

TaZa

Taza Grill + Bar
Argentia Road

CHRISTMAS LUNCH MENU





THREE COURSE CHRISTMAS LUNCH MENU PLATED



APPETIZER

Vine ripened tomatoes, bocconcini, pesto drizzle

ENTREE (Choice of any one dish)

Ontario roast turkey, herbed stuffing with Cranberry sauce

Chicken supreme stuffed with goat cheese and sun dried tomatoes

AAA Top Beef Sirloin in Merlot reduction

Pan Seared salmon, capers, white wine sauce

Spinach and ricotta cannelloni , San Marzano tomato sauce and Parmesan cheese

All Entrees served with vegetable medley, Chef's choice of starch, Freshly baked bread rolls



DESSERT

New York cheese cake , Wild berry sauce

CAS 39.95* ++ per person (Make it a Two Course lunch for only CAS 34.95*++ per person)

*Prices applicable for Minimum 15 guests , Maximum 30 Guests

Advance Booking Required

*Taxes 13% , Gratuities 15% will be added to the bill

CAS 5 upcharge applies for less than 15 Guests





CHRISTMAS LUNCH MENU



BUFFET 1

APPETIZERS

Butternut Squash soup with sour cream
Winter Greens with tomatoes and sunflower seeds
Caesar salad

Pasta salad with feta and sun-dried tomatoes
Grilled Yellow and Green Zucchini with black olives and tomatoes
Freshly baked bread rolls with butter, assorted dressings and condiments

CHOICE OF ANY TWO PROTEINS

Ontario roast turkey, herbed stuffing and Cranberry sauce
Beef Bourignon, pearl onions , mushrooms
Penne pasta with roasted vegetables
Filet of Sole with white wine, capers, white wine sauce

All Entrees served with vegetable medley, Chef's choice of starch , Freshly baked bread rolls

DESSERTS, TEA AND COFFEE

Festive Yule log
Chocolate croissant pudding with Bourbon sauce
Sliced seasonal fruits and berries
Freshly brewed coffee and select teas

CA\$ 42* ++ per person

*Prices applicable for Minimum 30 Guests
Advance Booking Required

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CHRISTMAS LUNCH MENU



BUFFET 2

APPETIZERS

Butternut squash soup with sour cream
Winter greens with tomatoes and sunflower seeds
Caesar salad with garlic croutons
Cranberry coleslaw
Pasta salad with feta and sun-dried tomatoes
Grilled Yellow and Green Zucchini with black olives and tomatoes
Freshly baked bread rolls with butter, assorted dressings and condiments

CHOICE OF ANY THREE PROTEINS

Ontario roast turkey, herbed stuffing
AAA Beef Striploin with peppercorn Jus
Grilled breast of chicken , roasted red pepper sauce
Spinach and Ricotta Cannelloni, San Marzano tomato sauce & parmesan cheese
Pan seared salmon, capers, white cream sauce

All Entrees served with vegetable medley, Chef's choice of starch , Freshly baked bread rolls

DESSERTS, TEA AND COFFEE

Assorted festive cakes , French pastries and festive cookies
Freshly brewed coffee and select teas

CA\$ 52* ++ per person

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Advance Booking Required

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