

New Year's Eve
Thursday, December 31, 2015
from 7:00pm

\$110 per person \$105 Seniors
(5% GST & 17% Service Charge Applicable)

Salads & Antipasti

Sunshine Valley winter baby greens, selection of dressings & vinaigrettes
Grilled asparagus salad with chopped free range egg, shallots, raspberry vinaigrette
Stuffed Roma tomato with grilled octopus and baby shrimp
Black pepper seared beef carpaccio, with smoked feta cheese, fresh basil, caper
and anchovy dressing
Celeriac, apple and candied pecans salad
Seared albacore tuna with anchovy, black olive dressing
Roasted acorn squash with candy cane beets, snow goat cheese and
pumpkin seed dressing
French and heirloom bean salad with champagne and Dijon mustard dressing
Quinoa with red cabbage, green beans, sundried fruit, raspberry dressing
Northern and southern olive selection
Padano pesto crostini
Wild mushroom bruschetta



Italian Charcuterie Display

Air dried prosciutto with melon
Mortadella, cappicollo, peppered salami



Voyage of Discovery

Italian cheese station
Crusty artisan breads & Raincoast crackers



Hot Buffet Selections

Prawn & lobster ravioli with kale and wild mushroom ragout
Slow roasted duck breast in red wine and star anise, infused duck essence
Slow roasted lamb sirloin with red wine jus
Pan seared red snapper with a wild mushroom and white bean cassoulet
Italian mixed seafood fricassee, baby octopus, sablefish,
salmon & mussels Putanesca style
Medallions of beef tenderloin Oscar "West Coast Dungeness crab"
Assorted flatbread with capers, anchovies, Noicoise olives, grape tomato, with
fresh basil and mozzarella
Black olive prosciutto and provolone panini
Glazed baby vegetables with fine herbs and maple syrup



Pasta Action Station

Conduct your own pasta symphony as you inspire our chefs to create dishes
with your choice of harmonious ingredients and sumptuous sauces.

Toppings include scallops, baby shrimp,
ham, clams, chicken and much more!



Dessert Temptations

Callebaut chocolate fountain display with fresh fruits,
lady fingers, pound cake & marshmallows
Fire and ice action station sorbet lollipops dipped in meringue
and torched golden brown
Assorted chocolate bon bons and truffle display
Array of petit fours, French pastry, chocolate dipped strawberries, macaroons,
Lemon meringue tarts, lollipops cheese cake & cupcakes,
Assorted cakes & pies including chocolate raspberry mousse, berry cheese cakes,
Sacher torte, white chocolate orange mousse, custard pies, fruit almond tart, pecan pie,
warm bread pudding, crème caramel, crème brûlée, chocolate mousse glasses

**Sophisticated performances by the Burnaby Lyric Opera,
followed by Goby Catt Quartet**