

2022 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 30

SOUP AND SALAD SELECTION

Organizers choice of one Soup or Salad selection per group.
Add an additional Soup or Salad for \$4 / person

COCONUT ACORN SQUASH BISQUE (GF) (DF) (V)
"Zoo grown" sour cherry gastrique, spiced pumpkin seeds

ROASTED WILD MUSHROOM VELOUTE
Thyme and truffle oil

TANGLED ARTISAN GREENS (GF) (DF) (V) (VE)
Cucumber ribbon, blistered tomato, vegetable curls, vanilla ginger vinaigrette

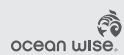
ROASTED LOCAL TOMATO TARTLET (V)
Basil pesto, goat cheese, balsamic, micro greens

(GF) Gluten Friendly

(DF) Dairy free

(VE) Vegan

(V) Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly

2022 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}

Roasted garlic pomme puree, brandy green
peppercorn demi-glace

\$65 / person

PAN SEARED STUFFED "BOWDEN FARM" CHICKEN BREAST SUPREME ^{GF}

Spolumbo's garlic maple sausage, smoked Gouda,
potato gratin and fig balsamic sauce

\$54 / person

PAN SEARED "LOIS LAKE" STEELHEAD TROUT ^{GF}

Parsnip puree, buttered leek
and corn cream sauce

\$50 / person

DUO OF CANADIAN TURKEY

Herb roasted turkey breast, confit turkey thigh
savory roasted three potato bread pudding, natural,
pan gravy and cranberry orange compote

\$56 / person

ALBERTA PORK SALTIMBOCCA ^{GF}^{DF}

Prosciutto, apple relish, squash purée

\$48 / person

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

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

\$42 / person

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

Roasted garlic smashed yellow potatoes,
rosemary demi-glace

\$60 / person

DESSERT SELECTION

Organizers choice of one dessert selection per group

GINGERBREAD CREME BRULEE ^V

Creamy egg nog custard finished with a sugary crust and served with shortbread

GRAPEFRUIT MASCARPONE TART ^V

Citrus filled and complemented with a creamy mascarpone mousse
in a sweet short crust pastry finished with an Italian meringue

"AFTER EIGHT" ^{GF}^V

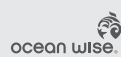
Flourless chocolate torte

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2022 À LA CARTE ADD-ONS

Minimum of 30 people required

THEATRE-STYLE POPCORN (V)

Add \$3 / person

COTTON CANDY MINI BAGS

Add \$4 / person

POUTINE BAR

Crispy French fry potatoes, rich beef gravy, cheese curds, bacon bits and green onions

Add \$12 / person

SANTA'S CHRISTMAS CHOCOLATE BARK (V)

Milk chocolate bark with candy canes and white chocolate

Add \$5 / person

HOUSE MADE COOKIE DECORATING STATION (V)

With icing and sprinkles

Add \$8 / person

HOT CHOCOLATE STATION

Hot chocolate, whipped cream, crushed candy cane, Oreo crumble, rainbow sprinkles, candies, white chocolate biscotti, mini marshmallows

Add \$6 / person

"CALLEBAUT" CHOCOLATE FOUNTAIN (V)

A fountain flowing with rich decadent chocolate, served with seasonal fresh fruit and marshmallows for dipping

Served in addition to dessert

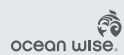
Add \$12 / person

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