



BANQUET MENUS

2009

Radisson Hotel Vancouver Airport
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Radisson®



BREAKFAST BUFFETS

THE CONTINENTAL

(MINIMUM 10 PEOPLE)

ORANGE & GRAPEFRUIT JUICE
SELECTION OF SWEET DANISH, BUTTERY CROISSANTS & MUFFINS
FRUIT PRESERVES, MARMALADE, HONEY & BUTTER
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

THE DELUXE CONTINENTAL

(MINIMUM 10 PEOPLE)

ORANGE & GRAPEFRUIT JUICE
SLICED SEASONAL FRUIT
FRESHLY BAKED DANISH, ASSORTED MUFFINS & BUTTERY CROISSANTS
FRUIT PRESERVES, MARMALADE, HONEY & BUTTER
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

HEALTH BUFFET

(MINIMUM 20 PEOPLE)

ORANGE & GRAPEFRUIT JUICE
SLICED SEASONAL FRUIT, LOW FAT FRUIT YOGURT & COTTAGE CHEESE
SELECTION OF LOW FAT MUFFINS
HOT OATMEAL WITH PLANTATION SUGAR
RAISIN & CASHEW GRANOLA WITH 2% & SKIM MILK
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

THE BREAKFAST BUFFET

(MINIMUM 20 PEOPLE)

ORANGE & GRAPEFRUIT JUICE
CREAMY SCRAMBLED EGGS WITH CHEDDAR CHEESE & CHIVES
CRISP BREAKFAST POTATOES WITH SPRING ONIONS
FRESHLY BAKED DANISH, ASSORTED MUFFINS & BUTTERY CROISSANTS
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS
(PLEASE SELECT ONE OF THE FOLLOWING FOR YOU BREAKFAST BUFFET)
CRISP BACON & ITALIAN TURKEY SAUSAGE
FRESH SEASONAL FRUIT PLATTER
PANCAKES WITH CANADIAN MAPLE SYRUP & BLACKBERRY BUTTER
CINNAMON SWIRL FRENCH TOAST WITH BLUEBERRY COMPOTE
BROILED VINE RIPENED B.C. TOMATOES WITH PARMESAN CHEESE
COUNTRY BISCUITS WITH CHORIZO GRAVY
*ADD ENTRÉE SELECTIONS (ADDITIONAL CHARGE)

ALL MENU SERVICES AND CHARGES ARE SUBJECT TO MINIMUM NUMBERS.

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(2009)

RADISSON HOTEL VANCOUVER AIRPORT



PLATED BREAKFAST

(MINIMUM 10 PEOPLE)

THE CAMBIE

ORANGE & GRAPEFRUIT JUICE
CREAMY SCRAMBLED EGGS, CRISP BACON & ITALIAN TURKEY SAUSAGE
CRISP BREAKFAST POTATOES WITH SPRING ONIONS
CROISSANT WITH FRUIT PRESERVES & FRESH FRUIT GARNISH
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

THE BENEDICT

ORANGE & GRAPEFRUIT JUICE
FRESH SEASONAL FRUIT GARNISH
TWO POACHED EGGS, ENGLISH MUFFIN, HAM & HOLLANDAISE SAUCE
CRISP BREAKFAST POTATOES WITH SPRING ONIONS
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

OR SUBSTITUTE SMOKED B.C. SALMON (ADDITIONAL CHARGE)

THE "BOARD ROOM" BREAKFAST

ORANGE & GRAPEFRUIT JUICE
CREAMY SCRAMBLED EGGS WITH CRIMINI MUSHROOMS & FRESH THYME
PETITE FILET OF BEEF WITH GREEN PEPPERCORN HOLLANDAISE SAUCE
CRISP BREAKFAST POTATOES WITH SPRING ONIONS
BUTTERY CROISSANT & FRESH SEASONAL FRUIT GARNISH
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

THE DAY BREAK BOXED BREAKFAST

(FOR GROUPS LEAVING THE PROPERTY, AVAILABLE FOR PICKUP FROM 5:00AM)

APPLE OR ORANGE JUICE
FRESH BAKERY SELECTION
INDIVIDUAL FRUIT YOGURT
WHOLE FRUIT
GRANOLA BAR

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BRUNCH

(MINIMUM 50 PEOPLE)

FRESHLY BAKED DANISH, MUFFINS & BUTTERY CROISSANTS
RUBY RED GRAPEFRUIT & COTTAGE CHEESE
SLICED SEASONAL FRUIT PLATTER

SOUP

WEST COAST SALMON CHOWDER ACCENTED WITH FENNEL

SALADS

WILD & GATHERED GREENS
TRADITIONAL POTATO SALAD WITH EGG
PASTA SALAD WITH THAI BASIL PESTO & SWEET PEPPERS
OLIVE OIL GRILLED VEGETABLE PLATTER GARNISHED WITH GOAT'S CHEESE
WHITE NAVY BEAN & CHORIZO SALAD
IMPORTED OLIVES & GOURMET PICKLES
CHILLED SOY SAUCE NOODLES WITH HAM

COLD SELECTION

BBQ SALMON TIPS, PEPPERED MACKEREL FILET & SMOKED TROUT
COLD WATER SHRIMP & DILL SALAD
CANADIAN MUSSELS WITH STAR ANISE, CILANTRO & OLIVE OIL
SPLIT BACK PRAWNS WITH COCKTAIL SAUCE
SELECTION OF SLICED DELI MEATS
SMOKED OYSTERS WITH CELERY BRUNOISE & CRACKED PEPPER MIGNONETTE
SCANDINAVIAN PICKED HERRINGS WITH HORSERADISH

HOT SELECTION

CREAMY SCRAMBLED EGGS WITH CHEDDAR & GREEN ONION
CRISP BACON & ITALIAN TURKEY SAUSAGE
EGGS BENEDICT WITH BLACK FOREST HAM & HOLLANDAISE
CRISP FRIED BREAKFAST POTATOES
CINNAMON BUN FRENCH TOAST WITH CARAMEL SAUCE & WALNUTS
WILD B.C. SALMON MEDALLIONS WITH CHIVE BEURRE BLANC
STEAMED & BUTTERED SEASONAL VEGETABLES
SCRUMPTIOUS DESSERTS
SELECTION OF EXOTIC CAKES & DELIGHTFUL FRENCH PASTRIES
CHOCOLATE FOUNTAIN WITH SEASONAL FRUIT & SELECT GARNISHES
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

