



Christmas Buffet

Friday & Saturday 2019

Rustic European bread display, whipped butter

Salads

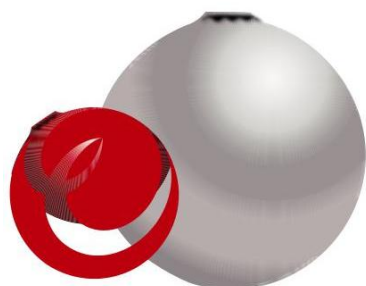
Choice of 4 (Additional salad \$3/selected salad)

- GF Select garden greens, champagne, fine herb vinaigrette
Spicy bean salad
- GF Wild & gathered greens, fresh berries, mandarin oranges, roasted garlic vinaigrette
Romaine lettuce, carrot, green onion, wonton crisps, chili dressing
- GF Caesar salad, focaccia croutons & parmesan cheese
- GF Fire roasted bell peppers, white wine vinaigrette, olive oil
- Sweet corn, chili, cilantro, assorted peppers
- Lemon, Mint coriander cous cous salad
- GF Macaroni salad
- GF Red bliss potato salad
- Spinach salad, red onion & tomato

Platters

Choice of 3 (Additional platters \$5/selected platter)

- Smoked poultry display & cranberry mango chutney.
- GF Antipasto: artichoke hearts, grilled vegetables, bocconcini, tomatoes & melon
- GF Jardinière of fresh & home pickled vegetables, marinated olives, assorted pickle
- GF Fresh vegetable platter, dill yogurt, pesto dressing
- European country baked ham, Black Forest ham, deli meats, sausage
- Poached decorated salmon surrounded by salmon medallions, citrus mayonnaise





Hot Chafing Presentations

Choice of 2 Main Courses and 1 Vegetarian Main Course
(additional main courses \$8/person)

- Roast turkey (pre-carved) cranberry relish, traditional stuffing, cranberry dressing
- Roast striploin of Alberta beef (pre-carved) beef onion jus
- Rosemary leg of lamb (pre-carved) Dijon crusted boneless leg of lamb, Mediterranean spices, red Zinfandel reduction
- Maple glazed ham (pre-carved) mustard, maple sauce
- BC salmon filets, citrus orange parsley sauce
- Roasted tilapia, bacon, thyme cream sauce

GF

Vegetarian Main Courses

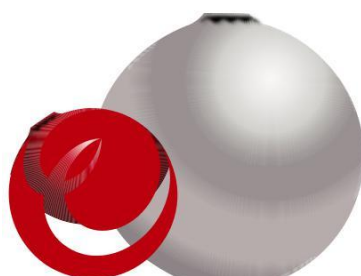
Choice of 1 Vegetarian Main Course (Additional Vegetarian Main Courses \$5/person)

- Vegetarian moussaka, zucchini, pepper, eggplant, tomato, potato
- Chow Mein noodles stir fry with fresh vegetables, ginger and green onions
- Ravioli filled with wild mushrooms with a roasted tomato sauce

Side Dishes

Choice of 2

- GF Garlic & lemon roasted nugget potatoes
- GF Yukon Gold garlic mashed potatoes
- Penne, tomato sauce
- GF Saffron basmati rice
- GF Savory rice pilaf, fine herbs
- GF Jardinière fresh seasonal vegetables





Dessert Stations

Chef's Choice depending on the size of the group

- Traditional Yule log
- Sherry trifle
- Short bread cookies
- Christmas pudding
- Minced meat tarts
- Assorted cakes and pies
- Chocolate tortes
- Assorted mousses

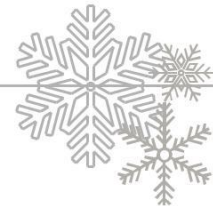
GF

Fruit display

Buffet Includes

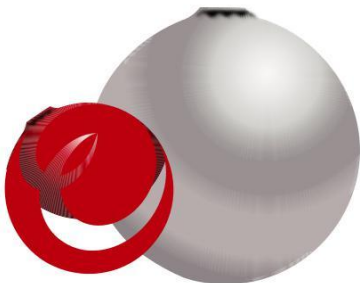
Gourmet regular and decaffeinated coffee, assorted teas

GF = Gluten Free



Enhance your buffet with

- GF Marinated chilled mussels and prawns \$5/person
- Assorted sushi, tempura or dim sums, three pieces/person \$5/person
- Domestic & international cheeses, assorted crackers \$5/person
- Chef carved strip loin of beef, mustard, horseradish, beef jus \$10/person



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