



AN ACCREDITED INSTITUTE

## ***Sample Seafood Buffet Dinner Menu of the Day***

*We appreciate your patience and understanding during our students' training.*

### ***~ Buffet-Style Appetizers ~***

*Cold Items:*

*Kivi Mussels with Avocado & Lemon  
Wild Rice Shrimp Salad  
Spanish Rice with Seafood & Chorizo  
Grilled Prawns with Ginger Sweet Chili Sauce  
Seasonal Green Salad with Vinaigrette  
Smoked Mackerel  
Baby Shrimp Pasta Salad  
Asparagus Tower with Shaved Parmesan*

*Hot Items:*

*Mussels & Clams in Lemongrass Coconut Broth  
Ginger Butter Crab Legs*

### ***~ Entrées ~***

*Entrées will be plated and brought to your table. Please choose up to two of the following options for your entrée.  
Entrées are served with Saffron Risotto Cake & Seasonal Vegetables*

*Pan-Seared Filet of Salmon with Lemon Caper Sauce  
OR  
Chicken Involtini with Mushroom Tarragon Cream Sauce  
OR  
Almond Encrusted Arctic Char with Peach Chutney*

### ***~ Buffet-Style Desserts ~***

*Pecan Squares  
Green Tea Cheesecake  
Marjolaine  
Profiteroles with Espresso Cream  
Chocolate Truffles  
Blueberry Almond Cake  
Chocolate Sacher Torte*

***Cost Per Person: \$36***

***Please note a 15% Service Charge will be added.  
Beverages, Taxes & Service Charge are additional. One Bill Per Table.  
Vegetarian dishes available upon request.  
Some dishes may contain nuts.***



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.