

2022 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

BITTER WINTER GREENS

Cucumber, tomato, beet and carrot ribbons, spiced pumpkin seeds and mandarin orange

HEART OF CHRISTMAS CAESAR SALAD

With crisp romaine hearts, bacon bits, parmesan and focaccia croutons

ROASTED PARSNIP AND APPLE SALAD

Dried cranberries, "Zoo Grown" pea shoots and vanilla ginger vinaigrette

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 & PASTRIES

Variety of tarts, petit fours, mousses, custards, and house made Christmas cookies

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

 Gluten Friendly

 Dairy free

 Vegan

 Vegetarian

 ocean wise.

Recommended by the Vancouver Aquarium as ocean-friendly

2022 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

\$54 / 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

\$56 / person

Upgrade to in-house hickory smoked AAA Alberta beef - additional \$3 / 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

\$64 / person

Upgrade to tenderloin - additional \$15 / person

CARVED ROASTED TURKEY BREAST

Accompanied by confit turkey thigh galantine and stone fruit bread stuffing, natural pan gravy and cranberry roasted pear compote

\$58 / person

(GF) Gluten Friendly

(DF) Dairy free

(VE) Vegan

(V) Vegetarian



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- CONTINUED -

ALTERNATE ENTRÉE SELECTION

PLEASE SELECT ONE OF THE FOLLOWING ALTERNATE ENTRÉES

DUO OF TURKEY

Herb roasted turkey breast, confit turkey thigh galantine and stone fruit bread stuffing, natural pan gravy and cranberry roasted pear compote

HERB ROASTED "BOWDEN FARM" CHICKEN SUPREME (GF) (DF)

Caramelized shallots and wild mushroom pan jus, charred brussels sprout succotash

BLACKENED "LOIS LAKE" STEELHEAD TROUT (GF) (DF)

Lemon caper cream, "Zoo Grown" pea shoot

SLOW ROASTED ALBERTA PORK TENDERLOIN (GF) (DF)

With dijon apple demi

ROASTED GARLIC AND RED WINE BRAISED LAMB SHOULDER (GF) (DF)

Mint demi-glace, blistered tomatoes, wilted arugula

WILD BC MUSHROOM RAVIOLI (V)

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

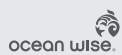
Add third entree selection
\$5 /person

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(DF) Dairy free

(VE) Vegan

(V) Vegetarian



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