



ONE KING WEST
HOTEL • RESIDENCE

HOLIDAY MENU

Celebrate With Lunch

Minimum 20 Guests / Based On a 3 Course Menu

\$50 per person



APPETIZERS

Please Select One

SOUPS

Butternut Squash

Soup with a Pumpkin Spice Crème Fraîche

Wild Mushroom Potage

with Truffle Crème Fraîche

Potato and Smoked Bacon Chowder

with Charred Corn and Fresh Herbs

Parsnip and Pear

Soup with Blue Cheese and Chives

Carrot and Ginger Bisque

with Candied Orange

SALADS

Romaine Salad

Roasted Tomato and Peppers and Feta Cheese,
Red Wine Dressing

Bitter Greens

With Goat Cheese, Blistered Grapes and Roasted
Pecans with Sherry Vinaigrette

Field Greens Salad

Sundried Cranberries, Toasted Pumpkin Seeds
with a Pomegranate White Balsamic Dressing

Baby Spinach And Bibb Salad

Mixed Berries, Candied Pecans, Crumbled Goat
Cheese, Raspberry Drizzle



All prices unless otherwise stated are per person & subject to a 16% service charge plus applicable taxes. Buffets are set for 90 minutes.

ENTREES

Please select up to 2 choices (Each additional selection \$10 per person)

Fig and Chestnut Crusted Chicken Supreme

With a Vegetable Medley,
Red Bliss Potatoes, Natural pan juices

Oven Roasted Young Tom Turkey Breast

With Cranberry Stuffing, Chive Potatoes, Seasonal Vegetable Medley and Homemade Gravy,
House prepared Cranberry and Condiments

Apricot and Dijon Mustard Glazed Atlantic Salmon

Served with a Wild Rice Pilaf, Seasonal Medley of Vegetables, with a Chardonnay Beurre Blanc

Butter Basted Roasted Cornish Hen

Stuffed with Wild Canadian rice, Vegetable Medley,
Red Bliss Potatoes, Cognac Peppercorn Jus

Grilled New York Strip Steak

(Additional selection \$5 per person)

6 oz. Steak, with Red Bliss Potato, Seasonal Medley of Vegetables, Green Peppercorn Sauce



FESTIVE VEGETARIAN OPTIONS

Sicilian Gnocchi

Served with Steamed Rocket in a Romesco Sauce

Winter Vegetable Strudel

Assortment of Savoury Vegetables and Baby Spinach
Wrapped in Phyllo and served with Tomato Fondue

Handmade Cannelloni

Stuffed With Spinach and Ricotta Cheese
Topped with Winter Vegetables, Roasted Red Pepper Coulis



DESSERTS

Warm Apple Crumble
served with Vanilla Ice Cream

House Made Tiramisu
Whipped Mascarpone, Brandy Zabaione, Cream, White Chocolate

Sticky Toffee Bread Pudding
Served with Crème Anglaise Sauce and Strawberries

Vanilla Crème Brûlée
Served with Fresh Berries





The Festive Feast Buffet

Minimum 20 Guests

\$59 per person

SOUPS

Wild Mushroom Soup Scented with Truffle Oil
Butternut Squash Soup with a Pumpkin Spice Crème Fraîche

COLD

Baby Spinach, Frisée with Goat Cheese Snowflakes & White Balsamic Dressing
Grape Tomato, Bocconcini Rocket Salad with Basil Oil Dressing
Chilled Ginger Salmon and Baby Shrimp Noodle Salad
Ancient Grains Salad

HOT

Roasted Winter Vegetables
Wild Mushroom Rice Pilaf
Rosemary Red Bliss Potatoes
House Prepared Pear and Celery Stuffing
Sage Roasted Turkey with Traditional Condiments
English Style Roast Beef with Yorkshire Pudding and Natural Pan Juices
Cajun Style Tilapia with Tiger Shrimp Garnish & Citrus Butter

DESSERT STATION

Assortment of Holiday Cakes, Pastries & Seasonal Desserts
Freshly Ground Coffee & Gourmet Teas
International Cheese Board



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Santa's Festive Additions

One Uniformed Chef Attendant Required at \$150.00
Number of Chef Attendants Required based on Menu and Guarantee

Shrimp Flambé Station

Shrimp Sautéed with Pernot, Garlic and Herb Cream Sauce

\$15 per person

Festive Salad-Tini Bar

Variety of Baby and Micro Greens, Sun Dried and Fresh Tropical Fruits, Feta, Stilton
Manchego Cheeses, Sweet Herb and Pomegranate Dressings

