

THE “CLASSIC” HOLIDAY BUFFET

Coffee & tea included

Minimum 30 people

\$30 /person

Basket of Fresh Breads, served with Whipped Butter
Mixed Green Salad with Balsamic Vinaigrette or Ranch Dressing
Steamed Seasonal Vegetables Tossed in Olive Oil and Fresh Herbs
Roasted garlic mashed potatoes
Savory Stuffing
Traditional Carved Roast Turkey or Roast Chicken
Pan Gravy and Cranberry Sauce
Assorted Cakes

“DELUXE “HOLIDAY BUFFET

Coffee & tea included

Minimum 30 people

\$35/person

Basket of Fresh Breads, served with Whipped Butter
Mixed Wild Green Salad with Fresh Berries & Toasted Walnuts
served with Balsamic Vinaigrette & Ranch Dressing
Steamed Seasonal Vegetables Tossed in Olive Oil and Fresh Herbs
Roast Garlic Mashed Potatoes
Assorted Mushroom Stuffing
Baked Vegetarian Rotini with Marinara sauce and Garden Vegetables
Traditional Carved Roast Turkey or Roast Chicken
Pan Gravy and Cranberry Sauce
“A Christmas Classic” Dessert Platter: Your 3 choices of Assorted Mini Cookies, Festive Tarts,
Premium Dessert Squares , Assorted cakes

All prices are subject to GST and 17% gratuity

Lonsdale Quay Hotel
123 Carrie Cates Court, North Vancouver, B.C., V7M 3K7, Canada
Tel: 604-986-6111 or Toll Free: 1-800-836-6111 Fax: 604-986-8782

GRAND SEASONAL BUFFET

Coffee & tea included

Minimum 40 people

\$50/ person

Create Your Own Buffet Menu : Include Fresh Breads & Your choice of 2 Salads, 2 Side Dishes & 2 Entrees

Salads

Arugula and Romaine Salad with Toasted Walnuts and Blue Cheese
Mixed Baby Greens with Julienne Vegetables and Cherry Tomatoes
Spinach Greens tossed with Pine Nuts, Pancetta and Feta Cheese
Savoy Cabbage finely shredded and tossed with Pears, Toasted Pecans and Golden Raisins

Vinaigrettes Choices for Your Salad:

White Balsamic Vinaigrette, Orange and Cranberry Vinaigrette or Honey Dijon Vinaigrette

Hot Side Dishes

Primavera Pasta Salad
Orzo Pasta Salad with Fresh Spinach and Corn
Creamy Cheese Pierogis, served with Sour Cream and Green Onion
Assorted Sausage and Apple Ciabatta Stuffing
Assorted Mushroom Ciabatta Stuffing
Butternut Squash and Pear gratin
Baked Eggplant Parmesan with Fresh Basil
Roasted Garlic Mashed Potatoes
Classic Cheese Scalloped Potatoes
Roasted New Potatoes infused with Rosemary and Lemon Zest
Steamed Seasonal Vegetables tossed in Olive Oil and Flat Leaf Parsley
Brown Rice Pilaf with Fresh Herbs
Baked Vegetarian Rotini with Marinara Sauce and Garden Vegetables

Main Entrées (3rd Entrée is available at additional \$5/person)

Traditional Carved Roast Turkey with Pan Gravy and Cranberry Sauce
Traditional Cranberry and Turkey Meatloaf with Pan Gravy
Lemon Garlic & Fresh Rosemary Chicken with Caramelized Onion
Honey Mustard or Apricot & Brandy glazed Country Ham
Sirloin Roast Beef with Caramelized Onion
Baked Whole Salmon, filled with Fresh Herbs, Citrus Slices and Fennel
Garlic Butter & Citrus Dill Baked Salmon Fillet
Roast Lamb Chop (Additional \$2 /person)
Slow Braised Beef Short Ribs, cooked with a Red Wine (Additional \$2 /person)
BBQ Beef Brisket (Additional \$2 /person)
Prime Beef Rib in a Port au jus (Additional \$3 /person)

Desserts

Fresh Sliced Fruit Platter, Festive Tarts, Assorted Classic Cookies,
Premium Dessert Square & Assorted cakes

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