OMELET STATION

FRESH OMELET'S MADE TO ORDER WITH A VARIETY OF FRESH FILLINGS

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SPECIALTY BREAKS

(MINIMUM 10 PEOPLE)

THE ENERGY BREAK

CHILLED FRUIT JUICE
ASSORTED CEREAL BARS
REGULAR OR DECAFFEINATED COFFEE &
TEA

THE SPA BREAK

CHILLED FRUIT JUICE
SLICED BANANA BREAD OR OTHER
SEASONALLY
AVAILABLE LOAVES
REGULAR OR DECAFFEINATED COFFEE &
TEA

THE GARDEN BREAK

VEGETABLE CRUDITÉS WITH BUTTERMILK DIP
STONE WHEAT CRACKERS
TOMATO & V8 JUICES
REGULAR OR DECAFFEINATED COFFEE &
TEA

COOKIE BREAK

ASSORTED CHOCOLATE CHIP, OATMEAL &
PEANUT BUTTER COOKIES
SHORT BREAD & SELECT ITALIAN BISCOTTI
CHILLED 2% & SKIM MILK
REGULAR OR DECAFFEINATED COFFEE &
TEA

THEATRE BREAK OR "INTERMISSION"

RED & BLACK LICORICE
BUTTERED POPCORN
ASSORTED REGULAR & DIET SOFT DRINKS

AFTERNOON TEA BREAK

SHORTBREAD COOKIES
LEMON SQUARES
BERRY COMPOTE & LAVENDER SOUR CREAM
SELECTION OF EARL GRAY & HERBAL TEAS

THE FAIR GROUND BREAK

CORN DOGS WITH BALL PARK MUSTARD
PRETZELS, PEANUTS & POTATO CHIPS
ASSORTED REGULAR & DIET SOFT DRINKS

NACHO LIBRA BREAK

CRISP CORN TORTILLAS, CHUNKY SALSA,
GUACAMOLE AND SOUR CREAM
WARM JALAPENO CHEESE, HOT PEPPERS,
ONIONS & TOMATOES
ASSORTED SOFT DRINKS

THE CHOCOLATE FOUNTAIN

ENJOY DIPPING, BANANAS, STRAWBERRIES,
BISCOTTI, MARSHMALLOWS & SEASONAL
FRUITS
IN OUR MILK CHOCOLATE FOUNTAIN
REGULAR OR DECAFFEINATED COFFEE &
TEA

TGIF BREAK

PITCHERS OF LIME MARGARITAS (4OZ.PER
PERSON)
CARROT & CELERY STICKS WITH DIP
CRISPY CHICKEN WINGS (2 PER PERSON)
(SORRY NO MINORS)

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COFFEE BREAK FAVORITES

BEVERAGES

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
SELECTION OF TRADITIONAL & HERBAL TEAS
TAZO CHAI
ASSORTED SOFT DRINKS, REGULAR & DIET (355 ML CAN)
PERRIER SPARKLING MINERAL WATER
BOTTLED SPRING WATER (355 ML)
ASSORTED FRUIT JUICE (BOTTLE)
2%, CHOCOLATE OR SKIM MILK
JUICE (APPLE, PINEAPPLE, CRANBERRY, TOMATO,
ORANGE, V8)
FRESHLY SQUEEZED ORANGE JUICE
HAPPY PLANET ORGANIC JUICES
HAPPY PLANET ORGANIC SMOOTHIES
BASE ENERGY DRINK
ENERGY 'VITAMIN' WATER (591 ML) ASSORTED FLAVOURS

COFFEE BREAK SPECIALTIES

GRANOLA BARS
PETITE SPONGE CAKE SQUARES
BUTTERMILK BISCUITS
JUMBO HOME BAKED COOKIES
FRUIT YOGURTS
CHOCOLATE BROWNIES
NANAIMO BARS
CARROT CAKE
BUTTER TART
MINI COPENHAGEN PASTRY
CHOCOLATE DIPPED STRAWBERRIES
BANANA LOAF
SEASONALLY AVAILABLE LOAVES
BAGEL AND CREAM CHEESE
CROISSANTS, MUFFINS AND DANISH
SCONES, CHECK FOR SEASONAL AVAILABILITY
ITALIAN BISCOTTI
FRENCH PASTRIES
WHOLE FRESH FRUIT
SLICED FRESH FRUIT
SEASONAL BERRIES WITH LAVENDER SOUR CREAM
CHEESE PLATTER WITH WATER BISCUIT

MINIMUM QUANTITIES MAY APPLY

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LUNCH BUFFETS

THE PLOUGHMAN'S BUILD YOUR OWN SANDWICH (MINIMUM 20 PEOPLE)

CHEF'S DAILY MARKET FRESH SOUP



WILD & GATHERED GREENS WITH A SELECTION OF DRESSINGS
OLD FASHION POTATO SALAD WITH EGG & VEGETABLE CRUDITÉS WITH BUTTERMILK DIP
KOSHER PICKLE SPEARS WITH OLIVES & COCKTAIL ONIONS



ASSORTMENT OF COUNTRY & ARTISAN BREADS, BAGUETTES & BUNS



(PLEASE SELECT ANY THREE OF THE FOLLOWING)

SELECT DELI MEATS & COLD CUTS
DIJON & PEPPER CRUSTED ROAST BEEF STRIPLOIN
CHICKEN BREAST SALAD WITH DRIED APRICOTS, WALNUTS & FRESH ROSEMARY
TUNA SALAD WITH PICKLES & CAPERS
FRESH WILD B.C. SALMON SALAD WITH THYME AIOLI
LIGHTLY CURRIED EGG SALAD WITH SPRING ONION
MEDITERRANEAN GRILLED EGGPLANT & SWEET RED PEPPERS
SELECTION OF SLICED SANDWICH CHEESES



CRISP LETTUCE , PEPPERY RADISH SPROUTS, SLICED RIPE TOMATO & ENGLISH
CUCUMBER
CHIPOTLE & PESTO MAYONNAISE, DIJON & GRAINY MUSTARD



