



BUFFET PACKAGES

All Packages include: Freshly Baked Artisan Bread, Salad Board, Seasonal Vegetables

And a Choice of: Thyme Scented Basmati Rice, Mashed Potatoes or Roasted Potatoes, Festive Holiday Dessert Board

Minimum 30 people required

THE NUTCRACKER — \$65

MAPLE & APPLE GLAZED TURKEY
Artisan Bread Stuffing | Cranberry Sauce

SEARED ARCTIC CHAR
Caper & Lemon Beurre Blanc Baked

PENNE AL FORNO
Roasted Seasonal Vegetables | Tomato Sauce | Basil |
Pecorino | Mozzarella Cheese

SILENT NIGHT — \$70

CITRUS & ROSEMARY GLAZED TURKEY
Artisan Bread Stuffing | Cranberry Sauce

MAPLE & BROWN SUGAR GLAZED HAM
Grilled Pineapple

HERB CRUSTED SALMON
Citrus Beurre Blanc

RIGATONI ALFREDO
Heavy Cream | Pecorino Cheese Garlic

FELIZ NAVIDAD — \$75

HONEY & GRAINY MUSTARD GLAZED TURKEY
Artisan Bread Stuffing | Cranberry Sauce

ROAST BEEF
Au Jus | Crispy Onions

SEARED RED SNAPPER
Caviar Beurre Blanc

ROASTED MUSHROOM RAVIOLI
Alla Rosé Sauce or Alfredo Sauce

LIVE CARVING STATION \$150 PER CHEF

MAPLE & BROWN SUGAR
ROASTED HAM. + \$11 PER PERSON

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 | 25-0701



PLATED DINNER

WELCOME DRINK | SERVED ON ARRIVAL

SPARKLING CRANBERRY MOCKTAIL

SOUP OR SALAD | PLEASE CHOOSE ONE

ROASTED BUTTERNUT & SAGE SOUP

LEEK & POTATO SOUP

CREAM OF MUSHROOM SOUP

CLASSIC CAESAR SALAD WITH PECORINO AND GARLIC CROUTONS

WINTER GREENS WITH CANDIED PECANS, DRIED CRANBERRIES, GOAT CHEESE,
AND MAPLE VINAIGRETTE

CAPRESE SALAD WITH BOCCONCINI CHEESE, ROMA TOMATO AND BABY ARUGULA

PASTA OPTIONS | PLEASE CHOOSE ONE

RICOTTA AND SPINACH CANNELLONI

BUTTERNUT SQUASH RAVIOLI

GNOCCHI ALFREDO

PENNE ALLA ROSÉ

MAIN ENTRÉE | PLEASE CHOOSE ONE

MUSHROOM AND HERB STUFFED CHICKEN SUPREME WITH POMMERY MUSTARD AU JUS \$60

PAN-SEARED SALMON WITH LEMON-DILL BUTTER SAUCE \$65

MAPLE-GLAZED ROASTED TURKEY BREAST WITH CRANBERRY RELISH AND SAGE GRAVY \$65

HERB-CRUSTED PRIME RIB WITH RED WINE JUS AND HORSERADISH CREAM \$80

DUAL ENTRÉE | PLEASE CHOOSE ONE

SEARED CHICKEN SUPREME & ARCTIC CHAR \$85

HERB CRUSTED SALMON & SIRLOIN \$85

NEW YORK STRIPLOIN & GRILLED TIGER SHRIMP \$95

DESSERT | PLEASE CHOOSE ONE

CLASSIC FRUIT PLATTER WITH ASSORTED HOME BAKED COOKIES

SPICED APPLE TART WITH VANILLA BEAN ICE CREAM

FRUTTO DI BOSCO

CHOCOLATE LAVA CAKE WITH CRÈME ANGLAISE

ENHANCEMENTS

GARLIC LOBSTER TAIL \$85

GRILLED TIGER SHRIMP \$85

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AVANT ET APRÈS

HORS D'OEUVRES

CHARCUTERIE BOARD | \$16 PER PERSON

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

PASSED HORS D'OEUVRES | CHOICE OF THREE \$35 PER PERSON

COCONUT SHRIMP | Thai Chili Sauce

SPRING ROLLS | Plum Sauce

SPANAKOPITA | Tzatziki Sauce

BRUSCHETTA | Roma Tomatoes | Red Onion | Basil | Garlic | Crostini

SMOKED SALMON | Potato Pancake | Pickled Onion | Crème Fraîche

CRAB CAKE | Chipotle Aioli

DUC | Shaved Beef | Horseradish Cream | Crispy Onions

CHICKEN SATAY | Lemongrass Peanut Sauce

VEGETABLE GYOZA | Miso Soy

LATE NIGHT STATION

BUILD YOUR OWN POUTINE\$14 PER PERSON

Crispy French Fries | Quebec Cheese Curds |

Gravy | Bacon Bits | Sour Cream | Green Onion

DOUGHNUT BITES & CUPCAKE STATION \$15 PER PERSON

Chocolate Glaze | Honey Dip | Old Fashioned |

Vanilla Cupcake | Chocolate Cupcake |

Red Velvet Cupcake | Peanut Butter Cupcake

BEEF SLIDER \$16 PER PERSON

Brioche Bun | Lettuce | Tomato | Beef Pattie

SEAFOOD STATION \$18 PER PERSON

Mussels | Shrimp | Calamari |

White Wine Tomato Broth | Fresh Herbs

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