Fish Tacos with Cilantro Jalapeno Aioli**

**Vegetarian Hillbilly Bean Chili with Cherry Bomb Peppers and Hush Puppies**

**Yukon Gold Potato Wedges**

**Kale and Brussel Sprout Salad**

**Maple Sugar Pie with Whipped Cream and Toasted Walnuts**





**Peter Welton**

Executive Chef Acadia University

**Heather McNulty**

Executive Chef Chartwells  
Mount Saint Vincent University

**Richard Rowe**

Executive Chef Parkside Student Residence  
University Ottawa



## MENU

**Crispy Battered Atlantic Cod w/ Pork Candy and Tartar Sauce**

**“Pork and beans” Beer Braised Smoked Belly with sugar shack Maple baked Beans**

**Creamy Macaroni & Cheese Casserole with Panko & “Ketchup Chip” Gratin**

**Golden Frites with Garlic Aioli**

**Freshly Baked Herb Infused Bannock bread**

**Kale Caesar Salad with Focaccia Crouton, Crisp Pancetta,  
Romano Cheese and Caesar Vinaigrette**

**“Coffee Crisp” Cheesecake with Chocolate Ganache and Chantilly Cream**