



Centerplate

Celebrate in Elegance



Heritage Court at Exhibition Place

HOLIDAY MENU

RECEPTION

Complimentary alcoholic drink or non-alcoholic drink per guest

HORS D'OEUVRES

(3 per person)

Apple, Pear & Winter Vegetable Galette
with Cranberry-Ginger Syrup

Peking Duck Spring Rolls
with Chinese Cabbage & Scallion Stuffing

Black Mission figs with Mascarpone Foam & Prosciutto di Parma

STARTER

Acorn Squash & Coconut Bisque
with Spearmint Milk & a Pistachio Tuile

MAIN

Herb-Crusted Beef Tenderloin
with Potato Pave, Steamed Ontario Asparagus &
a Cabernet-Sauvignon Jus

Wild Mushroom & Chestnut with Truffle Oil
(Vegetarian Option)

DESSERT

Cabernet-Poached Pear Half Stuffed with
Organic Granola, Mascarpone Cream & Chocolate Sauce

Freshly Brewed Coffee and a selection of Herbal Teas



Complimentary Coat Check

200-1000 persons

Price: *\$68.00* per person

For an additional \$6, add a 4th course to your meal

Price subject to 13% HST & 17% Service charge

HOLIDAY BUFFET MENU

RECEPTION

Mini Potato Samosas with Raita

Medjool Dates with Manchego Wrapped with Duck Prosciutto

Shrimp & Lobster Croquettes
with a Tandoori-Spiced Remoulade

Caesar Salad Martini

(3 per person)

BUFFET

Vegetarian Strudel with Spinach Cream Sauce
& Balsamic Glaze

Honey Mustard-Glazed Salmon with Assorted Dinner Rolls,
Steamed Broccoli & Fingerling Potato Salad

Beef Tenderloin with Assorted Dinner Rolls,
Horseradish, Dijon Mustard & Homemade Ketchup

Crispy Supreme of Chicken with Romesco Sauce,
Quinoa, Buttered Peas and Seasonal Squash

Yellow & Red Tomato salad with Buffalo Mozzarella,
Basil & Aged Balsamic

DESSERT

Artisinal Cheese Platter with
Honeycomb, Assorted Crackers & Homemade Preserves

Chocolate Rum Balls

Homemade Apple Pie

Ricotta & Chocolate Cannoli

Freshly Brewed Coffee & a selection of Herbal Teas



Complimentary alcoholic drink or non-alcoholic drink per guest

Complimentary Coat Check

Price: *\$62.00* per person

For an additional \$9 add a late night food station