NANAIMO BARS, BUTTER TARTS, BROWNIES & CARROT CAKE



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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LUNCH BUFFETS

THE HOME STYLE OR "MOM'S" LUNCH (MINIMUM 20 PEOPLE)

CREAM OF MUSHROOM SOUP
WARM BUTTERMILK BISCUITS



BABY GREENS WITH CHERRY TOMATOES & A SELECTION OF DRESSINGS
OLD FASHION POTATO SALAD WITH EGG & VEGETABLE CRUDITÉS WITH BUTTERMILK DIP



(PLEASE SELECT ANY TWO OF THE FOLLOWING)

BACON WRAPPED GREEN PEPPERCORN MEAT LOAF WITH "ONION SOUP" JUS
LEMON PEPPER ROAST CHICKEN WITH ROSEMARY BEURRE BLANC
BAKED MACARONI WITH FOUR CHEESES , HERB CRUMBS & TOMATO
OPEN FACE MONTE CRISTO SANDWICHES ON CRUSTY FOCACCIA BAGUETTE
WITH DIJON CREAM
WILD B.C. SALMON & OYSTER MUSHROOM POT PIE WITH A FLAKY CRUST



MASHED POTATOES & STEAMED SEASONAL VEGETABLES



NANAIMO BARS & FRESH BAKED COOKIES



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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LUNCH BUFFETS

THE PICNIC LUNCH (MINIMUM 20 PEOPLE)

PITCHERS OF LEMONADE



CRUSTY "PICNIC" ROLLS & SWEET BUTTER



ICEBERG WEDGES WITH TOMATO & CRUMBLER BLUE CHEESE
OLD FASHION POTATO SALAD WITH EGG
SESAME MARINATED GARDEN FRESH VEGETABLES
CREAMY COLE SLAW WITH WASABI DRESSING & SUNFLOWER SEEDS



(SELECT ANY TWO OF THE FOLLOWING)

HONEY & BUTTERMILK MARINATED FRIED CHICKEN
ALL BEEF BURGERS WITH GARNISHES
CHEESE QUICHE WITH CHIVES
GRILLED SMOKED SAUSAGES WITH SPICY MUSTARD
BAKED SPINACH & PHYLLO PIES
GRILLED LAMB SOUVLAKI SKEWERS



FRESH FRUIT SKEWERS WITH YOGURT DIP



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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LUNCH BUFFETS

THE RICHMOND WRAP (MINIMUM 20 PEOPLE)

CHEF'S SELECTION



WILD AND GATHERED GREENS WITH A SELECTION OF DRESSINGS
TRADITIONAL CAESAR SALAD
OLD FASHION POTATO SALAD WITH EGG
VEGETABLE CRUDITÉS WITH BUTTERMILK DIP



(PLEASE SELECT ANY THREE OF THE FOLLOWING)

ROSEMARY **ROAST** CHICKEN BREAST WITH ROAST GARLIC MAYONNAISE
CRISPY CHICKEN, BACON & RANCH DRESSING
TANDORRI CHICKEN BREAST WITH CUCUMBER & SPICY MANGO CHUTNEY MAYONNAISE
MONTREAL STYLE SMOKED BEEF WITH PROVOLONE CHEESE & RUSSIAN DRESSING
BABY SHRIMP SALAD WITH BASIL PESTO
BBQ B.C. SALMON & PEPPERY RADISH SPROUTS
CUCUMBER COLESLAW WITH WASABI, WALNUTS & BLUE CHEESE
MEDITERRANEAN GRILLED EGGPLANT & SWEET RED PEPPERS



FRESH SEASONAL FRUIT PLATTER & ASSORTED SPONGE CAKES



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR GOURMET TEAS

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LUNCH BUFFETS

THE PASTA BUFFET (MINIMUM 20 PEOPLE)

OVEN BAKED GARLIC & PARMESAN BREAD

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BABY GREENS WITH BALSAMIC & OLIVE OIL VINAIGRETTE
TRADITIONAL CAESAR SALAD
GREEK SALAD WITH FETA & BLACK OLIVES

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PENNE, LINGUINE & CHEESE STUFFED TORTELLINI

■ ■ ■

(PLEASE SELECT ANY THREE OF THE FOLLOWING SAUCES)

BOLOGNAISE.... TOMATO WITH MEAT
POMODORO.... PLUM TOMATO, ALL VEGETARIAN
CREAMY ALFREDO.... RICH WITH GARLIC & NUTMEG
AMATRICIANA.... TOMATO WITH ONIONS & PANCETTA
CARBONARA.... ALFREDO WITH JULIENNE OF HAM
VONGOLE.... ALFREDO WITH BABY CLAMS, PARSLEY & WHITE WINE
QUATTRO FORMAGGI.... ALFREDO WITH FOUR CHEESES

OR

ADD BAKED SPINACH & CHEESE CANNELLONI FOR AN ADDITIONAL CHARGE
ADD BAKED MEAT CANNELLONI FOR AN ADDITIONAL CHARGE

■ ■ ■

PARMESAN CHEESE, RED PEPPER PESTO & CHILIES

■ ■ ■

TIRAMISU TORTE

■ ■ ■

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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LUNCH BUFFETS

THE FAJITA BAR (MINIMUM 30 PEOPLE)

BLACK BEAN SOUP WITH GREEN CHILIES
CRISP TORTILLAS WITH SALSA, GUACAMOLE & SOUR CREAM



GRILLED CORN SALAD WITH TOMATO, CUMIN & CILANTRO



WARM FLOUR TORTILLAS

(PLEASE SELECT ANY TWO OF THE FOLLOWING)

SPICY CHORIZO & SMOKED PEPPERS
BONELESS CHICKEN BREAST & CHIPOTLES EN ADOBO
TENDER BEEF STEAK WITH BLACK PEPPER & AVOCADO
TEQUILA & LIME SHRIMP WITH FRESH PINEAPPLE



JACK CHEESE, CRISP LETTUCE & TOMATOES



MEXICAN RICE



WARM CUSTARD FLAN & FRESH FRUIT PLATTER



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR GOURMET TEAS

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LUNCH BUFFETS

THE PACIFIC RIM LUNCH (MINIMUM 30 PEOPLE)

