

Buffet Packages

All Packages include Salad Board,
Roasted Potatoes, Seasonal Vegetables and Fresh Artisan Bread.

The Nutcracker

\$54.99 Per Person

Maple Bourbon Glazed Roasted Turkey | Traditional Accompaniments
Herb Crusted Filet of Sole | Dill & Brown Butter Sauce
Baked Penne Primavera
Festive Holiday Dessert Board

Christmas Bells

\$59.99 Per Person

Maple Bourbon Glazed Roasted Turkey | Traditional Accompaniments
Honey & Brown Sugar Roasted Ham | Grilled Pineapple
Fettuccini Alfredo | Heavy Cream | Pecorino Cheese | Garlic
Festive Holiday Dessert Board

Feliz Navidad

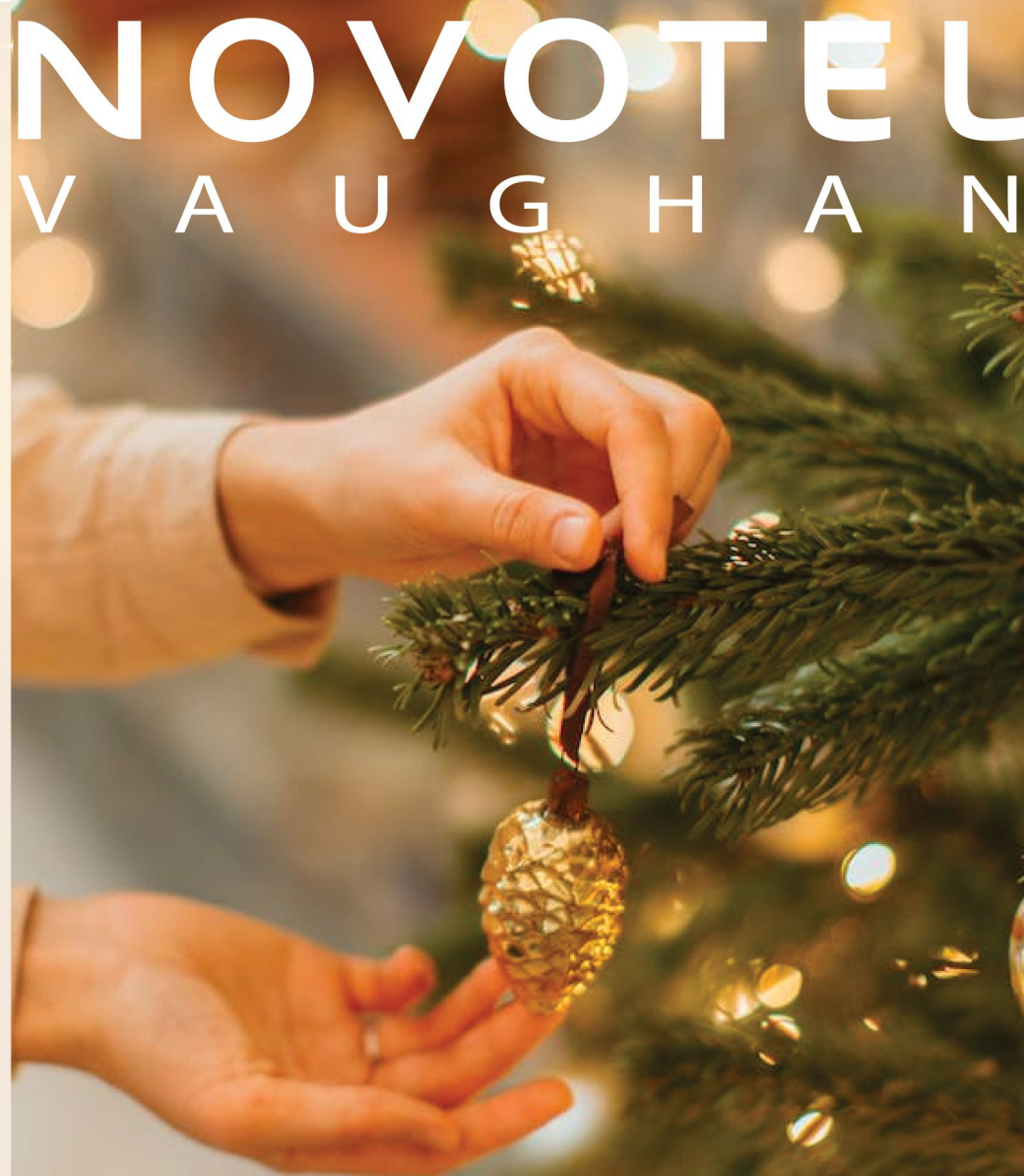
\$65.99 Per Person

Maple Bourbon Glazed Roasted Turkey | Traditional Accompaniments
Roast Beef | Demi – Crispy Onions
Roasted Mushroom Ravioli | Gorgonzola Cream Sauce or Alfredo Sauce
Festive Holiday Dessert Board

Menu prices are per person and exclusive of 13% HST, 12% service charge, 6% administrative fee. Service and administration fee also subject to 13% HST. All meals include freshly brewed Lavazza coffee, Lavazza decaffeinated coffee, a selection of teas, soft drinks and water. Additional labour charges will be levied on Statutory Holidays. All menu prices and items are subject to change until such time as banquet event orders have been signed and returned.

