

Holiday Inn Toronto Downtown Centre 2014 Holiday Menus

Our Gift To You...

Book your Event with Us and Receive...

- ❖ Special Hotel Room Rates for your Guests (based upon availability)
- ❖ Festive Centerpieces and Holiday Tree, in your Private Room or Area in the Carlton Restaurant or Thirty Bar & Lounge
- ❖ Complimentary Welcome Punch
- ❖ Special Parking Rates in the Underground Hotel Parking Garage (based upon availability)
- ❖ A Gift Certificate for a One Night Stay at the Hotel, to be used as a Raffle Prize or on the night of the event (for groups of 25 or more)
- ❖ Professional Staff to ensure the Success of your Event!



Holiday Inn

TORONTO DOWNTOWN CENTRE

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Reception Ideas

Hot Hors D'oeuvres

\$25.00 per dozen

- Mini Yorkies with Roast Beef and Gravy
- Chicken or Beef Satays with Sweet Chilli Sauce
- Oriental Vegetable Spring Rolls with Plum Sauce
- Shrimp Torpedos with Thai Sauce
- Spinach and Cheese Quiches
- Lemon Pepper Shrimp Skewers
- Vegetable Samosas with Mint Sauce

Cold Hors D'oeuvres

\$25.00 per dozen

- Smoked Salmon on Croute
- Beef Tartar
- Shrimp Cocktail
- Bombay Chicken Salad in Phyllo Shell
- Sundried Tomato Bruschetta
- Mini Pita Stuffed with Crab Salad
- Bocconcini & Cherry Tomato Skewers

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| Cheese Platter | Canadian and International Cheese Board with Crackers | \$9.95 per person |
| Assorted Sliders | Turkey, Chicken, and Beef served on Mini Sesame Buns | \$9.95 per person |
| Fruit Platter | Seasonal Fruit and Berries with Maple Yogurt Dip | \$6.95 per person |
| Cocktail Sandwich | Mini Artisan Bread filled with Turkey, Ham, Egg, Tuna, Roast Beef
And Vegetable – 1.5 per person | \$8.95 per person |

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| Delicate Desert Squares | | \$6.95 per person |
| Grilled Vegetables and Cured Meat Platter | | \$9.95 per person |
| Fresh Cut Vegetable Crudités with Buttermilk Ranch Dip | | \$5.95 per person |

All prices are subject to applicable taxes and service charges

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Carlton Restaurant Festive Lunch (Plated)

\$19.95 per person

Assorted Bread Roll Basket

Choice of One Starter

Tender Greens, Cranberries, Cucumber with Raspberry Poppy Seed Dressing

Or

Chef's Kettle of Fresh Made Soup of the Day

Choice of One Main

Slow Roasted Ontario Turkey, served with Home Made Stuffing, Mashed Potatoes, Seasonal Vegetables, Cranberry Jam and Gravy

Or

Grilled Rib-eye with Grainy Mustard, Glazed Seasonal Vegetables, Mashed Potatoes, Served with a Merlot Reduction

Dessert

Chudleigh's Apple Blossom served with Vanilla Ice Cream & Crème Anglaise

Fresh Brewed Coffee and Tea

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Festive Lunch Buffet

\$34.95 per person

(Minimum 25 people)

Selection of Freshly Baked Artisan Rolls and Butter Balls

Choice of One (1) Soup Selection

Creamy Corn Chowder, Hearty Beef Barley, Maple Infused Butternut Squash

Appetizers

Tossed Greens, Mandarin Oranges, Cranberries in a Zesty Italian Dressing

Traditional Caesar Salad

Tri-Colour Fusilli Pasta Salad

Fresh Vegetable Crudités with Assorted Dip

Add a Cheese Board with International and Domestic Selections, Crackers and Fruit