B.C. SALMON CHOWDER ACCENTED WITH FENNEL
FRESHLY BAKED ROLLS & BUNS, SWEET BUTTER



WILD & GATHERED GREENS
TRADITIONAL CAESAR SALAD WITH PARMESAN & CROUTONS
GRILLED VEGETABLES WITH OLIVE OIL, OREGANO & GOAT CHEESE
CANADIAN MUSSELS MARINATED WITH STAR ANISE, CILANTRO & OLIVE OIL
CHILLED SOY SAUCE NOODLES WITH HAM & GREEN ONION



(PLEASE SELECT ANY TWO OF THE FOLLOWING)

STIR FRY BEEF WITH PEPPERS, BLACK BEAN SAUCE & GINGER
WILD B.C. SALMON MEDALLIONS WITH SHITAKE BEURRE BLANC
SPICY BONELESS BREAST BUTTER CHICKEN
SWEET & SOUR BONELESS PORK WITH PINEAPPLE
BROCCOLI & CHEESE RAVIOLI WITH RED PEPPER PESTO CREAM
SOUTH INDIAN SHRIMP CURRY WITH COCONUT MILK & MANGO



STEAMED JASMINE RICE
MARKET FRESH VEGETABLE STIR FRY



SELECTION OF EXOTIC CAKES AND TORTES



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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LUNCH BUFFETS

THE SEA ISLAND LUNCH BUFFET (MINIMUM 50 PEOPLE)

FRESHLY BAKED ROLLS & SWEET BUTTER



WILD & GATHERED GREENS
TRADITIONAL CAESAR SALAD
OLD FASHION POTATO SALAD WITH EGG
PASTA SALAD WITH SWEET PEPPERS & BASIL PESTO AIOLI
BBQ SALMON WITH HORSERADISH SOUR CREAM
SMOKED PORK LOIN WITH MANGO CHUTNEY



(PLEASE SELECT ANY TWO OF THE FOLLOWING)

WILD B.C. SALMON WITH HOI SIN BBQ SAUCE
THYME MARINATED CHICKEN BREAST & LEG WITH OYSTER MUSHROOM RAGOUT
PENNE PRIMAVERA WITH SHRIMP, SCALLION PESTO & SHIITAKES
GRILLED PORK LOIN WITH SUN DRIED CRANBERRY, HONEY & BALSAMIC GLAZE
CHEESE TORTELLINI WITH RED PEPPER PESTO CREAM SAUCE
SIRLOIN STEAK MEDALLIONS RED WINE PEPPERCORN DEMI GLACE



YEUNG CHOW FRIED RICE & STEAMED SEASONAL VEGETABLES



SELECTION OF FRENCH PASTRIES
ASSORTMENT OF EXOTIC CAKES AND TORTES



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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LUNCH BUFFETS

SMALL GROUP LUNCHEONS (EXCLUSIVELY FOR GROUPS OF 10 TO 20 PEOPLE)

SOUP & SANDWICH

CHEF'S MARKET FRESH SOUP
BABY GREENS WITH A SELECTION OF DRESSINGS
FRESH MADE SANDWICHES



COUNTRY STYLE DESSERT BARS
FRESHLY BREWED COFFEE OR TEA

CHICKEN STIR FRY

BONELESS CHICKEN & BLACK BEAN SAUCE STIR FRY
FRAGRANT STEAMED JASMINE RICE



COUNTRY STYLE DESSERT BARS
FRESHLY BREWED COFFEE OR TEA

BOX LUNCH

(FOR GROUPS LEAVING THE PROPERTY, AVAILABLE FOR PICKUP FROM 10:30AM TO 1:00PM)

EACH BOX CONTAINS ONE OF THE FOLLOWING:

SALAD

SESAME MARINATED VEGETABLES, OLD FASHION POTATO SALAD, OR PASTA SALAD WITH PESTO

SANDWICH

SMOKED TURKEY BREAST, TUNA SALAD WITH PICKLES,
EGG SALAD WITH CURRY & GREEN ONION,
BLACK FOREST HAM & SWISS CHEESE OR MONTREAL STYLE SMOKED MEAT

