



CHRISTMAS CATERING MENU

Four Points by Sheraton
Mississauga Meadowvale
2501 Argentia Road, Mississauga, ON
L5N 4G8, Ontario

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www.marriott.com/YYZVF



2025 CHRISTMAS BUFFET MENU

FOUR
POINTS
BY SHERATON

\$59 Per Person | Minimum 40 People**

SOUP

Butternut Squash Soup
Slow Oven Roasted Ontario Squash Served with Herbed Crostini

SALADS

Caesar Salad

Freshly Cut Romaine Lettuce, Garlic Croutons, Crispy Bacon Bits, Parmesan

Winter Greens

Arugula, Spring Mix, Walnuts, Sunflower Seeds, Dried Cranberries, Tangerines, Grape Tomatoes

Moroccan Beets with Yogurt Dressing

Inhouse Brined Red Beets Served with Baby Spinach, Cumin, Mint and Cilantro

Roasted Cauliflower Salad

Oven Charred, Pomegranate Seeds, Zesty Red Onions, Fresh Italian Parsley, Lemon Juice

ENTREES (Choice of any 2)

Ontario Roast Turkey

Onion and Sage Stuffing, Cranberry and Wild Blueberry Sauce, Turkey Jus

AAA Top Beef Sirloin

Alberta Beef Slow Roasted with Thyme and Rosemary, Merlot Reduction

Atlantic Salmon, White Wine, Capers

Pan Fried, Finished in a White Wine Sauce, Capers, Garlic Butter Noisette

Spinach Ricotta Cannelloni

Generously Stuffed Cannelloni, San Marzano Tomato Sauce, Parmesan Cheese

ACCOMPANIMENTS*

Red Skin Roasted Potatoes
Wild Rice
Winter Vegetable Medley
Bread Station (Olive Bread, French, Ciabatta, Dinner Rolls, Assorted House Made Butter)

DESSERT STATION

Yule Log , Traditional Christmas Pudding with Rum Sauce
Gingerbread and Festive Shortbread Cookies
Assorted Mini Pastries & Cheesecake, Assorted Festive Cakes
Seasonal Fresh Fruits and Berries

BEVERAGES INCLUDED

Royal Cup Coffee Rainforest Alliance ®
Bigelow® Assorted Teas, Pepsi ®

**** Taxes 13% and Gratuities 15% Extra**

2025 CHRISTMAS BUFFET MENU

FOUR
POINTS
BY SHERATON

\$69 Per Person | Minimum 40 People**

SOUP

Butternut Squash Soup
Slow Oven Roasted Ontario Squash Served with Herbed Crostini

SALADS

Caesar Salad

Freshly Cut Romaine Lettuce, Garlic Croutons, Crispy Bacon Bits, Parmesan
Arugula, Spring Mix, Walnuts, Sunflower Seeds, Dried Cranberries, Tangerines, Grape Tomatoes

Moroccan Beets with Yogurt Dressing

Inhouse Brined Red Beets Served with Baby Spinach, Cumin, Mint and Cilantro

Roasted Cauliflower Salad

Oven Charred, Pomegranate Seeds, Zesty Red Onions, Fresh Italian Parsley, Lemon Juice

ENTREES (Choice of any 3)

Ontario Roast Turkey

Onion and Sage Stuffing, Cranberry and Wild Blueberry Sauce, Turkey Jus

AAA Top Beef Sirloin

Alberta Beef Slow Roasted with Thyme and Rosemary, Merlot Reduction

Atlantic Salmon, White Wine, Capers

Pan Fried, Finished in a White Wine Sauce, Capers, Garlic Butter Noisette

Spinach Ricotta Cannelloni

Generously Stuffed Cannelloni, San Marzano Tomato Sauce, Parmesan Cheese

ACCOMPANIMENTS*

Red Skin Roasted Potatoes
Wild Rice
Winter Vegetable Medley
Bread Station (Olive Bread, French, Ciabatta, Dinner Rolls, Assorted House Made Butter)

DESSERT STATION

Yule Log , Traditional Christmas Pudding with Rum Sauce
Gingerbread and Festive Shortbread Cookies
Assorted Mini Pastries & Cheesecake, Assorted Festive Cakes
Seasonal Fresh Fruits and Berries

