



Holiday Inn & Suites

Dakville @ Bronte

*Celebrate
The Season!*





Holiday Dinner Buffet \$46.95

Salad Display

Cookstown Greens with Sprouts, Baby Tomatoes, Fennel with Raspberry Vinaigrette,
Tomato Bocconi Salad with Fresh Basil in a Balsamic Vinaigrette,
Tabbouleh Salad with Fresh Parsley, Diced Vegetables and Freshly Squeezed Lemon,
Beet and Tangerine Salad with Cranberry Dressing, Fresh Vegetable Crudités
Antipasto Display of Sliced Provolone, Salami, Prosciutto, Mozzarella, Marinated Artichoke
Hearts, Black and Green Olives, And Roasted Vegetables, Smoked Salmon,
Mackerel and Trout Garnished With Capers, Olives, Lemon Slices and Herbs

Entrée

Choose Two of The Following

Roasted Ontario Turkey with All the Trimmings, Stuffing, and Gravy
Roasted Pork Loin with Apples, Onion Confit, Rosemary Jus Lie
Flavored Indian Butter Chicken
Herb Crusted Salmon Served In a White Wine Citrus Sauce
Carved Roast Top Sirloin of Beef Au Jus
To Add a Third Option, Add \$4.00 per Person

Choose Two of the Following:

Oven Roasted Root Vegetables
Yukon Gold Mashed Potatoes,
Three Rice Medley
Baked Sweet Potato with Cinnamon & Brown Sugar

Desserts

A Selection of Cake, Fruit Pies, Fresh Fruit Display
Assorted Squares & Mini Tarts
Freshly Brewed Coffee, Regular and Decaffeinated and A Selection of Teas
Assorted Pop & Juice
Hot Chocolate Station

Minimum of 30 Guests. All Items Are Priced Per Person
For Groups of Less Than 30 Please Add \$4.00 Per Person To The Menu Price



Holiday Lunch Buffet \$30.95

SALAD DISPLAY

Freshly Baked Bread Rolls and Butter
Fresh Vegetable Crudité s Platter with Dip
Cooks town Greens with Baby Sprouts
Tomatoes & Fennel with Raspberry Vinaigrette
Beet & Tangerine Salad with Cranberry Dressing
Broccoli Salad

ENTRÉE

Choose **TWO** of the Following:

Rosemary and Thyme Roasted Ontario Turkey
Sliced Ham with a Pineapple Glaze
Herb Crusted Salmon with a White Wine Citrus Sauce
Roast Top Sirloin of Beef au jus

Served With

Chef's Pasta of the Day with Tomato Sauce and Asiago Cheese
Choice of Mashed Potato or Roasted Potato
Fresh Vegetables

DESSERT

Chef's Holiday Themed Dessert Station
Freshly Brewed Coffee, Regular and Decaffeinated and a Selection of Teas
Assorted Pop & Juice, Hot Chocolate Station

MAY WE SUGGEST

Shrimp Tower	\$275.00 per display
Assorted Cold Canapés	\$145.95 per 60 Pieces
Hot Hors D'oeuvres	\$189.00 per 100 Pieces

Minimum of 20 Guests. All items are priced per person





Three Course Plated Dinner

SOUP OR SALAD

Chef Kettle
Mixed Greens Salad with House Dressing,
Classic Caesar Salad
Caprese Salad
Beet & Tangerine Salad with Cranberry Dressing

ENTRÉE

Spinach and Asiago Stuffed Breast of Chicken in White Wine Cream Sauce
Served with Fresh Seasonal Vegetables and Yukon Gold Mashed Potatoes
\$39.95

Traditional Turkey Dinner with all the Trimmings, Stuffing, Gravy
Served with Glazed Carrots and Sweet Potato Mash
\$41.95

Roasted Prime Rib au Jus
Served with Yorkshire pudding and Roasted Red Skin Potatoes
\$42.95

DESSERT

Chef's Holiday Themed Dessert Station
Freshly Brewed Coffee, Regular and Decaffeinated and a Selection of Teas
Assorted Pop & Juice

For groups of less than 30, please add \$4.00 per person to the menu



Cocktail Reception

Shrimp Tower	\$295.00 per Display
Antipasto Station	\$7.95 per person
Assorted Cold Canapés	\$145.95 per 60 pieces
Assorted Hot Hors d'oeuvres	\$189.95 per 100 pieces
Assorted Cocktail Sandwiches (Platter serves 30-40 people)	\$49.95 per platter
Gourmet Cheese Selection	\$5.95 per person
Smoked Salmon	\$160.00 per display
Cascade of Garden-Fresh Vegetables	\$65.00 per display
Sweet Table (Chef's choice)	\$7.95 per person
Variety of French Pastries	\$19.95 per dozen
Chocolate Dipped Fresh Fruits	\$19.95 per dozen





Bar & Wine Service

Host Bar

Liquor Premium	\$7.00 per oz.
Liquor Deluxe	\$8.00 per oz.
Domestic Beer	\$7.00 per bottle
Premium Beer	\$8.00 per bottle
Liqueurs	\$8.00 per oz.
House Wine	\$8.00 per glass
Coolers	\$6.00 per bottle
Assorted Pop & Juice	\$3.00 each

Cash Bar

Liquor Premium	\$7.00 per oz.
Liquor Deluxe	\$8.00 per oz.
Domestic Beer	\$7.00 per bottle
Premium Beer	\$8.00 per bottle
Liqueurs	\$8.00 per oz.
House Wine	\$8.00 per glass
Coolers	\$6.00 per bottle
Assorted Pop & Juice	\$3.00 each

Punch Bowls

Non-Alcoholic Punch	\$55.00
Champagne Punch	\$125.00
Alcoholic Punch	\$165.00
Sangria	\$85.00

Wine Selection

Jackson Trigg`s Sauvignon Blanc	\$40.00
Inniskillin Pinot Grigio	\$55.00
Kim Crawford Sauvignon Blanc	\$65.00
Jackson Trigg`s Merlot	\$40.00
Ruffino Chianti	\$55.00
Kim Crawford Pinot Noir	\$65.00
Presidents	\$45.00
Cooks	\$45.00
Ruffino Prosecco	\$55.00

Host bars require a minimum consumption of \$300 net per bar or a service charge of \$100 will apply