DESSERT

BUTTER TART, BROWNIE, NANAIMO BAR OR CARROT CAKE
ONE PIECE OF FRESH FRUIT
BOXED JUICE OR SOFT DRINK

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PLATED LUNCH

ALL SELECTIONS SERVED WITH
FRESHLY BAKED ROLLS & SWEET BUTTER
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & TEA

MEETING LUNCH #1

WEST COAST SALMON CHOWDER ACCENTED WITH FENNEL

■ ■ ■

PENNE ARRABBIATA WITH MEAT BALLS & PARMESAN CHEESE

OR

BONELESS CHICKEN & VEGETABLE STIR FRY WITH BLACK BEAN SAUCE

FRAGRANT STEAMED JASMINE RICE

■ ■ ■

CHOCOLATE MOUSSE WITH ORANGE CRÈME CHANTILLY

MEETING LUNCH #2

SPINACH SALAD WITH MUSHROOMS & DRIED CRANBERRIES

THYME BUTTERMILK VINAIGRETTE

■ ■ ■

BREAST OF CHICKEN SALTIMBOCCA WITH PROSCIUTTO & SAGE,
LEMON CHARDONNAY SAUCE, ROAST YOUNG POTATO & GRILLED ASPARAGUS

OR

CRISP POTATO CRUSTED SOLE FILET WITH

SMOKED TOMATO BEURRE BLANC & ROASTED PEPPERS

■ ■ ■

BLUEBERRY MANGO CHEESECAKE WITH BERRY COULIS & CRÈME CHANTILLY

MEETING LUNCH #3

CRAB CHOWDER WITH CORN

■ ■ ■

STEAMED ESCALOPE OF B.C. HALIBUT WITH BLACK BEAN GINGER GLAZE

FRAGRANT STEAMED JASMINE RICE & STIR FRY VEGETABLES

OR

GRILLED "AAA" SIRLOIN STEAK WITH SHIITAKE MUSHROOM DEMI GLACE

PARMESAN MASHED POTATO GRATINEE

■ ■ ■

CHOCOLATE TRUFFLE TORTE WITH BLACKBERRY COMPOTE

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A LA CARTE LUNCH

SOUPS & SALADS

MINISTRONE SOUP
WILD & GATHERED GREENS WITH BALSAMIC VINAIGRETTE
CREAM OF PORTABELLINI MUSHROOMS WITH SHERRY & THYME
TRADITIONAL CAESAR SALAD WITH PARMESAN & CROUTONS
SPINACH SALAD, MUSHROOMS & CRISP PARMA HAM, MISO VINAIGRETTE
NEW ENGLAND STYLE CLAM CHOWDER
WILD B.C. SALMON CHOWDER WITH FENNEL
BUTTER LETTUCE & BABY SHRIMP, THYME BUTTERMILK VINAIGRETTE
BABY SHRIMP COCKTAIL WITH WASABI COCKTAIL SAUCE

ENTREES

~ ALL ENTRÉES ARE SERVED WITH APPROPRIATE SEASONAL GARNISH ~
SZECHWAN STYLE STIR-FRIED CHICKEN WITH CASHEW RICE
CHEESE & SPINACH CANNELLONI BAKED WITH A RICH BÉCHAMEL SAUCE
BEEF STROGANOFF WITH BUTTERED NOODLES, SOUR CREAM & GHERKINS
PENNE WITH CHICKEN, ASPARAGUS & RED PEPPER PESTO CREAM
CRAB RAVIOLI WITH SHIITAKE MUSHROOMS & MISO JUS
SALTIMBOCCA CHICKEN BREAST WITH SAGE & PROSCIUTTO, LEMON BEURRE BLANC
BUTTER CHICKEN WITH CASHEW RICE & PAPPADUM
BAKED WILD B.C. SALMON FILET WITH A CHARDONNAY & CHIVE BEURRE BLANC
GRILLED WILD B.C. SALMON FILET WITH A MAPLE TERIYAKI GLAZE
BRAISED BEEF SHORT RIB WITH DARK BEER & CARAMELIZED CARROTS
ROAST LOIN OF PORK WITH SUN DRIED CRANBERRY, HONEY & BALSAMIC GLAZE
GRILLED SIRLOIN STEAK WITH A GREEN PEPPERCORN DEMI GLAZE

DESSERTS

SEASONAL FRUIT SORBET[†]
LIGHT MILK CHOCOLATE MOUSSE
SEASONAL FRUIT SALAD
FRESH STRAWBERRIES WITH SWEET CREAM
CHOCOLATE AND PECAN PIE WITH MANDARIN ORANGE CRÈME ANGLAISE
WHITE CHOCOLATE AND GRAND-MARNIER MOUSSE CAKE, BERRY COULIS
MANGO BLUEBERRY CHEESECAKE WITH CRÈME CHANTILLY
NEW YORK STYLE CHEESECAKE WITH STRAWBERRY COULIS
INDICATES LOW FAT CONTENT.

SELECTED ANY TWO OR THREE OF THE ABOVE AND CREATE YOUR OWN
LUNCHEON

SERVED WITH
FRESHLY BAKED ROLLS & SWEET BUTTER
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & TEA

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(2009)

RADISSON HOTEL VANCOUVER AIRPORT



RECEPTION SPECIALTIES

HOT

MINIMUM 2 DOZEN ORDERED PER ITEM

BAKED MUSHROOM TURNOVER
CHICKEN WINGS A LA DIABLE
FRIED MUSHROOM CAPS
MINI SAUSAGE ROLL
GOLDEN FRIED CHICKEN LIVERS WITH CURRY AIOLI
CHORIZO & BEAN QUESADILLAS WITH GARNISHES
BREADED PRAWNS WITH BRANDY SAUCE
FRIED OYSTERS WITH WASABI MAYONNAISE
ITALIAN SEASONED MEAT BALLS
ESCARGOTS IN PASTRY
SPINACH AND FETA CHEESE IN PUFF PASTRY
SMOKED SALMON & SCALLIONS QUICHE
VEGETARIAN SAMOSAS
BEEF SAMOSAS
CHICKEN SAMOSAS
VEGETABLE PAKORA
CHICKEN BREAST SATAY
CRAB STUFFED MUSHROOM CAPS
CRISP SHRIMP TOASTS
CHICKEN LOLLIES WITH SOYA GLAZE
VOL AU VENT WITH LOBSTER MEAT IN SHERRY SAUCE

COLD

MINIMUM 2 DOZEN ORDERED PER ITEM

ROAST YOUNG POTATO WITH SOUR CREAM & SALMON CAVIAR
CANNOLI STUFFED WITH SHRIMP MOUSSE
PROSCIUTTO HAM & MELON
SMOKED SALMON ROSETTES WITH CUCUMBER
CHERRY TOMATOES WITH GOAT CHEESE
CALIFORNIA ROLLS (MINIMUM 4 DOZEN)
TIGER PRAWNS WITH RED CURRY
BOCCONCINI WITH RED PIMENTO
MINI CROISSANTS WITH CHICKEN SALAD
SPICY SEARED TUNA LOIN SESAME MAYO
CRAB AND AVOCADO MOUSSE IN TORTILLA PINWHEEL
MINI CROISSANTS WITH MANGO & SHRIMP SALAD
SMOKED BEEF TENDERLOIN WITH TRUFFLE OIL
LOBSTER MEDALLIONS WITH HERB PESTO CREAM CHEESE
OYSTERS ON THE HALF SHELL

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RADISSON HOTEL VANCOUVER AIRPORT



RECEPTION SPECIALTIES

CHINESE SPECIALTIES

MINIMUM 3 DOZEN ORDERED PER ITEM

HAR GOW (SHRIMP DUMPLING)
SHUI MAI (PORK DUMPLING WITH MUSHROOM)
BAKED MINI PASTRY WITH PORK & GREEN ONION
VEGETABLE SPRING ROLLS
BBQ PORK PUFF PASTRY
STEAMED BBQ PORK BUN
STEAMED MINCED CHICKEN BUN
MINI EGG TART
ASSORTED CHINESE STYLE PUDDING