\$13 per person

PASTA STATION

Please select up to 2 choices (Each additional selection \$10 per person)

PASTAS

Tri-Color Cheese Tortellini, Fusilli, Rotini and Penne

SAUCES

Sundried Tomato Pesto Cream Sauce, Basil Marinara, Parmesan Cream

TOPPING

Grilled Italian Sausage, Garlic Rapini, Sundried Tomatoes, Black Olives, Parmesan Cheese,
Foraged Mushrooms, Caramelized Onions, Roasted Red Peppers

\$27 per person

Asian Bar

Sautéed Chicken or Ginger Garlic Shrimp Sautéed with Julienne Carrots, Bell Peppers,
Bean Sprouts, Snow Peas, Broccoli, Mushrooms and Sesame Seeds presented on a
Bed of Sticky White Rice in Chinese Take-out Boxes with Chopsticks or a Fork

\$27 per person



Risotto Martini Bar

Asparagus Risotto with Fresh Parmesan Cheese
and choice of Grilled Shrimp or Pan Seared Branzino

\$25 per person

Cherries Jubilee Flambé to Order

Bing Cherries Flambé with Cognac and Orange Juice topped with Vanilla Bean Ice Cream

\$18 per person





ONE KING WEST
HOTEL • RESIDENCE

HOLIDAY MENU

Celebrate With Dinner

Minimum 20 Guests / Based On a 3 Course Menu

\$60 per person



APPETIZERS

Please Select One

SOUPS

Butternut Squash

Soup with a Pumpkin Spice Crème Fraîche

Wild Mushroom Potage

with Truffle Crème Fraîche

Potato and Smoked Bacon Chowder

with Charred Corn and Fresh Herbs

Parsnip and Pear

Soup with Blue Cheese and Chives

Carrot and Ginger Bisque

with Candied Orange

SALADS

Romaine Salad

Roasted Tomato and Peppers and Feta Cheese,
Red Wine Dressing

Bitter Greens

With Goat Cheese, Blistered Grapes and Roasted
Pecans with Sherry Vinaigrette

Field Greens Salad

Sundried Cranberries, Toasted Pumpkin Seeds
with a Pomegranate White Balsamic Dressing

Baby Spinach And Bibb Salad

Mixed Berries, Candied Pecans, Crumbled Goat
Cheese, Raspberry Drizzle



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ENTREES

Please select up to 2 choices (Each additional selection \$10 per person)

Fig and Chestnut Crusted Chicken Supreme

With a Vegetable Medley,
Red Bliss Potatoes, Natural pan juices

Oven Roasted Young Tom Turkey Breast

With Cranberry Stuffing, Chive Potatoes, Seasonal Vegetable Medley and Homemade Gravy,
House prepared Cranberry and Condiments

Apricot and Dijon Mustard Glazed Atlantic Salmon

Served with a Wild Rice Pilaf, Seasonal Medley of Vegetables, with a Chardonnay Beurre Blanc

Butter Basted Roasted Cornish Hen

Stuffed with Wild Canadian rice, Vegetable Medley,
Red Bliss Potatoes, Cognac Peppercorn Jus

Oven Roasted Filet Mignon with Drunken Petite Onions

(Additional selection \$5 per person)

Seasonal Vegetable Medley, Red Bliss Potatoes, Natural Pan Juices



FESTIVE VEGETARIAN OPTIONS

Sicilian Gnocchi

with Steamed Rocket in a Romesco Sauce

Winter Vegetable Strudel

Assortment of Savoury Vegetables and Baby Spinach
Wrapped in Phyllo and served with Tomato Fondue

Handmade Cannelloni

Stuffed With Spinach and Ricotta Cheese
Topped with Winter Vegetables, Roasted Red Pepper Coulis



