



holiday
MENUS

Novotel Toronto Vaughan Centre

✧ HOLIDAY MENU 2013 ✧

Festive Celebrations @ Novotel Toronto Vaughan Centre

Whether you are a Group of 15 or 220, our Catering Professionals will Help you create your Ultimate Holiday Event

All Holiday Packages Include:

- ◆ A Banquet Room to Suit your Function Requirements
 - ◆ Your Choice of Our Festive Dinner Menu's
 - ◆ Complimentary Fruit Punch upon Arrival
 - ◆ Late Night Coffee & Cookie Service
- ◆ Complimentary Gift Certificate courtesy of the Novotel Vaughan

✧ SPECIAL INCENTIVE OFFER ✧

- ◆ Bonus 10,000 Aeroplan Points
- ◆ Complimentary Appetizer Reception (3 pieces per person)
- ◆ Book your Party between Sunday-Thursday and receive 15% off your Final Bill

*Enjoy the Ease of taking an Elevator Ride Home!
A Special Discounted Overnight Room Rate is Available*

All bookings must be confirmed by August 31st, 2013 in order to receive the above promotion.

Prices are per person unless otherwise noted. All prices are subject to all applicable taxes and gratuities.



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Receptions

(minimum of 20 people required)

Deluxe Cocktail Food Package @ \$17.95 per person

- Chef's daily selection of Hors D'oeuvres totaling four pieces per person
- Assorted finger sandwiches totaling two pieces per person
- Fresh fruit arrangement
- Vegetable Crudités with dips & pita
- Imported and Domestic cheese display with toast points & crackers

Premium Cocktail Food Package @ \$23.95 per person

- Antipasto Bar with Shaved Meats, Cheeses, Grilled Vegetables, Breads & Olives
- Chef's Daily Selection of Hors D'oeuvres Totaling Three Pieces per Person
- Assorted Finger Sandwiches Totaling Two Pieces per Person
- Fresh Fruit Arrangement and Vegetable Crudités with Dips & Pita
- Assorted Pizzas
- Chilled Peel & Eat Shrimp Tower

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Silver Bells Buffet @ \$47.95

(minimum of 25 people required)

Soup (Choice of any one)

- Roasted Winter Vegetable & Red Pepper Soup with Tomato & Toasted Cumin
- Maple Butternut Squash & Pear Soup with Chantilly Cream
- Thyme Scented Woodland Mushroom Soup with Yukons, Roasted Garlic & Truffle

Salad (Choice of any three)

- Mixed Organic Greens with Assorted Dressings
- Carrot & Cumber Salad with Rice Wine Vinaigrette & Asian Green Herbs
- Traditional Caesar with Creamy Dressing, Bacon & Croutons
- Pasta Salad with Sundried Tomato, Caperberries & Shoestring Vegetables
- Tuscan Mixed Legumes and Barley with Citrus & Saffron
- Classic Greek Salad with Feta & Olives
- House Made Cole Slaw with Julienne Dill Pickle & Capers
- Tomato & Bocconcini with Fine Olive Oil & Fresh Basil
- Potato Salad with Light Curry Emulsion and South Asian Flavours
- Chinese Chicken Salad with Sprouts, Vegetables, Green Beans & Peanut Dressing
- Traditional Salad Nicoise with Olive Oil Pressed Tuna
- Classic Waldorf Salad with Apple, Celery & Golden Raisin Dressing

Main Course (Choice of any three)

- Roasted Turkey Breast with Cranberry-Dried Fruit Relish & Rosemary-Riesling Gravy
- Honey Glazed Pork Loin with Golden Raisin Mustard Sauce & Baby Spinach
- Rich Braised Beef Bourguignon with Pearl Onion and Sticky Herb Jus
- Pesto & Panko Crusted Atlantic Salmon with Dill-Champagne Sauce
- Pecan Crusted Snow Bass with Creole Shrimp Sauce
- Maple & Spice Marinated Chicken Breast with Goat Cheese Veloute
- Vegetarian Cheese Cannelloni with Basil Tomato Sauce & Baked Italian Cheeses
- Honey & English Stone Mustard Glazed Ham & Grilled Pineapple Chutney
- Roasted Mushroom Risotto with Butternut, Cauliflower & Grana Podano
- Penne Rose Tossed with Four Cheeses
- Penne Primavera with Vegetables, Tomato, Olives & Fresh Basil
- Slow roasted "AAA" Striploin with Red Wine au Jus & Madagascar Peppercorns
- Roasted Marinated Leg of Lamb with Fresh Mint Jus

Accompaniments

All are Main Courses are Served with Local Fresh Vegetables, Potato or Rice & Garnish

Dessert Buffet

- Chef's Selection of Sweet Pastries, Tortes, Gateaux's & Cakes.
- Fresh Sliced Fruit Platter

Coffee, Decaffeinated Coffee and a Selection of Teas

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Plated Holiday Dinner

Please Choose One Item from Each Course, Appetizer, Main course and Desserts

Appetizer

- Maple Butternut Squash & Pear Soup
- Tender Organic Greens with Vegetables & Lemon-Lime
- Tomato & Bocconcini with Fine Olive Oil & Fresh Basil
- Chilled Shrimp Wrapped in Smoked Salmon with Creamed Citrus & Dill
- Herb Marinated Grilled Vegetables & Goat Cheese
- Roasted Mushroom Risotto with Butternut, Cauliflower & Grana Podano

Main Course

- Wildflower Honey, Soya & Mint Lacquered Salmon \$38.95
- Roasted Turkey with Cranberry & Dried Fruit Stuffing \$38.95
- Pesto & Panko Crusted Atlantic Salmon with Creole Shrimp Sauce \$38.95
- Roasted Quebec Maple & English Mustard Glazed Ham \$38.95
- Roasted New York Striploin (minimum 20 people) \$41.95
- Cider & Spice Marinated Chicken Breast with Goat Cheese Veloute \$38.95

Accompaniments

All are Main Courses are Served with Fresh Sautéed Vegetables and Potato or Rice & Garnish

Dessert Buffet

- Chef's Selection of Sweet Pastries, Tortes, Gateaux's & Cakes.
- Fresh Sliced Fruit Platter

Coffee, Decaffeinated Coffee and a Selection of Tea

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Holiday Menu Enhancements

(Minimum of 50 people)

- Antipasto Selection of Shaved Meats & Cheeses with Toasts, Mustard, Olives & House Pickles \$5.95
- Marinated Grilled Vegetable Arrangement \$3.95
- Domestic & Imported Cheese Plate \$3.95
- Chilled Shrimp Tower \$4.95
- Whole Roasted Turkey \$3.95
- Roast Prime Rib of Beef \$5.95

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