

2024 CHRISTMAS DINNER BUFFET MENU

- MINIMUM OF 50 PEOPLE REQUIRED -

\$10 / person surcharge for groups of less than 50

DINNER INCLUDES

ARTISAN BAKED BREAD ROLLS (V)

With whipped seasonal compound butter

TUSCAN WINTER GREENS (GF) (DF) (V) (VE)

Mandarin orange, pomegranate, watermelon radish, pumpkin seeds, and assorted vinaigrettes

HEART OF CHRISTMAS CAESAR SALAD

Crisp romaine hearts, bacon bits, parmesan and in house croutons

FESTIVE BROCCOLI SALAD (GF) (V)

Mandarin orange, cranberries, candied pecans, goat cheese, fig and mandarin orange vinaigrette

ASSORTED PICKLES AND OLIVES (V)

CHARCUTERIE AND CHEESE PLATTER (GF)

A variety of smoked and cured meats, and assorted cheeses

CHEF'S SELECTION OF POTATO AND HERB ROASTED ROOT VEGETABLES (GF) (V)

FRESH SEASONAL FRUIT ARRANGEMENT (GF) (DF) (V) (VE)

Variety of melons, pineapple, and berries

ARRANGEMENT OF CAKES, SQUARES, TARTS, FESTIVE COOKIES AND WARM DESSERT

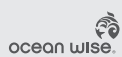
STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

(GF) Gluten Friendly

(DF) Dairy free

(VE) Vegan

(V) Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly

2024 CHRISTMAS DINNER BUFFET MENU

- CONTINUED -

CARVED ENTRÉE SELECTIONS

PLEASE SELECT ONE OF THE FOLLOWING CARVED ENTRÉES

MUSTARD GLAZED CHRISTMAS HAM (GF) (DF)

Served with sour cherry apple chutney

\$60 / person

SLOW ROASTED AAA ALBERTA BEEF (GF) (DF)

Slow roasted baron of Alberta AAA beef rubbed with fresh rosemary, garlic and an array of Chef's special spices. Served with a caramelized shallot merlot jus and creamy horseradish aioli

\$62 / person

AAA ALBERTA PRIME RIB OF BEEF (GF) (DF)

Rubbed with fresh rosemary, garlic and an array of Chef's special spices. Served with a caramelized shallot merlot jus and creamy horseradish aioli

\$69 / person

Upgrade to tenderloin - additional \$16 / person

CARVED ROASTED TURKEY BREAST (GF)

Accompanied by turkey thigh galantine.

Stone fruit SPOLUMBO'S Sausage bread stuffing (contains gluten), Calvados turkey jus and cranberry mandarin compôte scented with ginger

\$64 / person

SALMON WELLINGTON

Spinach, rice and mushroom duxelle, lemon caper cream sauce

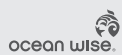
\$75 / person

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2024 CHRISTMAS DINNER BUFFET MENU

- CONTINUED -

ALTERNATE ENTRÉE SELECTION

PLEASE SELECT ONE OF THE FOLLOWING ALTERNATE ENTRÉES

DUO OF TURKEY (GF)

Herb roasted turkey breast and turkey thigh galantine.
Stone fruit SPOLUMBO'S sausage sage bread stuffing (contains gluten),
Calvados turkey jus and cranberry and mandarin compôte scented with ginger

HERB ROASTED FREE RANGE CHICKEN SUPREME (GF)(DF)

Caramelized shallots and wild mushroom jus

BAKED STEELHEAD TROUT (GF)

Grilled lemon, braised fennel, dill and pernod cream sauce

SLOW ROASTED ALBERTA PORK TENDERLOIN (GF)(DF)

Calvados and clove scented jus with caramelized onions and Chef's Dolgo crabapple sauce

24 HOUR BRAISED LAMB SHOULDER (GF)

Roasted garlic, oregano and lemon scented jus, tzatziki

WILD BC MUSHROOM RAVIOLI (V)

Fire roasted cherry tomato, brown butter cream, arugula and toasted pumpkin seeds

*Add third entree selection
\$6 /person*

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