

# 2023 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

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

### HEART OF CHRISTMAS CAESAR SALAD

With crisp romaine hearts, bacon bits, parmesan and in house croutons

### SEVEN ANCIENT GRAIN SALAD

Roasted butternut squash, Italian parsley, Sun dried cranberries, Apricots with mediterranean vinaigrette accompanied by feta cheese crumble

### ANTIPASTO PLATTER

A variety of smoked and cured meats, pickled vegetables and artisan cheese


### CHEF'S SELECTION OF POTATO AND MARKET VEGETABLES

### FRESH SEASONAL FRUIT ARRANGEMENT

Variety of melons, pineapple, and berries

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

### STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

 Gluten Friendly

 Dairy free

 Vegan

 Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly

# 2023 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

\$60 / 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**

Accompanied by turkey thigh galantine and stone fruit SPOLUMBO'S Sausage bread stuffing, Calvados turkey jus and cranberry mandarin compôte scented with ginger

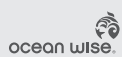
\$64 / person

(GF) Gluten Friendly

(DF) Dairy free

(VE) Vegan

(V) Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly

# 2023 CHRISTMAS DINNER BUFFET MENU

- CONTINUED -

## ALTERNATE ENTRÉE SELECTION

PLEASE SELECT ONE OF THE FOLLOWING ALTERNATE ENTRÉES

### DUO OF TURKEY

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

### HERB ROASTED FREE RANGE CHICKEN SUPREME <sup>GF</sup><sup>DF</sup>

Caramelized shallots and wild mushroom sauce, charred brussels sprout succotash

### PAN SEARED STEELHEAD TROUT <sup>GF</sup><sup>DF</sup>

Grilled lemon, paysanne of fennel, dill and pernod cream sauce

### SLOW ROASTED ALBERTA PORK TENDERLOIN <sup>GF</sup><sup>DF</sup>

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

### 24 HOUR BRAISED LAMB SHOULDER <sup>GF</sup>

Roasted garlic, oregano and lemon scented jus, Tzatziki

### WILD BC MUSHROOM RAVIOLI <sup>V</sup>

Fire roasted cherry tomato, brown butter cream, arugula and roasted pecan

*Add third entree selection*  
\$6 /person

<sup>GF</sup> Gluten Friendly

<sup>DF</sup> Dairy free

<sup>VE</sup> Vegan

<sup>V</sup> Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly