

2025 CHRISTMAS DINNER BUFFET MENU

- MINIMUM OF 50 PEOPLE REQUIRED -

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

DINNER INCLUDES

ARTISAN BAKED BREAD ROLLS

With whipped seasonal compound butter

TUSCAN WINTER GREENS

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

HEART OF CHRISTMAS CAESAR SALAD

Crisp romaine hearts, parmesan, croutons and bacon bits served on the side

ROASTED CANDY CANE BEET AND QUINOA SALAD

Arugula, goat cheese, grapefruit segments, citrus vinaigrette

ASSORTED PICKLES AND OLIVES

CHARCUTERIE AND CHEESE PLATTER

A variety of smoked and cured meats, and assorted cheeses

CHEF'S SELECTION OF POTATO AND HERB ROASTED ROOT VEGETABLES

FRESH SEASONAL FRUIT ARRANGEMENT

Variety of melons, pineapple, and berries

CHEF'S CURATED FESTIVE DESSERT SELECTION

Assortment of festive cookies, cakes, tarts, and squares, and warm sticky toffee pudding

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

 Gluten Friendly

 Dairy free

 Vegan

 Vegetarian

 ocean wise.

Recommended by the Vancouver Aquarium as ocean-friendly

2025 CHRISTMAS DINNER BUFFET MENU

- CONTINUED -

CARVED ENTRÉE SELECTIONS

PLEASE SELECT ONE OF THE FOLLOWING CARVED ENTRÉES

CHRISTMAS BAKED HAM

Calvados and clove scented jus, sour cherry and Zoo Grown crabapple sauce

\$60 / person

SLOW ROASTED AAA ALBERTA BEEF

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

\$64 / person

AAA ALBERTA PRIME RIB OF 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

\$70 / person

Upgrade to tenderloin - additional \$16 / person

CARVED ROASTED TURKEY BREAST

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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- 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, sour cherry and Zoo Grown crabapple sauce

24 HOUR BRAISED LAMB (GF)

Moroccan tagine, dried fruit, pearl onion, olives, fresh chopped herbs

WILD BC MUSHROOM RAVIOLI (V)

Fire roasted cherry tomato, brown butter cream, arugula, and maple balsamic roasted brussels sprouts

Add third entree selection

\$6 /person

(GF) Gluten Friendly

(DF) Dairy free

(VE) Vegan

(V) Vegetarian



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