



Delta Burnaby Festive Offerings

2012

PRICES SUBJECT TO APPLICABLE TAXES AND GRATUITY CHARGES
Prices subject to change without notice
Effective September 2011



Snowflake Lunch Buffet

(Groups fewer than 25 people are subject to a per person surcharge)

Chef's selection of Baked Breads and Rolls with Butter

Salads

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables
Assorted Vinaigrettes

Traditional Caesar Salad with Herb Croutons and Grana Padano Cheese
Roma Tomato Salad, Basil Pesto Marinated Boconccini

Cold Selection

Charcuterie Platter (Pates, Cured and Dried Artisan Sliced meats)
Display of Domestic and International Cheeses with Crackers

Entrees

Roast of Turkey, Sage and Dried Fruit Stuffing, Natural Pan Jus (pre-carved)
Braised Boneless Beef Shortrib, Roast Cauliflower with
Citrus and Pine nut Gremolata, Glazed Baby Vegetables
Gently Cooked Citrus Rubbed Salmon with Lemongrass VIN Blanc

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Lemon Olive Oil Roasted Baby Gold Potatoes with Herbs and Parmesan  
Chef's selection of Local Vegetables Prepared in the Style of the Season

### **Dessert table**

Fresh Seasonal Fruit Platter  
Assorted Bars, Squares and Cookies

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$35 per person



Holiday Plated Lunch

(Please choose one of each option for all guests to enjoy)

Chef's selection of Baked Breads and Rolls with Butter

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Roasted Butternut Squash with Nutmeg Crème Fraiche

Or

Medley of Baby Salad Leaves, Seasonal Vegetables

Ginger and Truffle Vinaigrette

Or

Fresh Tomato and Pesto marinated Bocconcini with Sea Salt,  
Shallots and Balsamic Caviar

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Sage Roasted Turkey with Traditional Trimmings

Or

Roast BC Salmon, Pearl Cous Cous with Smoked Bacon and Shallots
Seasonal Vegetables, Lobster Cream

Or

Braised Boneless Beef Shortrib, Roast Cauliflower,
Citrus and Pine nut Gremolata, Glazed Baby Vegetables

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Baked Okanagan Pear with Vanilla Ice Cream

Or

Warm Apple Crumble with Vanilla Ice Cream

Or

Traditional Pumpkin Pie with Spiced Whip Cream

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$41 per person

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Holiday Plated Dinner

(Please choose one of each option for all guests to enjoy)

Chef's selection of Baked Breads and Rolls with Butter

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Wild Mushroom Potage with Goats Cheese Tortellini and Truffle Oil

Or

Medley of Baby Salad Leaves and Frisee, Sliced Seasonal Vegetables  
Balsamic Soy Vinaigrette

Or

Fresh Tomato and Pesto marinated Bocconcini with Sea Salt,  
Shallots and Balsamic Caviar

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Sage Roasted Turkey with Traditional Trimmings

Or

Roast BC Salmon, Pearl Cous Cous with Smoked Bacon and Shallots,
Seasonal Vegetables, Lobster Cream

Or

Wild Mushroom and Boursin Stuffed Chicken Supreme,
Potato and Pine Nut Pave, Celeriac Puree Merlot Jus

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Baked Okanagan Pear with Vanilla Ice Cream

Or

Traditional Crème Brule, Pistachio Biscotti

Or

Traditional Pecan Pie with Caramel Ice Cream

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$58.00 per person

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Dinner Buffets

Yuletide Buffet

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's selection of Baked Breads and Rolls with Butter

Salads

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables

Assorted Vinaigrettes

Penne Pasta Salad, Sun Dried Tomatoes, Black Olives, Red Onion, Herb Garlic Dressing

Roma Tomato Salad, Basil Pesto Marinated Boconccini

Marinated Potato Salad with Lemon and Tarragon, Roasted Red Peppers

Cold Selection

Charcuterie Platter (Pates, Cured and Dried Artisan Sliced Meats)

Display of Domestic and International Cheeses with Crackers

Entrees

Roast of Turkey, Sage and Dried Fruit Stuffing, Natural Pan Jus (pre-carved)

