



CROWNE PLAZA®

— BY IHG —

Toronto - North York

LUNCH BUFFET

DINNER BUFFET

PLATED
OFFERINGS

FESTIVE OFFERINGS AT CROWNE PLAZA TORONTO – NORTH YORK

2026





LUNCH BUFFET

DINNER BUFFET

PLATED OFFERINGS

Celebrate the season with thoughtfully composed menus for memorable gatherings.

Our dedicated culinary team is excited to create an unforgettable experience for you and your guests, ensuring every detail reflects the spirit of the season.





LUNCH BUFFET

DINNER BUFFET

PLATED OFFERINGS

A delightful range of gourmet options for every palate

Our **lunch buffet** offers a carefully curated selection of delectable dishes designed to please every guest. With a focus on fresh, seasonal ingredients, each offering reflects our commitment to quality and hospitality in every bite.

Lunch Buffet \$68

SALADS

- Roasted Brussels Sprout & Farro Salad
- Winter Vegetable Slaw
- Beetroot, Arugula, Feta & Spiced Pecan Salad

ACCOMPANIMENTS

- Butternut Squash Ravioli, Sage Brown Butter Maple Sauce, Crumbled Goat Cheese, Toasted Walnuts
- Herb Roasted Red Potatoes
- Maple Roasted Winter Root Vegetables

MAIN COURSE

CHOICE OF TWO

- Lemon & Herb Salmon, Dill Hollandaise
- Slow Roasted Top Sirloin, green peppercorn sauce
- Chicken supreme, Truffle Forest Mushroom Sauce

DESSERT

- Eggnog Cheesecake
- Duo of White & Dark Chocolate Yule Log
- Festive Chocolate Tuxedo Cake
- Seasonal Fruit Platter



LUNCH BUFFET

DINNER BUFFET

PLATED OFFERINGS

Our festive dinner buffet offers a generous selection of thoughtfully prepared dishes, allowing every guest to create a dining experience they will enjoy. Featuring an elegant grazing table, seasonal salads, chef–crafted main courses, a live carving station, festive accompaniments and indulgent desserts, the menu is designed to bring warmth and variety to your celebration.

Dinner Buffet \$85

GRAZING TABLE

- Assorted Imported Cheese, Genoa Salami, Prosciutto & Soppressata
Crostini, Crackers, Fig Jam
- OR
- Grilled Vegetable, Artichoke & Pepperoncini
Anti Pasti Board
Red pepper Hummus, Tzatziki, Grilled Pita

SALADS

- Roasted Brussel Sprout & Farro Salad
- Winter Vegetable Slaw
- Beetroot, Arugula, Feta & Spiced Pecan
- Three bean medley & Squash Salad

ACCOMPANIMENTS

- Butternut Squash Ravioli, Sage
Brown Butter Maple Sauce,
Crumbled Goat Cheese, Toasted
Walnuts
- Herb Roasted Red Potatoes
- Maple Roasted Winter Root
Vegetables

MAIN COURSE

- Lemon & Herb Salmon, Dill Hollandaise
- Chicken supreme, Truffle Forest
Mushroom Sauce

DESSERT
CHOICE OF THREE

- Eggnog Cheesecake
- Duo of White & Dark
Chocolate Yule Log
- Festive Chocolate Tuxedo
Cake
- Seasonal Fruit Platter

LIVE CARVING STATION

- Slow Roasted Top Sirloin, green
peppercorn sauce
- OR
- Festive Turkey, Stuffing, Cranberry
Chutney



LUNCH BUFFET

DINNER BUFFET

PLATED OFFERINGS

Our plated dinner packages offer a range of elegantly curated options, ensuring every guest enjoys a memorable culinary experience. Each package Includes soup, salad, selection of one entrées & dessert, providing an exceptional dining journey for your festive celebration.

Festive Dinner Plates

SALADS

- Arugula, frisée, butternut squash & quinoa salad
Cranberry, Feta & Holiday Spiced Pecans
- Roasted Beet & Farro Salad
Artisan Greens, Crumbled Goat Cheese & Spiced Honey Walnuts
- Shaved Fennel & Citrus Salad
Baby greens, Craisin, Toasted Spiced Pumpkin Seeds

SOUP

- Maple Roasted Parsnip & Apple Soup
Sage crème fraiche
- Forest Mushroom Bisque
Truffle Cream
- Green Pea & Puree
Toffee green apple compote

MAIN COURSE

- Butternut Squash Ravioli **\$78**
Maple & Sage Brown Butter, Goat Cheese, Pearl Onion, Toasted Pinenut
- Goat cheese & Mushroom Chicken Supreme **\$82**
Sweet Potato Puree, Haricot Verts Amandine, Forest Mushroom Jus
- Traditional Christmas Turkey Celebration **\$86**
Hand carved turkey with sage & Onion Stuffing, Northern Ontario Cranberry Chutney, Mash Potatoes, Maple Roasted Winter Root Vegetables
- Pan Seared Salmon **\$86**
Samphire, Roasted Purple Potatoes, Heirloom Carrots, Blood Orange Hollandaise
- Spiced AAA Tenderloin **\$94**
Whipped truffle potatoes, Heirloom Carrots, Charred Rapini, Balsamic Pearl Onions, Jus
- Parmesan Crusted Halibut **\$94**
Carrot Textures, Asparagus, Risotto Al Limone

DESSERT

- Chocolate Caramel
Christmas Tree
Vanilla cream, berries
- Buttered Rum Caramel
Eggnog Cheesecake
Salted Caramel Drizzle
- Candy Cane Mousse Cake
(Gluten Free)