



Christmas Lunch Menus

Plated Lunch

SALADS

Prosciutto and Melon with Baby Arugula

OR

Tomato and Bocconcini with Micro Greens and Pesto Drizzle

ENTREES

Choice of One

Slow cooked Braised lamb with Roots vegetable in Tomato Sauce

OR

Bourbon Glazed Chicken Supreme with Red Pepper Sauce

OR

Pink Peppercorn and Dill Crusted Norwegian Salmon with Saffron Beurre Blanc

OR

Roasted Mushroom ravioli with truffle butter and almond slices

All main courses served with
*Medley of Fresh Vegetables
*Chef's Choice of Appropriate Starch
*Freshly Baked Rolls and Butter

DESSERTS

New York Cheesecake with Raspberry Coulis

OR

Chocolate Fudge Cake with Assorted Berries and Chocolate Sauce

Freshly Brewed Coffee and Selected Teas

Christmas Menu - \$42.00 per person
Minimum of 15 people - 30 people maximum
Pre-Order Required

Buffet One

SALADS AND SOUP

Tomato and Basil Bisque
Mixed Bean and Brown Rice Salad
Pasta Salad with Feta and Sundried tomatoes
California Greens, Romaine and Spinach Salads
Assorted Dressings and Condiments
Grilled Zucchini Salad with Tomatoes, Olives

ENTREES

AAA Striploin of Beef in Caramelized Onion and Rosemary Jus
Pan Seared Wild Salmon, Grilled Asparagus and Fennel Buerre-Blanc
Festive Ravioli with creamy pesto

Served with a Medley of Fresh Vegetables and Roast Potatoes

DESSERTS

Festive Yule Logs
Chocolate Croissant Pudding with Bourbon Sauce

Sliced Fresh Fruit with Wild Berries

Freshly Brewed Coffee and Selected Teas

Christmas Menu - \$42.00 per person
Minimum of 30 people required

*Taxes (13%) and Gratuities (15%) are extra
Prices and menus subject to change without notice*

TAZA GRILL + BAR FESTIVE GROUP MENUS

Contact Sales Team for bookings: 905-206-5920 | YTOAW_sales@hilton.com

Buffet Two

SALADS AND SOUP

Cream of Asparagus
Mixed Bean and brown rice Salad
Pasta Salad with Feta and Sundried Tomatoes
Marinated Vegetables in Balsamic Dressing
Palm Heart and Artichoke in Citrus Dressing with Mandarin Segments
California Greens, Romaine and Spinach Salads
Assorted Dressings and Condiments

ENTREES

AAA Strip Loin of Beef
Chicken Cacciatore (Bone-In)
Pan Seared Sole with Chimichurri Sauce
Festive Ravioli in Rose Sauce

Served with a Medley of Fresh Vegetables and Roast Potatoes

DESSERTS

Festive Cakes and Yule Logs
Wild Berry Cheesecake
Chocolate Croissant Pudding with

Bourbon Sauce
Sliced Fresh Fruit with Wild Berries

Freshly Brewed Coffee and Selected Teas

Christmas Menu - \$48.00 per person
Minimum of 30 people required