ADDITIONAL RECEPTION SPECIALTIES

CHOCOLATE FOUNTAIN WITH FRESH FRUITS & FANCIFUL GARNISHES
CHILLED SPLIT BACK PRAWNS WITH COCKTAIL SAUCE
ASSORTED SUSHI
SMOKED SALMON WITH CONDIMENTS
CRAB CLAWS ON CRUSHED ICE WITH COCKTAIL SAUCE
CARVED* BARON OF BEEF WITH CONDIMENTS & ROLLS
CARVED* LEG OF LAMB WITH CONDIMENTS & ROLLS
CARVED* HONEY GLAZED HAM
**A CARVER WILL BE SUPPLIED FOR A MAXIMUM OF 2 HOURS*
ASSORTED SEASONAL VEGETABLES & HERB DIP
FRESH SEASONAL FRUIT PLATTER
ASSORTED COCKTAIL SANDWICHES
GOURMET CHEESE WITH FRENCH BAGUETTES & WATER BISCUITS
DELI MEATS & COLD CUTS
HAND-SCULPTED ICE CARVING

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RADISSON HOTEL VANCOUVER AIRPORT



DINNER BUFFETS

THE THOMPSON RIVER DINNER BUFFET (MINIMUM 50 PEOPLE)

FRESHLY BAKED BUNS & ROLLS WITH SWEET BUTTER

CREAM OF BROCCOLI SOUP



WILD & GATHERED GREENS
OLD FASHION POTATO SALAD WITH EGG
PASTA SALAD WITH SWEET PEPPERS & BASIL PESTO AIOLI
SPINACH SALAD WITH CRIMINI MUSHROOMS & CRISP PARMA HAM



SELECT COLD CUTS & DELI MEATS
MARKET FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK DIP
MARINATED CANADIAN MUSSELS WITH STAR ANISE, BAY LEAF & OLIVE OIL
BBQ SALMON TIPS WITH RADISH SPROUTS & HORSERADISH CREAM



(PLEASE SELECT ANY TWO OF THE FOLLOWING ENTREES)

MEDALLIONS OF MAPLE-TERIYAKI GLAZED WILD B.C. SALMON
STEAMED ROCK FISH WITH CHARDONNAY BEURRE BLANC & FRIED CAPERS
BONELESS CHICKEN WITH MANGO CURRY SAUCE
ROAST CHICKEN BREAST & LEG WITH CREAMY POMMERY MUSTARD DEMI GLACE SAUCE
LEG OF GOLDEN ROAST PORK WITH ORANGE GLAZE & GARLIC AU JUS
PENNE PRIMAVERA WITH SHRIMPS, SCALLION PESTO & SHIITAKE MUSHROOMS
SLOW ROASTED RIB EYE OF BEEF WITH RED WINE PEPPERCORN SAUCE
SPINACH & CHEESE CANNELLONI BAKED WITH A RICH BÉCHAMEL SAUCE



ROAST YOUNG POTATO, FRAGRANT STEAMED JASMINE RICE
STEAMED SEASONAL MARKET FRESH VEGETABLES



NANAIMO BARS, BUTTER TARTS, BROWNIES, CARROT CAKE
DELICATE SPONGE CAKES



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & TEA

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(2009)

RADISSON HOTEL VANCOUVER AIRPORT



DINNER BUFFETS

THE COLUMBIA RIVER DINNER BUFFET (MINIMUM 50 PEOPLE)

FRESHLY BAKED BUNS & ROLLS WITH SWEET BUTTER

B.C. SALMON CHOWDER ACCENTED WITH FENNEL



WILD & GATHERED GREENS, OLD FASHION POTATO SALAD WITH EGG
TRADITIONAL CAESAR SALAD WITH PARMESAN & CROUTONS
BABY SHRIMP WITH CREAMY DILL MAYONNAISE
PASTA SALAD WITH SWEET PEPPERS & BASIL PESTO AIOLI
TAT SOI SALAD WITH CRIMINI MUSHROOMS & CRISP PARMA HAM



TANDOORI CHICKEN BREAST WITH CRISPY WONTONS & INDIAN YOGURT
MARKET FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK DIP
BBQ SALMON WITH HORSERADISH SOUR CREAM
CHILLED SPLIT BACK PRAWNS WITH BRANDIED COCKTAIL SAUCE
BLACK FOREST HAM, SMOKED TURKEY BREAST & PEPPERED SALAMI



(PLEASE SELECT ANY THREE OF THE FOLLOWING ENTREES)

CHILI MARINATED B.C. SALMON WITH CITRUS CORIANDER BUTTER
MEDALLIONS OF B.C. SALMON, CHIVE SAUCE LACED WITH BABY SHRIMPS
STEAMED BASSA WITH BLACK BEAN GINGER GLAZE & SPRING ONION
THYME MARINATED CHICKEN BREAST & LEG WITH OYSTER MUSHROOM RAGOUT
ROAST BREAST OF TURKEY WITH SAGE & DOUBLE SMOKED BACON BEURRE BLANC
SLICED RIB EYE OF BEEF WITH RED WINE PEPPERCORN SAUCE
ROAST LOIN OF PORK WITH HONEY BALSAMIC GLAZE
PENNE WITH OLIVES & A RICH LAMB BOLOGNESE
SPINACH & CHEESE CANNELLONI BAKED WITH A RICH BÉCHAMEL SAUCE



PARMESAN MASHED POTATO, RICE PILAF WITH PARSLEY & BUTTER TOASTED ALMONDS
STEAMED SEASONAL MARKET FRESH VEGETABLES



NANAIMO BARS, BUTTER TARTS, BROWNIES & CARROT CAKE
EXOTIC CAKES & TORTES, SELECTION OF FRENCH PASTRIES



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & TEA

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(2009)

RADISSON HOTEL VANCOUVER AIRPORT



DINNER BUFFETS

THE FRASER RIVER DINNER BUFFET (MINIMUM 70 PEOPLE)

