

# Plated Festive Menus 2022



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

# Plated Festive Menu Selection

*Festive Season plated selections include a choice of one appetizer, one entrée with a vegetable medley and a dessert. Served with fresh baked rolls with butter, coffee, tea or milk.*



## Appetizer

Choice of One

Coconut Curry Carrot Soup



Essence Of Chicken, Green Onion Slivers and Capsicum Strings



Icelandic Lobster And Crab Bisque with Dehydrated Truffle Caviar



Seared Scallop with Caviar and Potato–Chive Mousseline



Baby Arugula with Toasted Walnuts,  
Sliced Melon, Prosciutto and Balsamic Reduction



Vegan Caesar Dressing with Massaged Baby Kale, Sun-Dried Cranberries and  
Mandarin Segments



Vine Ripened Tomatoes and Bocconcini Salad with Pesto and Micro Greens

Add an additional appetizer for \$8 per person.  
Minimum 50 persons menu

5444 Dixie Road, Mississauga, Ontario L4W 2L2

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

[www.torontoairportwesthotel.doubletree.com](http://www.torontoairportwesthotel.doubletree.com)

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

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## Entrée

Choice of One

### *Shrimp Scampi Ravioli*

Shrimp ravioli with Saffron sauce and Parmigiana Reggiano

\$44 Per Person



### *Breast Of Chicken Supreme*

Oven Roasted Chicken Breast with Grand Marnier glaze

Served with Leek Risotto, asparagus and Brussel Sprouts

\$43 Per Person



### *Roasted Ontario Turkey*

Charred Asparagus and Brussel Sprouts, Whipped Potatoes,

Root Vegetable Medley, Gravy and Maple Cranberry Sauce

\$45 Per Person



### *Maple-Miso Dijon Salmon*

Maple, Miso and Mustard glazed Salmon with winter vegetables and greens

\$45 Per Person



### *Beef Tenderloin*

Sautéed Fennel, Potato puree, Broccolini and Peppercorn jus

\$55 Per Person



### *Truffle Flavored Fungi risotto*

Wild mushroom, Arborio with Parmigiana Reggiano

\$44 Per Person

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## Dessert

Choice of One

### *Grand Marnier Crème Brûlée*

Traditional French custard with a caramelized sugar top served with Almond biscotti



### *Molten Lava Cake*

Molten cake of Callebaut Belgian chocolate served with premium vanilla ice cream



### *Pecan Tart*

Tart with berries and ice cream



# 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