

THE LISTEL HOTEL

Vancouver, Canada



Meetings & Events

Festive Plated Lunch

build your own three course plated lunch @ \$37.00 per person

choice of 2 appetizers, all mains and 1 dessert



Appetizers

Westcoast Seafood Chowder
New England style with local seafood

O'Doul's Classic Caesar Salad
romaine hearts, herb croutons, shredded parmesan

Wintergreen Salad
toasted pumpkin seeds, cucumber, cherry tomatoes
buttermilk chive dressing

Mains

Roast Fraser Valley Turkey Breast
roast pine nut, sage and camembert stuffing
cranberry relish, natural jus

Pan-seared Wild Pacific Salmon Fillet
herb gnocchi, wilted spinach
fennel and saffron butter sauce

Grilled AAA Canadian Beef Striploin
rosemary and green peppercorn butter, confit of nugget potatoes
roast shallot red wine jus

Butternut Squash Ravioli
Salt Spring Island Blue Claire cheese, roast garlic velouté
candied walnuts, oven-dried tomatoes

Desserts

White Chocolate Vanilla Cheesecake
sun-dried cranberry preserve
pistachio crème anglaise

Sticky Toffee Pudding
ginger eggnog ice cream, brandied caramel

Dark Chocolate Raspberry "Opera" Cake
loose leaf Earl Grey tea anglaise

freshly brewed organic coffee, traditional or herbal teas



prices do not include gratuity and tax

Executive Chef Chris Whittaker

Executive Sous-chef Ken Joe

THE LISTEL HOTEL

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Meetings & Events

Festive Lunch Buffet

minimum 20 people



Appetizers

Assortment of Artisan Rolls
whipped butter

Roast Squash and Coconut Bisque
spiced with cumin and nutmeg

Wintergreen Salad
crisp vegetables, cherry tomatoes
selection of house-made dressings

O'Doul's Classic Caesar Salad
romaine hearts, herb croutons, shredded parmesan

Grilled Vegetable Antipasto Platter
vegetable and olive assortment, prosciutto-style salami
marinated bocconcini, basil and roast garlic aioli

Mains

*(accompanied by cumin-enriched basmati rice, herb roast nugget potatoes
and seasonal steamed vegetables)*

Roast Fraser Valley Turkey
roast pine nut, sage and camembert stuffing
cranberry relish, natural jus

Oven-roast Wild Pacific Salmon
pickled red onions and fennel, white wine and roast beet nage

Dijon-crusted Roast Beef Striploin
herb and roast garlic red wine jus

Mushroom and Ricotta Ravioli
roast squash, oven-dried tomatoes
Okanagan goat cheese sauce, crispy sage

Desserts

Assortment of Seasonal Cakes, Cookies and Pastries

freshly brewed organic coffee, traditional or herbal teas



choice of two mains
\$38.00

choice of three mains
\$43.00

prices do not include gratuity and tax

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Executive Sous-chef Ken Joe

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Meetings & Events

Festive Plated Dinner

*build your own three course plated dinner @ \$49.00 per person
choice of 2 appetizers, all mains and 1 dessert
add an additional spinach salad course for \$7.00 per person*



Appetizers

Spinach and Frisee Salad

warm pancetta and citrus dressing, crispy shiitake mushrooms

Nova Scotia Lobster and Pacific Shrimp Bisque

pernod-enriched froth
gruyere and scallion puff pastry

Beet-cured Wild Pacific Salmon "Gravlax"

pickled red onion, pea shoots, dill crème fraîche
multigrain croutons

Truffled Wild Mushroom Bisque

crème fraîche, sage crouton

Entrées

Roast Fraser Valley Turkey

roast pine nut, sage and camembert stuffing
cranberry relish, natural jus

Pan-seared Wild Pacific Salmon Fillet

herb gnocchi, wilted spinach
fennel and saffron butter sauce

Grilled AAA Canadian Striploin Steak

rosemary and green peppercorn butter, confit of nugget potatoes
roast shallot red wine jus

Butternut Squash Ravioli

Salt Spring Island Blue Claire cheese, roast garlic velouté
candied walnuts, oven-dried tomatoes

Desserts

White Chocolate Vanilla Cheesecake

sun-dried cranberry preserve
pistachio crème anglaise

Sticky Toffee Pudding

ginger eggnog ice cream, brandied caramel

Dark Chocolate Raspberry "Opera" Cake

loose leaf Earl Grey tea anglaise

freshly brewed organic coffee, traditional or herbal teas



prices do not include gratuity and tax

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Meetings & Events

Festive Dinner Buffet

minimum 20 people

Appetizers

Assortment of Artisan Rolls
whipped butter

Roast Squash and Coconut Bisque
spiced with cumin and nutmeg

Wintergreen Salad
crisp vegetables, cherry tomatoes
selection of house-made dressings

O'Doul's Classic Caesar Salad
romaine hearts, herb croutons, shredded parmesan

Grilled Vegetable Antipasto Platter
vegetable and olive assortment, prosciutto-style salami
marinated bocconcini, basil and roast garlic aioli

Assortment of Wild Salmon and Marinated Shellfish
traditional accompaniments

Entrées

*(accompanied by cumin-enriched basmati rice, herb roast nugget potatoes
and seasonal steamed vegetables)*

Roast Fraser Valley Turkey
roast pine nut, sage and camembert stuffing
cranberry relish, natural jus

Pan-seared Wild Pacific Salmon
pickled red onions and fennel, white wine and roast beet nage

Dijon-crusted Roast Beef Striploin
herb and roast garlic red wine jus

Mushroom and Ricotta Ravioli
roast squash, oven-dried tomatoes
Okanagan goat cheese sauce, crispy sage

Roast Maple and Citrus-cured BC Sablefish
shiitake mushroom and scallion broth

Desserts

Assortment of Seasonal Cakes, Cookies and Pastries
Selection of Seasonal Fresh Fruit

freshly brewed organic coffee, traditional or herbal teas

choice of two mains
\$48.00

choice of three mains
\$53.00

choice of four mains
\$58.00

prices do not include gratuity and tax

Executive Chef Chris Whittaker

Executive Sous-chef Ken Joe