FRESHLY BAKED BUNS & ROLLS WITH SWEET BUTTER

LOBSTER BISQUE ACCENTED WITH BRANDY



WILD & GATHERED GREENS
OLD FASHION POTATO SALAD WITH EGG & JAPANESE CRAB STICK
TRADITIONAL CAESAR SALAD
BABY SHRIMPS WITH CREAMY DILL MAYONNAISE
PASTA SALAD WITH SWEET PEPPERS & BASIL PESTO AIOLI
TAT SOI SALAD WITH CRIMINI MUSHROOMS & CRISP PARMA HAM



TANDOORI CHICKEN BREAST WITH CRISPY WONTONS & INDIAN YOGURT
CHILLED CANADIAN MUSSELS WITH OLIVE OIL & STAR ANISE
DILL MARINATED WILD B.C. SALMON CURED WITH BROWN SUGAR & BLACK PEPPER
CHILLED SPLIT BACK PRAWNS WITH BRANDIED COCKTAIL SAUCE
BLACK FOREST HAM, SMOKED TURKEY BREAST & PEPPERED SALAMI



(PLEASE SELECT ANY THREE OF THE FOLLOWING ENTREES)

WILD B.C. SALMON MEDALLIONS WITH LOBSTER TARRAGON SAUCE
HALIBUT FILET WITH A SMOKED OYSTER & CHARDONNAY BEURRE BLANC
STIR FRY THAI GARLIC PRAWNS WITH CILANTRO & CASHEW NUTS
MUSSELS & CHORIZO WITH TOMATO, SAFFRON & CRACKED FENNEL SEED CREAM
CHICKEN BREAST & PRAWNS SAUSALITO WITH JULIANNE VEGETABLES & LEMON BUTTER
ROSEMARY ROAST CHICKEN BREAST & LEG WITH AN EXOTIC MUSHROOM RAGOUT
ROAST BEEF TENDERLOIN WITH GREEN PEPPERCORN HOLLANDAISE
APPLE WOOD SMOKED LOIN OF PORK WITH A TART CHERRY, HONEY & BALSAMIC GLAZE
SMOKED BLACK COD, STEAMED WITH ANISE & VANILLA BEURRE BLANC
ROAST LEG OF LAMB WITH DIJON ROSEMARY CRUST & GARLIC AU JUS
LOBSTER RAVIOLI WITH CHAMPAGNE, PINE NUT & PARSLEY BEURRE BLANC
BUTTERNUT SQUASH RAVIOLI WITH CAMEMBERT FONDUE, POACHED GARLIC & SAGE



POTATO DAUPHINOISE WITH THYME & TRUFFLE OIL
RICE PILAF WITH PARSLEY & BUTTER TOASTED ALMONDS
STEAMED SEASONAL MARKET FRESH VEGETABLES



NANAIMO BARS, BUTTER TARTS, BROWNIES & CARROT CAKES
EXOTIC CAKES & TORTES, FRESH SEASONAL FRUIT SALAD
SELECTION OF FRENCH PASTRIES



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & TEA

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(2009)

RADISSON HOTEL VANCOUVER AIRPORT



THEMED BUFFET OPTIONS

“GREEK ISLES DINNER BUFFET”

(MINIMUM 75 PEOPLE)

OVEN BAKED GARLIC BREAD,
EGG LEMON SOUP WITH ORZO



GREEN SALAD WITH A SUN DRIED TOMATO & OREGANO VINAIGRETTE
OLIVE PLATTER
HUMMUS & PITA
GREEK SALAD WITH FETA & OLIVES
MARINATED SQUID WITH FENNEL SEED & TOMATO
LIMA BEAN SALAD WITH MINT



TENDER ROAST LAMB SHOULDER WITH MUSTARD SAUCE
SKEWERED CHICKEN SOUVLAKI
SNAPPER BAKED WITH LEMON, GRAPE LEAVES & OLIVE OIL



GREEK STYLE RICE PILAF
ROAST POTATOES WITH LEMON
STEAMED & BUTTERED VEGETABLES



BAKLAVA
EGG CUSTARD
FRESH FRUIT PLATTER



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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RADISSON HOTEL VANCOUVER AIRPORT



THEMED BUFFET OPTIONS

“FAR EAST BUFFET”

(MINIMUM 75 PEOPLE)

SESAME BUNS, PRAWN & RICE CRACKERS



TAT SOI SALAD WITH ENOKI MUSHROOMS, MISO VINAIGRETTE
CHILLED RICE NOODLES WITH BEEF & MINT
CHICKEN & JELLY FISH SALAD WITH SPICY PEANUT DRESSING



STIR FRY BEEF WITH CHINESE STYLE STEAK SAUCE
MALAYSIAN FISH CURRY WITH COCONUT MILK
SZECHWAN CHICKEN WITH CASHEW NUTS
VEGETABLE SPRING ROLLS



STEAMED JASMINE RICE
BRAISED E-FU NOODLES
VEGETABLES STIR FRY



SELECTION OF MOUSSE CAKES
FRESH FRUIT



FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & GOURMET TEAS

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RADISSON HOTEL VANCOUVER AIRPORT



THEMED BUFFET OPTIONS

“THE INDIAN BANQUET BUFFET”

(MINIMUM 75 PEOPLE)
(ALL MEATS HALAL)

PAPPADUM & NAAN
MASOOR DAHL SOUP

■ ■ ■

GUJARATI CUCUMBER & PEANUT SALAD
CHICKPEA SALAD WITH GREEN CHILIES
YOGURT WITH MINT
PAPAYA SALAD
VEGETABLE SAMOSAS, MANGO CHUTNEY

■ ■ ■

CAULIFLOWER IN CASHEW SESAME SAUCE
POTATOES & TOMATOES COOKED WITH COCONUT
SPICY BONELESS BUTTER CHICKEN
SOUTH INDIAN FISH CURRY WITH COCONUT MILK

■ ■ ■

BASMATI RICE

■ ■ ■

SELECTION OF INDIAN SWEETS
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE, GOURMET TEAS,
OR TAZO CHAI

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RADISSON HOTEL VANCOUVER AIRPORT



