



DOCKSIDE

RESTAURANT
in the Granville Island Hotel



Christmas Lunch Buffet

Artisan Bread
Flavoured Compound Butters

Classic Caesar Salad

Baby Winter Greens
Assorted Crudite, House Dressings

Savoury Basted Roast Fraser Valley Turkey

Apple and Portobello Mushroom Stuffing

Traditional Pan Gravy

Buttermilk Pomme Puree

Butter Brussel Sprouts

Spaghetti Squash Tortellini
Plum Tomato Rose
Macedonian Feta

Granville Island Market Seasonal Vegetables

Sweet Chili and Lime Glaze Bone In Berkshire Ham

Assorted Cakes

Dessert Squares

Fresh Fruit Platters

\$35.00 per person + \$1.75 GST + \$5.25 = \$42.00



SEASONS GREETINGS



DOCKSIDE

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Christmas Dinner Buffet

Soup and Fresh Bread

Apple Wood Cheddar and Cauliflower Veloute
Chive Crème Fraiche

Assorted Artisan Breads
Flavoured Compound Butters

Cold Station

Roma Tomato, French Brie, Fried Basil
Cracked Pepper Emulsion

Red Nugget Baby Potato Salad
Double Smoked Bacon, Champagne Mustard Vinaigrette

Baby Winter Greens
Assorted crudités, house dressings

International Meat and Cheese Display
Cured Meats and Sausage, Rosemary Crisps

Hot Station

Savoury Basted Roast Fraser Valley Turkey

Apple and Portobello Mushroom Stuffing

Traditional Pan Gravy

Sweet Chili and Lime Glaze Bone In Berkshire Ham

Buttermilk Pomme Puree

Butter Brussel Sprouts

Candied Yams

Chardonnay Poached Wild Sockeye Salmon Filets

Spaghetti Squash Tortellini

Plum Tomato Rose
Macedonian Feta

Granville Island Market Seasonal Vegetables

Dessert Station

Assorted Cakes

Dessert Squares

Fresh Fruit Platters

\$55.00 per person + \$2.75 GST + \$8.25 service charge = \$66.00



SEASONS GREETINGS



DOCKSIDE

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Christmas Grand Dinner Buffet

Appetizer Station

Apple Wood Cheddar And Cauliflower Veloute with Chive Crème Fraiche

Assorted Artisan Breads

Roma Tomato, French Brie, Fried Basil, Cracked Pepper Emlulsion

Red Nugget Baby Potato Salad

Double Smoked Bacon, Champagne Mustard Vinaigrette

Baby Winter Greens

Assorted Crudités, House Dressings

International Cheese Platter

Cured Meats and Sausage, Rosemary Crisps

Roasted Duck Breast, Fennel, Rocket Lettuce and Fresh Mango Salad

Poached Arctic Shrimp with Cocktail Sauce

Classic Caesar Salad

Salmon Trilogy

Smoked Salmon, Dill Gravlox, Candied Salmon, Crisp Capers, Horseradish Goat Cheese Whip

Hot Station

Savoury Basted Roast Fraser Valley Turkey

Apple And Portobello Mushroom Stuffing

Sweet Chili And Lime Glaze Bone In Berkenshire Ham

Butter Brussel Sprouts, Candied Yams, Buttermilk Pomme Puree

Organic Herb Roasted Purple Potatoes

Chardonnay Poached Wild Sockeye Salmon Filets

Roast Crusted AAA NY Strip Loin, Shiraz Jus

Spaghetti Squash Tortellini

Plum Tomato Rose, Macedonian Feta

Granville Island Market Seasonal Vegetables

Dessert Station

Assorted Cakes

Dessert Squares

Fresh Fruit Platters

\$75.00 per person + \$3.75 GST = \$11.25 service charge = \$90.00



SEASONS GREETINGS



Dockside

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Free Range Turkey Dinner
Brioche Stuffing, Cranberry Sauce, Pomme Puree
Brussel Sprouts, Pan Gravy



SEASONS GREETINGS



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Lunch Menu #1

(course)3

Cauliflower Veloute

Apple Smoked Cheddar & Chive Crème Fraiche

Or

Dockside Gourmet Greens

Lotus Chips, Cherry Tomato, Lemon &
Organic Olive Oil Vinaigrette



Wild BC Sockeye Salmon

Grilled Salsa Verde, Rice Pilaf
Key Lime Buerre Blanc

Or

Roasted Tandoori Chicken Breast

Fresh Mango, Cool Cucumber Yogurt
Peppered Papadum, Pomme Puree

Or

Sour Cherry "Cola" Short Ribs

12 Hour Braised , Boneless Country Hickory Bacon Potato Salad

Or

Baked Spinach & Ricotta Conchiglie

Stuffed Italian Pasta Shells, Plum Tomato Rose
Grilled Asparagus, Reggiano Parmigiano



