



HAPPY HOLIDAYS

Festive Catering Menu



33 Carlson Court, Toronto, ON M9W 6H5
CrowneMeetingDirector@crowneplazaTO.com

Mistletoe Dinner Buffet

\$69 per person

Includes warm dinner rolls and premium brewed coffee & tea service

Soups & Salads

Butternut and parsnip soup (V)

Mixed greens salad, kale, feta, dried cranberries, cherry vinaigrette (V, GF)

Creamy potato salad (VG, GF)

Pasta salad with pesto dressing (VG, GF)

Charcuterie board

Mains

Pan-seared salmon with capers and citrus sauce (GF)

Oven-roasted Ontario turkey with sage and onion stuffing, cranberry sauce and jus

Roasted beef striploin with rosemary mustard and red wine sauce

Oven-roasted plant-based turkey with sage and onion stuffing, cranberry sauce, jus (VG, DF)

Penne pasta with vodka sauce (V)

Seasonal vegetables with olive oil (VG, GF, DF)

Mashed potatoes (V, GF)

Desserts

Chef's selection of festive pies, cakes, yule logs, French pastries (V)

Fresh fruit platter (VG, GF, DF)

Mango passion mousse (VG, DF)

Enhancements

Butternut, ginger and maple soup (V)	+\$1.50 pp
Smoked salmon with traditional garnishes	+\$3.50 pp
Grilled vegetable platter (VG, GF, DF)	+\$2.50 pp
Assorted domestic & international cheeses with crackers and crostini (V)	+\$3.50 pp
Shrimp tower with cocktail sauce (GF, DF)	+\$5.00 pp

V - Vegetarian | VG - Vegan | GF - Gluten-free | DF - Dairy-free

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Festive 3-Course Menu

\$62 per person

Includes warm dinner rolls and premium brewed coffee & tea service

Appetizer

Choose 1

Mixed greens salad (VG, GF, DF)

Baby spinach, radicchio, little gem, Anjou pear, dried cranberries, grape tomatoes, citrus-ginger vinaigrette

Caesar salad

Roasted garlic dressing, parmesan cheese, croutons, bacon bits

Maple butternut squash soup (V)

Infused with cognac

Main Courses

Choose 1

Pan-seared Atlantic salmon

Served with lemon-herb cream sauce, saffron rice, mixed vegetables

Oven-roasted Ontario turkey

Sage and onion stuffing, cranberry sauce, natural jus, mashed potatoes, vegetable medley

Grain-fed chicken breast

Stuffed with goat cheese and apricot, served with wild mushroom sauce, mashed potatoes, mixed vegetables

Grilled Alberta striploin

Served with wild mushroom sauce, mashed potatoes, mixed vegetables

Tomato-braised ratatouille vegetables (V)

Topped with grilled herb polenta

Oven-roasted plant-based turkey (VG, DF)

With sage and onion stuffing, cranberry sauce and jus

Dessert

Choose 1

Candy cane cheesecake with strawberry compote and mango sauce (V)

Swiss apple and cranberry flan with marinated berries in cognac (V)

Vegan strawberry panna cotta with marinated berries (VG)

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Holiday 4-Course Menu

\$69 per person

Includes warm dinner rolls and premium brewed coffee & tea service

Appetizer

Choose 1

Assorted beets and heirloom tomato salad (VG, GF)
Cherry vinaigrette, chives, microgreens, roasted chickpeas

Smoked salmon and grilled marinated shrimp (GF)
Apple and fennel salad, microgreens, cranberry cream, cocktail sauce

Butternut and parsnip soup (V)
Cognac, maple syrup

Second Course

Choose 1

Fettuccine with spinach (V)
Sun-dried tomatoes, Kalamata olives, chilli flakes, creamy pesto sauce, parmesan

Wild mushroom ravioli (VG)
Homemade tomato and basil sauce, shredded vegan parmesan

Pan-seared sablefish fillet
White wine sauce, fingerling potatoes, warm greens

Entrée

Choose 1

Oven-roasted Ontario turkey
Sage and onion stuffing, cranberry sauce, jus, mashed potatoes, vegetable medley

Braised beef short ribs
Red wine sauce, garlic-whipped potatoes, butternut squash, roasted root vegetables

Grilled vegetable and vegan mozzarella phyllo (VG, DF)
Assorted mushrooms, roasted tomato-basil sauce

Dessert

Choose 1

Warm Christmas pudding, white chocolate delight, candy cane cheesecake & marinated wild berries (V)

Chocolate Harlequin (VG)

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Hors d'Oeuvres

\$16 per person

Chilled

Whipped feta bruschetta, sage balsamic vinegar reduction (VG, DF)

Jerk chicken salad on crostini

Brie cheese and strawberries en croûte (V)

Warm

Breaded butterfly shrimp with garlic aioli

Beef sausage roll with honey mustard sauce

Greek spanakopita with feta and tzatziki dipping sauce (V)

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