Braised Beef with Burgundy Wine, Caramelized Pearl Onions with

Braised Cabernet Jus, Horseradish and Mustards

Penne Pasta with Wild Mushrooms Ragout and Grana Padano Cheese

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Lemon Olive Oil Roasted Baby Gold Potatoes with Herbs and Parmesan

Chef's selection of Local Vegetables Prepared in the Style of the Season

#### **Dessert Table**

Chocolate Mousse, Cheesecakes, Assorted Fruit Pies

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$55.00 per person

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Dinner Buffets cont'd

Festive Buffet

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's selection of Baked Breads and Rolls with Butter

Salads

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes
Traditional Caesar Salad, Herb Croutons and Grana Padano Cheese
Roma Tomato Salad, Basil Pesto Marinated Boconcini
Beetroot and Apple Salad with Goat Cheese and Pistachio
Penne Pasta Salad, Sun Dried Tomatoes, Black Olives, Red Onion, Herb Garlic Dressing
Marinated Potato Salad with Lemon and tarragon, Roasted Red Peppers

Cold Selection

Smoked Fish (salmon, trout, peppered mackerel, candied salmon) platter
Charcuterie Platter (Pates, Cured and Dried Artisan Sliced Meats)
Display of Domestic and International Cheeses with Crackers
Sushi and Maki Roll Display with Wasabi, Ginger and Soya

Entrees

Roast of Turkey, Sage and Dried Fruit Stuffing, Natural Pan Jus (pre-carved)
Crisp Duck Confit with Smoked Paprika and Banyuls reduction
Penne Pasta with Wild Mushrooms Ragout and Grana Padano Cheese. (Vegetarian)
Gently Cooked Citrus Rubbed Salmon with Lemon-grass VIN Blanc

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Olive Oil Roasted Baby Gold Potatoes with Herbs and Parmesan  
Chef's selection of Local Vegetables Prepared in the Style of the Season

#### **Dessert Table**

Fresh Seasonal Fruit Platter  
Chocolate Mousse, Cheesecakes, Assorted Fruit Pies, Tortes, Cakes

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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$68.00 per person

Dinner Buffets cont'd

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Winter Wonderland Buffet

(Groups fewer than 40 people are subject to a per person surcharge)

Chef's selection of Baked Breads and Rolls with Butter

Salads

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes
Traditional Caesar Salad, Herb Croutons & Grana Padano Cheese
Roma Tomato Salad, Basil Pesto Marinated Boconccini
Marinated Potato Salad with Lemon and Tarragon, Roasted Red Peppers
Penne Pasta Salad, Sun Dried Tomatoes, Black Olives, Red Onion, Herb Garlic Dressing
Chow Mein Noodle Salad with Cold water Shrimp and Asian Vinaigrette

Cold Selection

Smoked Fish (salmon, trout, peppered mackerel, candied salmon) platter
Charcuterie Platter (Pates, Cured and Dried Artisan Sliced Meats)
Display of Domestic and International Cheeses with Crackers
Cold seafood platters (Marinated Mussels and Clams, cold water shrimp, smoked fish)
Assorted Spreads and Dips with Grilled Flatbreads
Sushi and Maki Roll Display with Wasabi, Ginger and Soya

Entrées

Roast of Turkey, Sage and Dried Fruit Stuffing, Natural Pan Jus (pre-carved)
Gently Cooked Citrus Rubbed Salmon with Lemon-grass VIN Blanc
Crisp Duck Confit with Dried Stonefruit Compote and Banyuls reduction
Vegetarian Lasagna
Olive Oil Roasted Baby Gold Potatoes with Herbs and Parmesan
Chef's selection of Local Vegetables Prepared in the Style of the Season

Dessert Table

Fresh Seasonal Fruit Platter
Chocolate Mousse, Cheesecakes, Assorted Fruit Pies, Tortes, Cakes
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Freshly Brewed Regular & Decaffeinated Coffee, Imported & Herbal Teas

\$75.00 per person

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