
BUFFET DINNER

ENTRÉE

Select Two

- 🍴 Fraser Valley Chicken Breast, Zucchini 2 Ways, Patty Pan Squash and Pine Nuts
- 🍴 Slow Braised Beef Short Ribs, Spinach & Parmesan
- 🍴 Roasted Salmon, served with Vanilla Butter and Beet Chips
- 🍴 Pacific Halibut, with Lemon, Leeks & Fennel

ENTRÉE - VEGETARIAN

Select One

- ✔ Chef's Choice Ravioli
- Ⓟ Corn Polenta Ratatouille
- ✔ Gnocchi, Heirloom Tomato Relish

Enhance your dinner buffet:

ADD A CARVING STATION

per person \$24.00

Carving Station includes a chef at the station. All carving items are served with a selection of mustards, horseradish and assorted rolls. Groups above 250 people are subject to an additional charge of \$150.

Roasted Beef Strip loin, Red Wine Jus

Roasted Turkey, BC Cranberry Sauce, & House Made Gravy

🍴 Roasted Salmon, served with Vanilla Butter

Bone-in Ham, with Tarragon Pineapple Glaze or Sweet Mustard Sauce

**ask how to make our carving stations gluten free.*

DESSERTS

Assorted cakes and fruit platter *(fruit platter – GF & vegan)*

ENHANCE YOUR DESSERT STATION BY SELECTING A SEASONAL DESSERT

Individual mousses and tarts

per person \$6.00

COFFEE AND TEA

Freshly brewed organic & fair trade coffee and selection of teas

Requests day of are not encouraged or guaranteed and will be chef's choice.

 **ocean wise.** ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE


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AN OCEAN WISE INITIATIVE

We are pleased to offer hormone free meat and poultry – please ask your Event Planner for more details. All prices are subjected to applicable taxes and gratuities. As a non-profit organization, we do not charge applicable taxes on food. Prices are not guaranteed until 2 months prior to event. Prices may change without notice unless guaranteed. Less than 24 hours cancellation will result in 100% charge.

PLATED DINNER

Plated dinner includes one appetizer, one entrée and one dessert and served with artisan rolls, freshly brewed organic and fair trade coffee and selection of teas.

Design your own three-course plated dinner menu. Listed entrées are priced on a three (3) course menu which includes a pre-selected salad (1) OR soup (1), (for both salad and soup please add \$8.00 per person), and dessert (1); served with artisan rolls, *Note that the appetizer (salad or soup) and dessert selection must be the same for all guests.

**served with Vivreau Premium Filtered Still or Sparkling Water*

APPETIZERS

SOUPS

- ① 🌱 Windset Farms Heirloom Tomato & Sweet Bell Pepper Puree
- ✔ 🌱 Parsnip & Celery Root, Maple Black Pepper Glaze
- ① 🌱 Roasted Squash & Carrot, with Coconut Milk

SALADS

- ✔ Citrus Roasted Beet and Arugula Salad
Goat cheese, candied pecans, citrus segments, baby kale with white wine vinaigrette
- ① 🌱 Heritage Salad Mix
Tomatoes, cucumbers, shallots and aged balsamic and roasted garlic dressing
- ✔ Red Romaine Hearts
Caesar Style Dressing, Shaved Parmesan & Crisps

APPETIZERS ENHANCEMENTS

- | | |
|----------------------------------|----------------------------|
| Ned's Famous Shrimp Taco | additional \$8 per person |
| Ned's Famous Dungeness Crab Taco | additional \$15 per person |

Requests day of are not encouraged or guaranteed and will be chef's choice. Additional charge for a server for a minimum of 4 hours.

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