

2025 CHRISTMAS PLATED DINNER MENU

- MINIMUM OF 50 PEOPLE REQUIRED -

All plated dinners include fresh baked artisan rolls with piped seasonal butter rosette

Starbucks Shade Grown coffee and assorted teas

Organizer's choice of one Entrée selection per group.
For additional Entrée selections please contact your coordinator.

Minimum three courses required

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

SOUP AND SALAD SELECTION

Organizers choice of one Soup or Salad selection per group.
Add an additional Soup or Salad for \$6 / person

COCONUT ACORN SQUASH BISQUE (GF) (DF) (V) (VE)

"Zoo grown" sour cherry gastrique, spiced pumpkin seeds

ROASTED CAULIFLOWER (GF) (V)

Truffle oil

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

Fig and mandarin orange vinaigrette with mandarin orange, pomegranate, watermelon radish and pumpkin seeds

WINTER RAINBOW VEGETABLE SALAD (GF) (DF) (V) (VE)

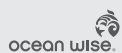
Arugula, crostini, French vinaigrette

(GF) Gluten Friendly

(DF) Dairy free

(VE) Vegan

(V) Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly

2025 CHRISTMAS PLATED DINNER MENU

- CONTINUED -

ENTRÉE SELECTION

All entrées are served with a Chef's selection of fresh festive market vegetables

Organizers choice of one Entrée selection per group
For additional Entrée selections please contact your Coordinator

GRILLED ALBERTA BEEF FILET MIGNON ^{GF}

Yam and Agria potato purée, brandy and trio of peppercorn demi-glace

\$82 / person

BRIE AND APPLE STUFFED CHICKEN SUPREME ^{GF}

Gratin potato, thyme and port wine jus

\$58 / person

PAN SEARED STEELHEAD TROUT ^{GF}

Sweet Thai black rice, paysanne of fennel, dill and pernod cream sauce

\$59 / person

ALBERTA BEEF DUO: RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN ^{GF}

Yam and Agria potato purée, rosemary demi-glace

\$68 / person

DUO OF TURKEY

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

\$65 / person

PROSCIUTTO WRAPPED PORK TENDERLOIN ^{GF}

Polenta, fig and Madeira infused jus

\$56 / person

GRILLED CAULIFLOWER STEAK ^{GF}^{DF}^V^{VE}

Quinoa pilaf, fire roasted romesco sauce, spicy pumpkin seeds, zoo grown micro green

\$46 / person

MEDALLIONS OF ALBERTA AAA BEEF TENDERLOIN ^{GF}

Poplar Bluff Agria sour cream mashed potato, Cabernet Sauvignon infused jus and Café de Paris butter

\$70 / person

DESSERT SELECTION

Organizers choice of one dessert selection per group

COCONUT PANNA COTTA ^{GF}^{DF}^V^{VE}

Served with herb-compressed seasonal fruits

RASPBERRY CHOCOLATE ENTREMET ^{GF}

Chocolate cake, raspberry confit, milk chocolate ganache, Inaya chocolate mousse

COCONUT CUSTARD CAKE ^V

Moist coconut cake layered with coconut diplomat cream and serve with reduced raspberry sauce

PUMPKIN SPICE CHEESECAKE ^V

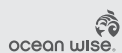
Spiced cheesecake paired with maple white chocolate Chantilly cream

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