# Dinner

## BUFFET

*Create your own buffet menu by selecting from the following a la carte list. Served with a selection of artisan rolls along with freshly brewed organic & fair trade coffee and selection of teas*

### *Salads*

Organic spring mix greens with caramelized pears, candied pecans, blue cheese, and lemon vinaigrette

Traditional caesar salad

Tomato bocconcini salad with pesto vinaigrette

Spinach salad with roasted artichokes, red peppers and chipotle aioli

Mango salad with balsamic vinaigrette

Thai noodle salad with toasted sesame seeds

Spinach salad with grilled vegetables, goat cheese, pine nuts and lemon vinaigrette

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| **2 Choices** | *per person $9.00* |
| **3 Choices** | *per person $12.50* |

### *Vegetables*

Butter poached jardinière of seasonal vegetables

Roasted root vegetables

Red skinned mashed potatoes

Sweet potatoe wedges

Vegetable rice pilaf

Wild mushroom rice pilaf

Creamy red potato and corn bake

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| **3 Choices** | *per person $9.00* |
| **4 Choices** | *per person $11.00* |

### *Carving station* *(price includes a chef)*

All carving stations are served with chutney, horseradish, a selection of mustards and assorted rolls.

Alberta baron of beef – served with red wine jus

Rosemary roasted leg of lamb – served with mint jelly and red wine jus

Baron of bison – served with red wine jus

Roasted pork loin – served with red wine jus

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| **1 Choices** | *per person $12.00* |
| **2 Choices** | *per person $19.50* |

# Dinner

## *Entrées – Premium*

Peppercorn sirloin steak
Herb crusted Ocean Wise salmon with citrus buerre blanc sauce
Herb crusted Ocean Wise halibut with cherry tomato compote
Ocean Wise smoked salmon penne with lemon alfredo sauce

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| **1 Choices** | *per person $10.00* |
| **2 Choices** | *per person $17.50* |

## *Entrées – Deluxe*

Tarragon chicken with wild mushroom cream sauce
Beef **or** vegetarian lasagna
Chicken tortellini with pesto cream sauce
Penne with roasted red pepper marinara, feta cheese and fresh basil
Mushroom ravioli with wild mushroom cream sauce

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| **1 Choices** | *per person $7.00* |
| **2 Choices** | *per person $12.00* |

## *Platters*

Fresh market crudités – seasonal medley of vegetables with fresh herb dip
Grilled Mediterranean vegetables with hummus and tzatziki
Ocean Wise smoked salmon served on cedar planks with crispy capers, lemon dill cream cheese and artisan crackers.
Charcuterie – smoked pastrami, capicola, French herb salami, smoked ham and roasted turkey served with chutney, assorted mustards and dinner rolls
Mediterranean antipasto – pepper salami, roasted peppers, kalamata olives, herb feta cheese served with pita bread and tzatziki

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| **1 Choices** | *per person $8.00* |
| **2 Choices** | *per person $11.00* |

## *Desserts*

Assorted cakes
Mini cupcakes
Assorted dessert squares
Fresh fruit skewers
Individual chocolate mousse

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| **2 Choices** | *per person $6.50* |
| **3 Choices** | *per person $8.50* |
| **4 Choices** | *per person $10.00* |

All stations minimum of 50 guests
Maximum duration 2 hours
Please ask your event planner for our seasonal or additional vegetarian options
Seafood pricing is based on availability

Ocean Wise™

All prices are subject to applicable taxes and gratuities.
Price may be changed without notice.
March 1, 2010

vancouver aquarium™ catering & events