\$4.95 per person

Add a Deli Meat Platter with Sliced Smoked & Cured Meats

\$5.95 per person

Selection of Two (2) Entrees

Roasted Ontario Turkey with Apple & Sage Dressing, Cranberry Jam and Gravy

Slow Roasted Striploin of Beef with Shallot Jus & Creamy Horseradish

Grilled Chicken Breast with Lemon Thyme jus

Pan Fried Sole Fillets with Caper Butter Sauce

Penne Pasta Primavera

Four Cheese Tortellini in Fresh Tomato & Basil Ragout

Medley of Seasonal Vegetables and Rosemary Scented Mini Red Potatoes

After Lunch Delights

Assorted Cakes and Tarts, Mini Dessert Squares

Sliced Fruits and Berries

Fresh Brewed Coffee and Tea

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Festive Dinner Buffet

\$39.95 per person

(Minimum 35 people)

Selection of Freshly Baked Artisan Rolls and Butter Balls

Choice of One (1) Soup Selection

Creamy Clam Chowder, Roasted Red Pepper & Tomato Bisque, or Roasted Pumpkin & Sweet Potato

Appetizers

Chef's Selection of Five (5) Mixed Salads

Cheese Board with International and Domestic Selections, Crackers and Fruit

Charcuterie Display of Cured and Smoked Meats

Selection of Two (2) Entrees

Roasted Ontario Turkey with Apple & Sage Dressing, Cranberry Jam and Gravy

Slow Roasted Striploin of Beef with Shallot Jus & Creamy Horseradish

Grilled Pork Chops in a Dijon Mustard & Red Wine Reduction

Herb Crusted Salmon in a Tarragon Cream Sauce

Roasted Breast of Chicken in a Wild Mushroom Sauce

Spinach and Ricotta Manicotti in a Rose Sauce

Butternut squash Ravioli in a Rose Sauce

Choice of One (1) Starch

Parisian Potatoes

Garlic Whipped Yukon Gold Potatoes

Vegetable Fried Rice

Herb Roasted Red Potatoes

Medley of Seasonal Vegetables

\$3.95 per person for extra starch

After Dinner Delights

Assorted Cakes and Tarts, Mini Dessert Squares

Sliced Fruits and Berries

Fresh Brewed coffee and Tea

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Festive Plated Dinner (minimum 30 persons)

Basket of Assorted Rolls and Butter Balls

Choice of One (1) Soup

Maple Roasted Butternut Squash with Cinnamon Cream, Italian Wedding Soup, Velouté of Forest Mushrooms with Chive Snippets, Roasted Red Pepper & Tomato Bisque with Pesto Drizzle or Classic Minestrone with Parmesan Croute

Choice of One (1) Salad

Crispy Hearts of Romaine served with Caesar Dressing, Bacon Bits & Asiago Cheese
Tossed Californian Greens with Dried Cranberries, Feta, Mandarin Oranges in A Raspberry Poppy Seed Dressing (Gluten Free)
Tomato & Bocconcini Ring on Baby Arugula with a Pesto Drizzle
Spinach, Arugula and Strawberry Salad, with Goat Cheese and Glazed Pecans
In a Buttermilk Ranch Dressing (Gluten Free)

Selection of One (1) Entrée

Roasted Ontario Turkey Breast with Traditional Stuffing, Vegetables, Cranberry Jam and Gravy	\$40.95 per person
Grilled Chicken Supreme Stuffed with Peppers, Brie in a port wine Reduction	\$40.95 per person
Prime Rib Steak Au Jus Served with Yorkshire Pudding	\$44.95 per person
Maple Glazed Salmon Fillets Topped with Grilled Tiger Shrimps, and Served with a Creamy Béarnaise Sauce	\$42.95 per person
Pan-Fried Halibut Pave on a Bed of Wilted Spinach, Wild Mushrooms and Dill Sauce	\$42.95 per person
Butternut Squash Ravioli tossed in a Maple Flavored Cream Sauce with Asparagus Tips	\$35.95 per person

Choice of One (1) Starch

Maple Glazed Parisian Potatoes, Herb Roasted Chateau Potatoes, Creamed Whipped Yukon Gold Potatoes, Vegetable Rice Pilaf, or Garlic Fingerling Potatoes

After Dinner Delight

Choice of one: Chocolate Truffle Mousse, Berry Brûlée Flan, Tiramisu, Warm Apple Blossom, New York Cheese Cake or Chocolate Dome

Fresh Brewed Coffee and Tea

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