



**Dockside**  
RESTAURANT  
*in the Granville Island Hotel*



**Dockside Christmas Dinner Buffet**

*(40 person minimum)*

**Assorted Artisan Bread Basket**

**Winter Greens with Honey Dijon Dressing**

**Caesar Salad, Parmesan, Croutons**

**Pickled Beet Salad**

**Pacific Smoked Fish Platter of Salmon Candy,**

**Salmon Lox, Trout and Mackerel**

**Cheeseboard of Domestic and Imported Cheese with crackers**

**Wild Sockeye Salmon Kabobs**

**Roast Turkey with Cranberry Sauce**

**Carved Festive Ham with Glazed Pineapples**

**Sage Stuffing**

**Mashed Potato**

**Brussel Sprouts**

**Spinach and Ricotta Tortellini with Cardinal Sauce**

**Granville Island Market Seasonal Vegetables**

**Assorted Cakes**

**Petit Fours and Dessert Squares**

**Fresh Fruit Platters**

**Coffee & Tea**

*\$55.00 per person plus 5% gst & 15% service*



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SEASONS GREETINGS



**Dockside**  
RESTAURANT  
*in the Granville Island Hotel*



**Dockside Christmas Lunch Buffet**

*(40 person minimum)*

**Assorted Artisan Bread Basket**

**Winter Greens with Honey Dijon Dressing**

**Caesar Salad, Parmesan, Croutons**

**Roast Turkey with Cranberry Sauce**

**Sage Stuffing**

**Mashed Potato**

**Brussel sprouts**

**Spinach and Ricotta Tortellini with Cardinal Sauce**

**Granville Island Market Seasonal Vegetables**

**Carved Festive Ham with glazed pineapples**

**Assorted Cakes**

**Petit Fours and Dessert Squares**

**Fresh Fruit Platters**

**Coffee & Tea**

*\$38.00 per person plus 5% gst & 15% service*



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SEASONS GREETINGS



## **Dockside Christmas Grand Dinner Buffet**

*(40 person minimum)*

**Assorted Artisan Bread Basket**

**Duck Terrine with Cumberland Sauce**

**Winter Greens with Honey Dijon Dressing**

**Caesar Salad, Parmesan, Croutons**

**Pickled Beet Salad**

**Pacific Smoked Fish Platter of Salmon Candy,**

**Salmon Lox, Trout and Mackerel**

**Cheeseboard of Domestic and Imported Cheese with crackers**

**Oven Baked Halibut with Pesto Crust**

**Roast Turkey with Cranberry Sauce**

**Sage Stuffing**

**Mashed Potato**

**Wild Rice Pilaf**

**Brussel Sprouts**

**Spinach and Ricotta Cannelloni with Cardinal Sauce**

**Seasonal Vegetables**

**Roast Beef Carvery au jus**

**Assorted Cakes and Petit Fours**

**Plum Pudding with Vanilla Sauce**

**Fresh Fruit Platters**

**Coffee & Tea**

*\$75.00 per person plus 5% gst & 15% service*



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SEASONS GREETINGS



# DOCKSIDE

RESTAURANT  
*in the Granville Island Hotel*



## Christmas 2008

### **Dinner Menu #1**

*(3 course)*

**Vegetarian Garden Squash Soup**

*Or*

**Winter Greens Salad**

*Honey Dijon Dressing*



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**Slow Roasted Turkey Breast**

*Sage Stuffing, Cranberry Sauce, Mashed Potato, Brussel Sprouts*

*Or*

**Grilled Wild Sockeye Salmon**

*Shallot and Lemon Butter, Wild Rice Pilaf & Garden Vegetables*

*Or*

**Penne Primavera**

*Peas, Mushrooms, Broccoli, Cauliflower, Green Beans, Scallions, Garlic, Herbs*



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**New York Cheesecake with Berry Compote**

Coffee & Tea

*\$39.00 per person plus 5% gst & 15% service charge*



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SEASONS GREETINGS



# DOCKSIDE

RESTAURANT  
*in the Granville Island Hotel*



## Christmas 2008

### **Dinner Menu #2**

*(3 course)*

#### **Smoked Wild Sockeye Salmon Chowder**

Or

#### **Winter Greens Salad**

*Honey Dijon Dressing*



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#### **Slow Roasted Turkey Breast**

*Sage Stuffing, Cranberry Sauce, Mashed Potato, Brussel Sprouts*

Or

#### **Oven Roasted Halibut with Pesto Crust**

*Lemon Tarragon Butter Sauce, Wild Rice Pilaf & Garden Vegetables*

Or

#### **Grilled 8oz. AAA Alberta New York Steak**

*Green Peppercorn Sauce, Mashed Potato & Garden Vegetables*

Or

#### **Penne Primavera**

*Peas, Mushrooms, Broccoli, Cauliflower, Green Beans, Scallions, Garlic, Herbs*



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#### **Passion Fruit Mousse Cake**

Coffee & Tea

*\$42.00 per person plus 5% gst & 15% service charge*



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SEASONS GREETINGS



## Christmas 2008

### **Dinner Menu #3**

*(4 course)*

**Smoked Wild Sockeye Salmon Chowder**

Or

**Vegetarian Garden Squash Soup**



**Pan Seared Crab Cakes**

Or

**Duck Terrine**

*Cumberland Sauce, Frisee Lettuce*



**Grilled 8oz. AAA Alberta New York Steak**

*Green Peppercorn Sauce, Mashed Potato & Garden Vegetables*

Or

**Slow Roasted Turkey Breast**

*Sage Stuffing, Cranberry Sauce, Mashed Potato, Brussel Sprouts*

Or

**Pan Seared Wild Sea Tiger Prawns**

*Caramelized Garlic, Lime and Cilantro*

Or

**Oven Roasted Halibut with Pesto Crust**

*Lemon Tarragon Butter Sauce, Wild Rice Pilaf & Garden Vegetables*



**Pumpkin Cheesecake or Passion Fruit Mousse Cake**

*Cinnamon Chantilly Cream*

Coffee & Tea

*\$55.00 per person plus 5% gst & 15% service charge*



SEASONS GREETINGS



**Lunch Menu #1**

*(3 course)*

**Vegetarian Garden Squash Soup**



**Slow Roasted Turkey Breast**

*Sage Stuffing, Cranberry Sauce, Mashed Potato, Brussel Sprouts*

Or

**Grilled Wild Sockeye Salmon**

*Shallot and Lemon Butter, Wild Rice Pilaf & Garden Vegetables*

Or

**Penne Primavera**

*Peas, Mushrooms, Broccoli, Cauliflower, Green Beans, Scallions, Garlic, Herbs*



**Passion Fruit Mousse Cake**

Coffee & Tea

*\$29.00 per person plus 5% gst & \$15% service charge = \$33.60*





## Christmas 2008

### **Lunch Menu #2**

*(3 course)*

**Vegetarian Garden Squash Soup**

*Or*

**Winter Greens Salad**

*Honey Dijon Dressing*



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**Slow Roasted Turkey Breast**

*Sage Stuffing, Cranberry Sauce, Mashed Potato, Brussel Sprouts*

*Or*

**Grilled Wild Sockeye Salmon**

*Shallot and Lemon Butter, Wild Rice Pilaf & Garden Vegetables*

*Or*

**Grilled 6 oz AAA New York Steak**

*Green Peppercorn Sauce, Mashed Potato, Garden Vegetables*



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**New York Cheesecake with Berry Compote**

Coffee & Tea

*\$32.00 per person plus 5% gst & 15% service charge*



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SEASONS GREETINGS