BEVERAGES INCLUDED

Royal Cup Coffee Rainforest Alliance ®
Bigelow® Assorted Teas, Pepsi ®

**** Taxes 13% and Gratuities 15% Extra**

2025 CHRISTMAS PLATED MENU

FOUR
POINTS
BY SHERATON

Minimum 40 persons

Please note **same** appetizer, entrée and dessert will be served for all guests
The Price includes a choice of **one** appetizer, **one** entrée with a vegetable medley and **one** dessert. Served with freshly baked rolls, butter and coffee or tea

3- Course Plated Meal

CHOICE OF SOUP or SALAD (Choice of any one)

Lobster Bisque Soup

Wild Mushroom Soup

Vine Ripened Tomatoes and Bocconcini with Pesto Drizzle and Micro Greens Salad
Heritage Greens with Citrus Fruits, Walnuts, Almond Slivers, Sun dried Cranberries Salad
with Raspberry Wine Vinegar dressing

ENTREES (Choice of any one)

English Cut Roast Beef Sirloin, Peppercorn Sauce, Blistered Tomatoes,
Balsamic Glazed Brussels Sprouts, Cajun Spiced Red Skinned Potatoes ... \$68

Pan Seared Salmon in white wine caper sauce, Mushroom Pilaf,
Winter braised vegetables ... \$65

Roasted Ontario Turkey , Herbed Stuffing , Redskin Potatoes,
Winter Vegetable Medley, Cranberry Sauce, Jus ... \$59

Chicken Supreme Tuscan Style , Sun-Dried Tomato , Spinach,
Saffron Infused Rice ... \$58

DESSERT (Choice of any one)

Pecan Pie Topped with French Vanilla Cream

Belgium Chocolate Cake with Rum Infused Chantilly

Warm Festive Croissant Pudding Served with Sauce Cognac, Berries

Crème Brûlée served with Berries and Almond Biscotti

HOT AND COLD BEVERAGES

Royal Cup Coffee Rainforest Alliance ®

Assorted Bigelow® Teas

Assorted Pepsi® Products available to purchase at actuals

**** Taxes 13% and Gratuities 15% Extra | Halal Options Available**

CASH BAR BEVERAGES MENU

CASH BAR

This arrangement is recommended when guests will be paying for their own drinks. All liquor drinks are a one-ounce pour and include standard bar mixes. All cash bar prices include applicable taxes

A bartender charge of \$40 per hour will apply if net bar consumption is less than \$300, before taxes (minimum 4 hours).

House Wine	\$10
Canadian Beer	\$10
Imported Beer.....	\$12
Standard Brands of Liquor	\$10
Premium Brands of Liquor.....	\$11
Liqueur	\$11
Cognac (VS).....	\$10
Soft Drinks, Bottled Water	\$5
Sparkling (San Pellegrino , Perrier)	\$6

All liquor drinks are a one-ounce pour and include standard bar mixes.

Cash bar prices include applicable taxes.

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM.

Catering and Bar services operate according to the LLBO regulations.

HOST BAR BEVERAGES MENU

HOST BAR

This arrangement is recommended when the Host provides the reception. The following prices are subject to all applicable taxes and a 15% gratuity charge.

The Host is only charged on what is consumed.

A bartender charge of \$40 per hour will apply if net bar consumption is less than \$300, before taxes (minimum 4 hours).



House Wine.....	\$9
Canadian Beer	\$9
Imported Beer	\$10
Standard Brands of Liquor	\$9
Premium Brands of Liquor	\$10
Liqueur.....	\$10
Cognac (VS).....	\$12
Soft Drinks.....	\$4
Sparkling.....	\$5
Bottled Water.....	\$4

All liquor drinks are a one-ounce pour and include standard bar mixes.

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM.

Catering and Bar services operate according to the LLBO regulations.

RECEPTION + BEVERAGES



RECEPTION



HOT HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Buffalo Style Chicken Wings	\$34
Mini Quiche	\$34
Cajun Spiced Fried Mushrooms	\$32
Mini Beef Kebab	\$32
Chicken Satay with Peanut Sauce	\$32
Chicken Empanadas	\$32
Beef Satay with Peanut Sauce	\$32
Beef Empanadas	\$32
Beef Wellington (Mini)	\$34
Vegetable Spring Rolls	\$30
Tempura Fried Shrimps	\$36
Garlic Shrimps.....	\$36
Crab Cakes (mini).....	\$36
BBQ Meat Balls	\$32
Vegetable Samosas	\$30
Scallops in Hot Garlic Sauce	\$38
Batter Fried Calamari Rings.....	\$36
Spanakopita.....	\$30
Mini Chicken Kebab	\$32
Slider Sandwich(dozen)	\$60
Focaccia Fingers, Peppers, Pesto, Mozzarella	\$ 32

