



Christmas Dinner Buffet, (Reservations Required)
December 25th, 2009, 5:00 p.m. to 10:00 p.m.
Adults \$59.50 + tax
Children 5 – 12 years \$29.75 + tax, Under 4 Dine Free

Carving Station

Honey glazed turkey traditional chestnut sage stuffing served with
cognac gravy and cranberry jam
Dry aged Alberta prime rib roast, cabernet sauce
Maple glazed ham, golden raisin, fig and port jus

Hot Buffet Items

Grilled wild salmon, prawn, scallop, oven dried tomato,
béarnaise sauce
Braised shoulder of lamb, bean ragu, pan jus
Chicken breast, mushroom, red wine sauce
Sweet yam mash
Buttermilk potato puree
Caramelized winter root vegetable
Lobster bisque

Cold Buffet Items

Mosaic seafood bar with traditional condiments
Smoked salmon platter
Assorted cheese display
Potato, blue cheese, bacon and chive salad
Baby shrimp and iceberg salad
Greek salad, Tomato bocconcini Salad
Caesar salad, mixed green salad

Desserts

Chocolate fountain with fresh fruit and marshmallow
Crème caramel, cheesecake, fruit flan, pumpkin pie &
chocolate cake

Freshly brewed coffee or tea

Chef de cuisine Daniel Chiang
Sous Chef Clement Chan

HAPPY HOLIDAYS FROM THE HYATT REGENCY VANCOUVER!