Novotel Toronto Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan • 905-660-0212 • 23-0101

NOVOTEL VAUGHAN



Live Carving Station

\$150 Per Chef

Roasted Turkey Station	+ \$5.99 per person
Roasted Ham Station	+ \$5.99 per person
Prime Rib Station	+ \$11.99 per person

Festive Plated Dinner \$59.99 Per Person

Salads & Soups:

Choose One

Cream of Mushroom

Assorted Mushrooms, Herbs, Mirepoix, Heavy Cream

Pumpkin Soup

Roasted Pumpkin, Cinnamon, Nutmeg, Mirepoix, Onions, Heavy Cream

Tomato Bisque

Locally Grown Tomatoes, Basil, Thyme, Rosemary, Mirepoix

Carrot & Ginger Soup

Roasted Carrots, Ginger, Cinnamon

or

Heritage Squash Salad

Pumpkin Seeds, Cherry Tomatoes, Red Onions, Roasted Squash,
Balsamic Vinaigrette

Goat Cheese & Pomegranate Salad

Baby Arugula, Goat Cheese, Pomegranate Seeds, Frisee,
Candied Pecans, Herb Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Garlic Herb Croutons, Pecorino Cheese,
Creamy Garlic Dressing

Mixed Greens Salad

Cherry Tomatoes, Red Onions, Cucumber, Red Pepper, Carrots,
Balsamic Vinaigrette

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Main:

Choose One

Maple Bourbon Glazed Roasted Turkey

(Artisan Bread Stuffing, In-house Cranberry Sauce, and Gravy included)

Bourbon BBQ Chicken

Herb Crusted Chicken Supreme | Au jus

Cornish Hen | Pommery Mustard Demi

Pistachio Crusted Salmon | Thyme Scented Beurre Blanc

Roast Beef | Demi – Crispy Onions

Fillet of Sole | Dill & Caper Brown Butter

Grilled Mahi-mahi | Pineapple Salsa

Lobster Tail | Warm Butter Sauce

+ \$14.99 per person

Prime Rib | Demi Glaze

+\$10 per person

Accompaniments:

All Main Courses are served with Freshly Baked Artisan Breads,
Seasonal Vegetables and Potatoes or Rice

Dessert:

Choose One

Pumpkin Spiced Crème Brûlée

Candy Cane Panna Cotta

Apple Crumble with Eggnog Anglaise

Gingerbread Pudding with Caramel

Hors D'oeuvres

Rudolf

\$11.99 Per Person

Charcuterie Board | A selection of Imported & Domestic Meats, Cheeses, and Traditional Accompaniments

Prancer

\$12.99 Per Person

Coconut Shrimp | Thai Chili Sauce

Spring Rolls | Plum Sauce

Bruschetta | Roma Tomatoes, Red Onion, Basil, Garlic, Crostini

Blitzen

\$15.99 Per Person

Sausage Stuffed Mushroom Caps

Shrimp Cocktail | Horseradish Cocktail Sauce, Fresh Lemon

Duck Confit Crostini | Golden Onion Marmalade

Late Night Station

Build Your Own Poutine

\$9.99 Per Person

Crispy French fries, Quebec Cheese Curds, Gravy,
Bacon Bits, Sour Cream, Green Onion

Build Your Own Nacho

\$7.99 Per Person

Corn Tortilla Chips, In-house Pickled Jalapeno,
Cheddar Cheese, Sour Cream, Green Onions, Black Olives

Verdure Fritte

\$12.99 Per Person

Zucchini, Eggplant, Onion Rings, Red Pepper, Sweet Potato

Chicken Finger and Fries

\$14.99 Per Person

Crispy Chicken Fingers served with Plum Sauce and Fries

Beef Sliders and Fries

\$15.99 Per Person

House-made 100% Beef Burgers and Fries

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3 COURSE MENU

TRIO

WINE | FOOD | PLEASURE

CALL TO RESERVE

905.695.1735

AVAILABLE

NOVEMBER 27-DECEMBER 26, 2023

PRICE SUBJECT TO SERVICE CHARGE & TAXES

CHOICE OF ONE

HOLIDAY SALAD

pumpkin seeds, sunflower seeds, red onion, roasted pumpkin, baby arugula, frize, red oak lettuce, cinnamon spiced dressing

ARTISAN CRAFTED DAILY SOUP

CHOICE OF ONE

ROASTED TURKEY \$45

artisan bread stuffing, whipped potatoes, turkey gravy, cranberry sauce

BLACKENED SNAPPER \$39

smashed potatoes, swiss chard, pearl onions, cherry tomatoes, tarragon compound butter

8oz AAA CHARBROILED NEW YORK STRIPLOIN \$55

frites, rapini, red pepper, madagascar green peppercorn demi -glace

RICOTTA & SPINACH RAVIOLI \$32

tossed in a mushroom & gorgonzola cream sauce, filled with pecorino cheese and basil

CHOICE OF ONE

WARM APPLE CRUMBLE

festive cinnamon apple crumble with vanilla bean ice cream and fresh berries

NEW YORK CHEESECAKE

wild berry compote

CRÈME BRÛLÉE

cinnamon palmiers