PLATED DINNERS

SERVED WITH FRESHLY BAKED ROLLS & SWEET BUTTER
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & TEA

CAPILANO RIVER

SPINACH & CRIMINI MUSHROOM SALAD WITH MISO VINAIGRETTE

■ ■ ■

ROAST SUPREME OF CHICKEN WITH A CRAB MEAT BEURRE BLANC
BOURSIN CHEESE MASHED POTATOES & MARKET FRESH VEGETABLES

■ ■ ■

MANGO BLUEBERRY CHEESECAKE WITH BERRY COULIS & CRÈME CHANTILLY

SQUAMISH RIVER

CREAM OF BROCCOLI SOUP WITH TOASTED PINE NUTS

■ ■ ■

MAPLE TERIYAKI GLAZED SALMON FILET
RICE PILAF & MARKET FRESH VEGETABLES

■ ■ ■

CHOCOLATE TERRINE WITH PISTACHIOS & A CHOCOLATE CREAM SAUCE

SKEENA RIVER

BUTTER LETTUCE & BABY SHRIMP SALAD
SHERRY-SOYA-SESAME VINAIGRETTE

■ ■ ■

GRILLED NEW YORK STEAK, COGNAC & GREEN PEPPERCORN SAUCE
GARLIC MASHED POTATOES & MARKET FRESH VEGETABLES

■ ■ ■

TIRAMISU TORTE, ORANGE ANGLAISE & CRÈME CHANTILLY

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RADISSON HOTEL VANCOUVER AIRPORT



PLATED DINNERS

THE "ISLAND CITY" GALA DINNER

FRESHLY BAKED ROLLS & SWEET BUTTER

■ ■ ■

DUET OF SEARED AHI TUNA & VENISON LOIN
PARMESAN CRISP, ARTICHOKE PANNA COTTA
ESPRESSO & BALSAMIC SYRUP

■ ■ ■

BRANDIED LOBSTER BISQUE WITH CRISP SHRIMP TOAST & CHIVE OIL

■ ■ ■

CHAMPAGNE SORBET INTERMEZZO WITH FROZEN GRAPES

■ ■ ■

ROAST LAMB RACK WITH DIJON PINE NUT CRUST
RED PEPPER POLENTA, PHYLLO WRAPPED RATATOUILLE
BLACK OLIVE LAMB JUS & BLOOD ORANGE GREMOLATA
OR
TENDERLOIN OF "AAA" BEEF WITH GARLIC LOBSTER TAIL
HORSERADISH WHIPPED POTATO, PINOT NOIR HOLLANDAISE
ZUCCHINI & SUN DRIED TOMATO PAVE GRATINEE
OR
MAPLE GLAZED ROAST SABLE FISH WITH SESAME ASPARAGUS
CRAB MEAT & MISO BEURRE BLANC
BACON WRAPPED FINGERLING POTATOES

■ ■ ■

WHITE CHOCOLATE DECADENCE TORTE
LAVENDER PERFUMED CRÈME ANGLAISE
ICE WINE & BERRY COULIS
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE OR GOURMET TEAS
CHOCOLATE TRUFFLES

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RADISSON HOTEL VANCOUVER AIRPORT



A LA CARTE DINNERS

(MINIMUM 3 COURSES INCLUDING 1 ENTREE)

SERVED WITH FRESHLY BAKED ROLLS &
SWEET BUTTER

SOUPS

WHITE BEAN SOUP WITH ROSEMARY
CREAM OF LEEK & POTATO
CREAM OF PORTABELLINI MUSHROOMS SCENTED WITH SHERRY
CREAM OF ASPARAGUS WITH CRABMEAT
WEST COAST SALMON CHOWDER ACCENTED WITH FENNEL

SALADS & APPETIZERS

WILD & GATHERED GREENS WITH BALSAMIC VINAIGRETTE
GREENS & BABY SHRIMP, SHERRY-SOYA-SESAME VINAIGRETTE
SHRIMP COCKTAIL WITH WASABI COCKTAIL SAUCE
SOYA SEARED WILD B.C. SALMON SASHIMI, SUNOMONO SALAD & SESAME OIL
SMOKED TROUT WITH FENNEL CONFIT, GREENS & GOAT CHEESE CROUTON
SEARED BEEF TENDERLOIN CARPACCIO WITH PARMESAN & ESPRESSO OIL
CHILLED SEAFOOD PLATTER, PRAWNS, CRAB CLAW, SCALLOPS & SHRIMPS

ENTREES

GRILLED MAPLE-TERIYAKI GLAZED WILD B.C. SALMON
GRILLED FILET OF WILD B.C. SALMON WITH RYE WHISKY BEURRE BLANC
CHICKEN BREAST "SALTIMBOCCA" WITH PARMA HAM, SAGE & CHARDONNAY SAUCE
CONFIT DUCK LEG WITH BLACK BEAN AND SOY AU JUS
SEARED SEA BASS WITH AN OYSTER SAUCE & GINGER GLAZE
ALBERTA PRIME RIB OF BEEF WITH MERLOT JUS
SMOKED BLACK COD WITH ANISE & VANILLA BEAN BEURRE BLANC
GRILLED NEW YORK STEAK WITH RED WINE & GREEN PEPPERCORN SAUCE
POTATO CRUSTED HALIBUT WITH A MALT VINEGAR & DILL EMULSION
BEEF TENDER LOIN WITH THYME POLENTA & FOREST MUSHROOM SAUCE
BEEF TENDER LOIN WITH TERIYAKI MAPLE GLAZED SALMON MEDALLION
RACK OF LAMB WITH DIJON, GARLIC & ROSEMARY JUS
BEEF TENDER LOIN WITH GARLIC BROILED PRAWNS
MEDALLIONS OF VEAL LOIN WITH CRAB LEGS & TARRAGON CITRUS BEURRE BLANC

DESSERTS

ITALIAN GELATO
FRUIT FLAN WITH CRÈME CHANTILLY
BAVARIAN APPLE CRUMBLE WITH BRANDY SAUCE
TIRAMISU TORTE, MANDARIN ORANGE ANGLAISE & CRÈME CHANTILLY
NEW YORK STYLE CHEESECAKE, & BERRY COULIS & CRÈME CHANTILLY
CHOCOLATE PECAN TORTE WITH BOURBON CHANTILLY
MANGO BLUEBERRY CHEESECAKE, CREAM ANGLAISE
INDIVIDUAL CHOCOLATE TRUFFLE TORTES

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