

2023 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

"Zoo grown" sour cherry gastrique, spiced pumpkin seeds

ROASTED WILD MUSHROOM VELOUTE

Thyme and truffle oil

TUSCAN WINTER GREENS

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

RADICCHIO, ENDIVE, GRAPEFRUIT SALAD


Arugula, candied pecans and grapefruit vinaigrette

 Gluten Friendly

 Dairy free

 Vegan

 Vegetarian

 ocean wise.

Recommended by the Vancouver Aquarium as ocean-friendly

2023 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}

Agria mashed potatoes scented with sour cream, brandy and trio of peppercorn demi-glace

\$80 / person

PAN SEARED FREE RANGE CHICKEN SUPREME ^{GF}

Potato pave, thyme and pinot noir jus and roasted red peppers puree

\$56 / person

PAN SEARED STEELHEAD TROUT ^{GF}

Wild rice blini, grilled lemon, paysanne of fennel, dill and pernod cream sauce

\$56 / person

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

Yam and Agria mashed potatoes with sour cream, rosemary demi-glace

\$66 / person

DUO OF TURKEY

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

\$62 / person

MEDALLIONS OF PORK TENDERLOIN ^{GF}

Yam and Agria mashed potato, calvados infused jus and chef's Dolgo crabapple sauce Calvados scented with clove

\$54 / person

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

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

\$44 / person

MEDALLIONS OF ALBERTA AAA BEEF TENDERLOIN ^{GF}

Yam and Agria mashed potatoes, Cabernet Sauvignon infused jus and sauce bearnaise

\$70 / person

DESSERT SELECTION

Organizers choice of one dessert selection per group

EGGNOG CRÈME BRÛLÉE ^V

Creamy egg nog custard finished with a sugary crust and served with ginger biscotti

BLACK FOREST TART ^V

Kirsch cherries, dark chocolate ganache and whipped cream

CHOCOLATE OLIVE OIL PYRAMID CAKE ^{GF}^V

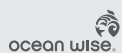
Chocolate olive oil and almond mal cake with fresh berries, coulis and spiced Anglaise

^{GF} Gluten Friendly

^{DF} Dairy free

^{VE} Vegan

^V Vegetarian



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