Potato Chips*open \$16 per bowl

Peanuts*..... \$16 per bowl

(*Serves 5 persons)

COLD HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Roast Beef with Asparagus	\$36
Chipotle Baby Shrimp on Toast	\$38
Smoked Salmon and Cream Cheese on Toast	\$38
Bruschetta with Roasted Tomatoes	\$32
Chicken Salad Tartlets	\$36
Crab Meat on Brioche.....	\$39
Brie Cheese, Fig chutney on Crackers.....	\$34
Prosciutto with Melon	\$35
Shrimp Skewers with Cocktail Sauce	\$42
Chicken and Sun-Dried Tomato Bruschetta	\$36
Prosciutto with Asparagus	\$34

Popcorn * 16 per bowl

Pretzels* \$18 per bowl

Nachos with Salsa*..... \$20 per bowl

Dietary Charge: Special meals and requirements may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice

RECEPTION



FOUR POINTS COCKTAIL PACKAGE \$45 pp

*ADD FOR ONLY CA\$39 pp when booked with
our Signature Buffet's or Plated Meal Selections*

(Minimum 30 person - 60 minutes duration)

Fresh Crudités with Rosemary Ranch Dip
Pita and Armenian flat bread served with Hummus
and Baba Ghanoush
Chef's Selection of 4 assorted canapés
Domestic and International Cheese Platter
Sliced Fresh Fruit with honey mint yogurt Dip
Assorted mini-French pastries

Add one drink ticket \$9

Add two drink ticket \$16

* Domestic Brands only

PLATTERS

(Minimum 15 persons)

Assorted Sandwich Platter \$12 pp

An assortment of quarter cut cocktail sandwiches
with relishes

Assorted Wrap Platter \$14 pp

Chefs' Selection of Wraps

Open Faced Bread Baser Platter \$16 pp

An assortment of Roast Beef, Smoked Salmon, Ham,
Turkey, Cheese, Tuna, Eggs, Baby Shrimps with
traditional garnishes

International Cheese Platter \$19 pp

An assortment of Imported and Domestic
Cheeses with Crackers

Crudités Platter \$18 pp

Assortment of Fresh Vegetable Sticks| House Dip

Fresh Fruit Platter \$14 pp

An assortment of Sliced Fresh Fruit and Berries

Sweets Platter \$14 pp

An assortment of Cookies, Brownies, Cakes and Pies

Mediterranean Platter \$14 pp

Hummus & Baba Ghanoush with Flat Bread, Celery Sticks,
Marinated Olives and Pickles

Dietary Charge: Special meals and requirements may be prepared at an additional charge.
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RECEPTION



RECEPTION STATIONS

Chef in Uniform at \$40 per hour. Minimum of 4 hour

Antipasto Station \$250

Prosciutto, Genoa Salami, Marinated
Vegetables, Grilled Artichokes, Marinated
Olives, Fresh Bocconcini,
Dips, Baguettes, Kaiser Rolls and Flat Breads
(Serves minimum of 20 people)

Pepper Crusted AAA Beef Sirloin \$450

(Chef in uniform required)
Aged AAA Beef Sirloin Rubbed with
Herbs, Cracked Pepper and Mustard.
Served with Grainy Mustard,
Horseradish, Red Wine Shallot Jus and
Kaiser Rolls (Serves minimum of 20 people)

Salmon and Shrimp Station \$350

Thinly Sliced Smoked Atlantic Salmon,
Cured Salmon, Cold Shrimps with
Seafood Sauce, Lemons, Sour Cream,
Capers, Cream Cheese,
Onion Rings and Dark Rye Bread
(Serves minimum of 20 people)

Belgium Dark Chocolate Fondue) \$300

Fruit Skewers, Marshmallows, Cake Fingers,
Strawberries and Biscotti (Serves minimum
of 20 people)

International and Canadian \$321

Cheese Board

Selection of International and Canadian
Cheese - Brie, Swiss, Oka, Gouda,
Cheddar, Dana Blue, Havarti and Goat
Cheeses Garnished with Figs,
Grapes, Strawberries, Melba and Assorted
Crackers (Serves minimum of 25 people)

Pad Thai Station \$250

(Chef in uniform required)
Rice noodles, Tangy Tamarind sauce, Peppers, Scallions,
Mushrooms, Sprouted Beans, Bamboo Shoots, Broccoli
Proteins: Shrimps and Chicken.
(Serves minimum of 20 guests)

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