DESSERTS

New York Style Cheesecake

Served with Chantilly Cream and Orange Cranberry Coulis

Trifle Martini

Genoise Sponge, Berries, Rum custard, Whipped Cream and Chocolate Shavings

Warm Apple Crumble

served with Vanilla Ice Cream

House Made Tiramisu

Whipped Mascarpone, Brandy Zabaione, Cream, White Chocolate

Sticky Toffee Bread Pudding

Served with Crème Anglaise Sauce and Strawberries

Vanilla Crème Brûlée

Served with Fresh Berries





Festive Buffets | It's a Wonderful Life

Minimum 20 Guests

\$70 per person

SOUPS

Wild Mushroom Potage

Butternut Squash

COLD

Artisan Bread Basket

Chilled Ginger Salmon and Baby Shrimp Noodle Salad

Grape Tomato, Bocconcini Rocket Salad with Basil Oil Dressing

Baby Spinach, Frisée with Goat Cheese Snowflakes & White Balsamic Dressing

Grilled Vegetable Antipasto Platter with Red and Yellow Peppers, Aubergine, Red Onions & Zucchini

HOT

Roasted Winter Vegetables

Wild Mushroom Rice Pilaf

Rosemary Red Bliss Potatoes

House Prepared Pear and Celery Stuffing

Sage Roasted Turkey with Traditional Condiments

English Style Roast Beef with Yorkshire Pudding and Natural Pan Juices

Cajun Style Tilapia with Tiger Shrimp Garnish & Citrus Butter

DESSERT STATION

Assortment of Holiday Cakes, Pastries & Seasonal Desserts

Freshly Ground Coffee & Gourmet Teas

International Cheese Board



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Festive Buffets | Tree Trimming Buffet

Minimum 20 Guests

\$87 per person

Oven Fresh Multigrain, Focaccia & French Dinner Rolls

SOUPS

Wild Mushroom Potage

Butternut Squash

COLD

Snowflakes & White Balsamic Dressing

Baby Spinach, Frisée Salad with Goat Cheese

Chilled Ginger Salmon and Baby Shrimp Noodle Salad

Grape Tomato, Bocconcini Rocket Salad with Basil Oil Dressing

Grilled Vegetable Antipasto Platter with Red and Yellow Peppers, Aubergine, Red Onions & Zucchini

HOT

Roasted Winter Vegetables

Wild Mushroom Rice Pilaf

Rosemary Red Bliss Potatoes

Cheese in Sundried Tomato Cream Sauce

Farfalle Pasta with Spinach and Parmesan

Sage Roasted Turkey with Traditional Condiments

Cajun Style Tilapia with Tiger Shrimp Garnish & Citrus Butter

CARVING STATION

Select Two

Herbed Leg of Lamb

Maple Mustard Glazed Centre Cut Pork Loin

Brown Sugar and Bourbon Glazed Smoked Ham

Roasted Top Sirloin of Beef with Pan Juices and Horseradish



HOLIDAY DESSERT & DELUXE COFFEE STATION

Assortment of Holiday Cakes

Fresh Seasonal Fruit Skewers

Imported & Domestic Cheese Board with Crackers

A selection of French Pastries and Gourmet Squares

Freshly Ground Coffee, Hot Chocolate & Teas

Chocolate Shavings, Skor Bits, Amaretto Whipped Cream & Cinnamon Sticks





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Shrimp Flambé Station

Shrimp Sautéed with Pernot, Garlic and Herb Cream Sauce

\$15 per person

Festive Salad-Tini Bar

Variety of Baby and Micro Greens, Sun Dried and Fresh Tropical Fruits, Feta, Stilton
Manchego Cheeses, Sweet Herb and Pomegranate Dressings

\$14 per person

PASTA STATION

Please select up to 2 choices (Each additional selection \$10 per person)

PASTAS

Tri-Color Cheese Tortellini, Fusilli, Rotini and Penne

SAUCES

Sundried Tomato Pesto Cream Sauce, Basil Marinara, Parmesan Cream

TOPPING

Grilled Italian Sausage, Garlic Rapini, Sundried Tomatoes, Black Olives, Parmesan Cheese,
Foraged Mushrooms, Caramelized Onions, Roasted Red Peppers

\$28 per person

Asian Bar

Sautéed Chicken or Ginger Garlic Shrimp Sautéed with Julienne Carrots, Bell Peppers,
Bean Sprouts, Snow Peas, Broccoli, Mushrooms and Sesame Seeds presented on a
Bed of Sticky White Rice in Chinese Take-out Boxes with Chopsticks or a Fork

\$28 per person



Risotto Martini Bar

Asparagus Risotto with Fresh Parmesan Cheese
and choice of Grilled Shrimp or Pan Seared Branzino

\$26 per person

Cherries Jubilee Flambé to Order

Bing Cherries Flambé with Cognac and Orange Juice topped with Vanilla Bean Ice Cream

\$18 per person

