



## **Christmas Dinner Buffet**

### **Chefs Grand Chilled Display**

Snow Crab Legs and Claws  
Peel and Eat Prawns  
Fresh Shucked Dungeness Crab and Cold Water Shrimp  
Scandinavian Cured Gravlax  
Smoked Kippers, Cedar Jellied Indian Candy, Smoked Trout

Local and International Cheese Display with House Compotes and Berries

Local and International Charcuterie with House Pickles and Mustards

Crostini, Lavache, Cracker Bread, Rainforest Crisps, House Baked Rolls,  
Whipped Butters, Spreads, Condiments and Sauces

### **The Chilled Salad Market**

Dockside Caesar, Arugula and Grilled Pear, Grilled Mediterranean,  
The Cobb Square, Hot House Tomato and Bocconcini

### **The Hot Market**

Roasted Tomatoes, Wild Mushroom Sautee, Roasted Root Vegetables,  
Broccoli and Cauliflower with Dubliner Cheese Sauce  
Squash Ravioli with Tomato and Basil  
Smoked Salmon Penne with San Marzano Tomato and Cream  
Rosemary Roasted Potatoes, Brown Butter Garlic Sticky Rice with Sesame and Peas  
Vegetarian Spring Rolls with Ginger-Papaya Coulis

### **The Butcher**

Roasted Turkey Breast and Leg with Herbed Pan Gravy and Cranberry Stuffing  
Slow Roasted Prime Rib with Bacon Stilton Butter and Sauce Bordelaise  
Brown Sugar and Sea Salt Crusted Berkshire Ham, Mango Chutney, Fire Roasted Pepper Sauce  
Herb Roasted Chickens with Lemon and Garlic  
BBQ Pork and BBQ Duck with Peanut Chili Hoisin

### **The Wharf**

Legendary Chili Squid  
Sockeye Salmon Ginger-Orange Cream and Capers  
Roasted Ling Cod with Olive Oil Fresh Herbs and Tomato  
Clams and Mussels with Fennel, Tomato and White Wine

### **To Finish**

Orange Scented Milk Chocolate Fountain with Cookies, Fruit, Pound Cakes and Marshmallows  
Cheesecakes, Mousse Cakes, Chocolate Tarts, Petit Fours, Lemon Tarts, Sliced Seasonal Fruit & Berries,  
Candy, Cookies, Caramels, Fruit Coulis and Whipped Cream