



ONE KING WEST
HOTEL • RESIDENCE

Holiday Menu

CELEBRATE WITH LUNCH

Minimum 20 guests. Based on a 3 Course Menu.
\$ 51 per person.

APPETIZERS

Please select one

SOUPS & SALADS

Butternut Squash

Soup with a Pumpkin Spice Crème Fraîche

Romaine Salad

Roasted Tomato and Peppers and Feta Cheese, Red Wine Dressing

Wild Mushroom Potage

With Truffle Crème Fraîche

Bitter Greens

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

Potato and Smoked Bacon Chowder

With Charred Corn and Fresh Herbs

Field Greens Salad

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

Parsnip and Pear

Soup with Blue Cheese and Chives

Baby Spinach and Bibb Salad

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

Carrot and Ginger Bisque

With Candied Orange

ENTREES

Please select up to 2 choices (each additional selection will be \$10 per person)

Fig and Chesnut Crusted Chicken Supreme

With a Vegetable Medley, Red Bliss Potatoes and Natural Pan Juices

Oven Roasted Young Tom Turkey Breast

With Cranberry Stuffing, Chive Mashed 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

Sage Roasted Cornish Hen

With Wild Canadian Rice, Vegetable Medley, Red Wine sauce

Grilled New York Strip Steak (Additional \$5 per person)

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



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

FESTIVE VEGETARIAN OPTIONS

Please select one

Sicilian Gnocchi

Served with Steamed Rocket in a Romesco Sauce

Winter Vegetable Strudel

Assortment of Savory Vegetables and Baby Spinach and Goat Cheese, Wrapped in a Phyllo and served with Tomato Fondue

Handmade Cannelloni

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

DESSERTS

Please select one

Warm Apple Crumble

Served with Vanilla Ice Cream

House Made Tiramisu

Whipped Marscarpone, Brandy Zabaione, Cream and White Chocolate

Sticky Toffee Pudding

Served with Crème Anglaise Sauce and Strawberries

Vanilla Crème Brûlée

Served with Fresh Berries



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The FESTIVE FEAST BUFFET

Minimum 25 guests.
\$ 60 per person.

SOUPS

Please select one

Carrot and Ginger Bisque
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 with Wild Rice, Quinoa, Roasted Pot Barley, Walnuts, Cranberries, Sundried Apricots and Sherry Vinaigrette

HOT

Roasted Winter Vegetables
Wild Mushroom Rice Pilaf
Rosemary Bed Bliss Potatoes
Sage Roasted Turkey with Traditional Condiments, House Prepared Pear and Celery Stuffing
English Style Roast Beef with Yorkshire Pudding and Natural Pan Juices
Cajun Style Tilapia with baby 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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PASTA STATION

Please select up to 2 choices (each additional selection will be \$10 per person)

PASTAS

Tri-Color Cheese Tortellini, Fusilli, Rotini and Penne

SAUCES

Sundried Tomato Pesto Cream Sauce, Basil Marinara, Parmesan Cream

TOPPINGS

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

\$ 27 per person

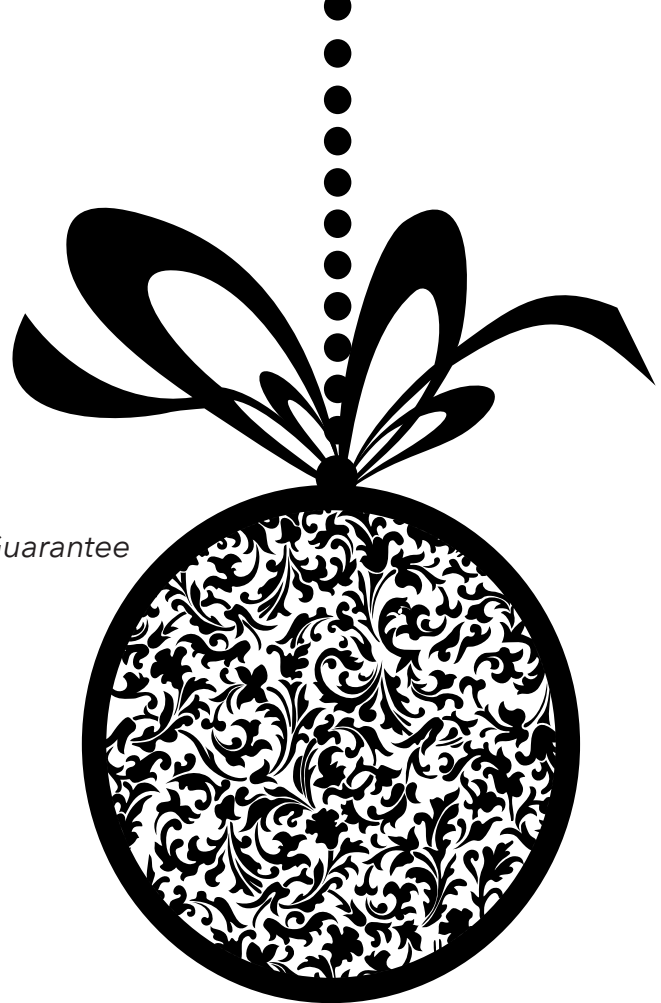
ASIAN BAR

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 Asian Noodles in Chinese Take-Out Boxes with Chopsticks or a Fork

\$ 27 per person

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, Sundried and Fresh, Feta, Stilton Manchego Cheeses, Sweet Herb and Pomegranate Dressing
\$ 13 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 Juice topped with Vanilla Bean Ice Cream
\$ 18 per person



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Contact our Sales Department at 416-458-8200
or email us at sales@onekingwest.com

