



Christmas Eve Dinner Buffet (Reservations Required)
December 24th, 2009, 5:00 p.m. to 10:00 p.m.
Adults \$49.50 + tax, Children 5 – 12 years \$24.75
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, oven dried tomato, béarnaise sauce
Braised shoulder of lamb, sage chickpea fritters, pan jus
Oven roasted chicken breast, wild mushroom sauce
Sweet yam mash
Buttermilk potato puree
Caramelized winter root vegetable
Butternut squash soup

Cold items

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

Dessert

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

Chef de cuisine Daniel Chiang
Sous chef Clement Chan

HAPPY HOLIDAYS FROM THE HYATT REGENCY VANCOUVER!

