NOVOTEL
VAUGHAN

Christmas in July

HOLIDAY BUFFET

HOLLY JOLLY

3 Courses – $65 per person

Starters

Roasted Butternut Squash Soup
Maple Chantilly

or

Charred Caesar
Grilled Romaine Hearts, Creamy Garlic Dressing, Artisan Bread Croutons

Mains

Thyme & Lemon Glazed Turkey Breast
Artisan Bread Stuffing, Cranberry Sauce

Miso-Crusted Cod
Miso Butter

Spinach & Ricotta Manicotti
Rosé Sauce

Dessert

Holiday Sweets Board

WINTER WONDERLAND

3 Courses – $70 per person

Starters

Winter Beet & Goat Cheese Salad
Pumpkin Seeds, Pomegranate, Orange Segments, Baby Arugula

or

Wild Mushroom Soup
Truffle Oil

Mains

Slow-Braised Brisket
Red Wine Reduction

Grilled Salmon
Mustard Caviar Beurre Blanc

Butternut Squash & Sage Risotto

Dessert

Holiday Sweets Board

GRAND NOËL

3 Courses – $75 per person

Starters

Winter Consommé
Petits Légumes

or

Cranberry & Spinach Salad
Feta, Red Onion, Frisée, Toasted Almonds, Citrus Vinaigrette

Mains

Blackened Mahi-Mahi
Confit Cherry Tomatoes

Garlic & Herb-Crusted Roast Beef
Yorkshire Pudding, Au Jus

Wild Mushroom & Spinach Ravioli

Dessert

Holiday Sweets Board

LIVE CARVING STATION

CHEF FEE – $150 PER CHEF

Maple Brown Sugar Roast Ham. . . . . **$12 per person**

Herb-Crusted Prime Rib. . . . . **$15 per person**

All items are per person, subject to 18% gratuities, 13% tax and subject to change without notice.
Novotel Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan 905-660-0212 | 26-0701