

Buffet Festive Menus 2022



Consult with one of our professional party planners to create the event that fun festive memories are made of!

Deluxe Festive Buffet Menu

Appetizer

Baby spinach with barley, pomegranate, dried cranberry, toasted almond and goat cheese

Festive Charcuterie Platter

Penne and Sundried Tomato Pesto, Red Pepper, olives and Spinach Salad

Roasted chicken and celery salad with preserved lemon mayo

Traditional Caesar Salad

Winter Green Salad with Cranberry Balsamic Dressing

Entrée (Choice of Three)

Oven Roasted Top Sirloin of Beef

(Live Station, carved inside the room)

✱

Classic Roast Ontario Turkey, with herbed stuffing and Old Fashioned Gravy

✱

Pan Seared Salmon with Lemon Garlic Butter Sauce

✱

Oven Roasted Chicken Supreme With Wild Mushrooms Sauce

✱

Maple Braised Beef Short Ribs With Carrots and Baby Onions

✱

Parmesan and Green Peas Risotto

All Above Served with

Roasted Fingerling Potatoes

Festive Green Vegetable Medley

Fresh Baked Rolls and Butter

Dessert

Selection of International Cheese

Platter of Sun Ripened Fresh Fruit with Berries

Assorted Festive Cakes, Festive Pastries, Yule Logs

Christmas Pudding with Vanilla Rum Sauce

Coffee & Tea

Minimum 50 Persons.
\$65 Per Person.

5444 Dixie Road, Mississauga, Ontario L4W 2L2

T: 905-624-1144 F: 905-206-5925

www.torontoairportwesthotel.doubletree.com

Subject to change without notice. Prices are subject to 15% Gratuity and 13% HST.

International Festive Buffet Menu

Festive Salads

Couscous mint and harissa salad with chickpeas
Marinated Fire Grilled Peppers and Asparagus
Caesar Salad with Focaccia Herb Croutons
Baby Kale Salad with Orange, Mandarin Segment and Red Onions
Roasted chicken and celery salad with preserved lemon mayo
Smoked Salmon with Red Onions and Capers

Entrée (Choice of Three)

Garlic-Herb Crusted New York Striploin of Beef With Grainy Mustard and Horseradish Sauce
(Live Station, carved inside the room)

✱
Grilled Herb Chicken Breast With Maple Chilli Glaze

✱
Roast Ontario Turkey Served with Sage Onion Stuffing

✱
Roasted Rainbow Trout with Lobster Spinach Béchamel

✱
Pot Roasted Top Sirloin

✱
Mushroom Ravioli

With Fresh Spinach, Cherry Tomatoes, Garlic and Parmesan Cheese and Artichoke Relish

All Above Served with

Oven Roasted Fingerling Potatoes

Fresh Market Vegetables

Fresh Baked Rolls and Butter

Dessert

Selection of International Cheese with Crackers

Fresh Tropical Peeled and Sliced Melons and Golden Pineapples,
Strawberries and Seedless Grapes

Assorted Cakes, Festive Pastries, Yule Logs and Tarts & Buttered Croissants and Chocolate Pudding

Freshly Brewed Special Blend & Decaffeinated Coffee

Selection of Specialty Teas

Minimum 50 People.
\$60 Per Person.

5444 Dixie Road, Mississauga, Ontario L4W 2L2

T: 905-624-1144 F: 905-206-5925

www.torontoairportwesthotel.doubletree.com

Subject to change without notice. Prices are subject to 15% Gratuity and 13% HST.

Festive Touch Selections

Cheese Platter

Chef's Selection of International Cheese Garnished with Grapes, berries and Crackers

(Minimum 40 People)

\$12 Per Person



Late Night Sweet Table

(Minimum 40 People)

Assorted Mini Cheesecake

Assorted Tortes, French Pastries and Fruit Tarts

Christmas Cookies, Chocolate Truffles

Sliced Fruits

Coffee and Tea

\$18 Per Person



Late Night Cheese Fondue Station

(Minimum 40 People)

Roasted Potatoes

Herb Croutons

Flat Bread

Vegetable Sticks

Coffee and Tea

\$20 Per Person

A Selection of Hot Hors D'oeuvres

\$10 Per Person



Assorted Deluxe Hot Hors D'oeuvres

\$12 Per Person

5444 Dixie Road, Mississauga, Ontario L4W 2L2

T: 905-624-1144 F: 905-206-5925

www.torontoairportwesthotel.doubletree.com

Subject to change without notice. Prices are subject to 15% Gratuity and 13% HST.