Eggnog Cheesecake



Coffee & Tea

\$29.00 per person plus \$1.45 GST & \$4.35 Service Charge = \$34.80



SEASONS GREETINGS



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Lunch Menu #2 (3 course)

Caesar Salad

Creamy Garlic Emulsion, Herbed Crouton
Reggiano Parmigiano

Or

Cauliflower Veloute

Apple Smoked Cheddar & Chive Crème Fraiche



Poached Sole Paupiettes

Atlantic Lobster & Scallop Moussaline
Rice Pilaf Saffron Buerre Blanc

Or

Roasted Tandoori Chicken Breast

Fresh Mango, Cool Cucumber Yogurt
Peppered Papadum, Pomme Puree

Or

Lamb Osso Buco

Slow Braised, Plum Tomato, Roasted Garlic, Whipped Yam Puree,
Flat Leaf Parsely Germalata

Or

Baked Spinach & Ricotta Conchiglie

Stuffed Italian Pasta Shells, Plum Tomato Rose
Grilled Asparagus, Reggiano Parmigiano



Chocolate Decadence Cake



Coffee & Tea

\$32.00 per person plus \$1.60 GST & \$4.80 service charge = \$38.40



SEASONS GREETINGS



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Dinner Menu #1

(3 course)

Cauliflower Veloute

Apple Smoked Cheddar, Chive Crème Fraiche

Or

Dockside Gourmet Greens

Lotus Chips, Cherry Tomato, Lemon &
Organic Olive Oil Vinaigrette



Lamb Osso Buco

Slow Braised, Plum Tomato, Roasted Garlic, Whipped Yam Puree,
Flat Leaf Parsely Gremolata

Or

Wild BC Sockeye Salmon

Grilled, Colcannon Croquette, Saffron Buerre Blanc

Or

Free Range Chicken

Five Spice Sausage, Okanogan Goat Cheese
Roasted Purple Potatoes, Bordelaise

Or

Baked Spinach & Ricotta Conchiglie

Stuffed Italian Pasta Shells, Plum Tomato Rose
Grilled Asparagus, Reggiano Parmigiano



Eggnog Cheesecake



Coffee & Tea

\$38.00 per person plus \$1.90 GST & \$5.70 service charge = \$45.60



SEASONS GREETINGS



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Dinner Menu #2 (3 course)

Smoked Wild Sockeye Salmon Chowder
Fresh Cream, Smoked Salmon, Dill

Or

Rocket Greens
Roasted Candied Pumpkin, Baby Rocket Greens, Tear Drop Tomato,
Macedonia Feta, Balsamic Glaze



8oz AAA Sirloin
Grilled Portabello, English Stilton
Whipped Yam Purée, Madiera Demi

Or

Poached Sole Paupiettes
Atlantic Lobster & Scallop Moussaline
Rice Pilaf Saffron Buerre Blanc

Or

Fraser Valley Chicken
Five Spice Sausage, Okanogan Goat Cheese
Roasted Purple Potatoes, Bordelaise

Or

Baked Spinach & Ricotta Conchiglie
Stuffed Italian Pasta Shells, Plum Tomato Rose
Grilled Asparagus, Reggiano Parmigiano



Black Forest Cake



Coffee & Tea

\$42.00 per person plus \$2.10 GST & \$6.30 service charge = \$50.40



SEASONS GREETINGS



DOCKSIDE

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Dinner Menu #3
(4 course)

Smoked Wild Sockeye Salmon Chowder
Fresh Cream, Smoked Salmon, Dill

Or

Cauliflower Veloute
Apple Smoked Cheddar, Chive Crème Fraiche



Black Sesame Crusted Ahi
Ultra Rare, Lime & Black Bean Aioli, Flying Fish Caviar & Crispy Caper Seaweed Salad

Or

Rocket Greens
Roasted Candied Pumpkin, Baby Rocket Greens, Tear Drop Tomato,
Macedonia Feta, Balsamic Glaze



Blackened Queen Charlotte Halibut
BBQ Corn Salsa, Colcannon Croquette, Smoked Chipotle Aioli

Or

Duck Duo
Wentzel Breast & Citrus Leg Confit, Whipped Yam Pure, Porcini Mushroom Jus

Or

10 oz. New York Steak
Chilled Hand Peeled BC Shrimp, Truffled Hollandaise, Roasted Purple Potatoes

Or

Lemon & Sage Gnocchi
Olive Oil Poached Garlic , Toasted Walnuts, Figs, Creamy Gorgonzola



Chocolate Decadence Cake



Coffee & Tea

\$54.00 per person plus \$2.70 & \$8.10 service charge = \$64.80



SEASONS GREETINGS