



HOLIDAY BUFFET | \$45.95 PER PERSON

SOUP (CHOOSE ONE)

Served with fresh rolls and butter

Maple roasted butternut squash
Roasted creamy parsnip
Clam chowder
Lobster bisque
Cream of broccoli and cheddar
Wild mushroom velouté

SALADS (CHOOSE FOUR)

Basket of mixed greens
Creamy potato with herb dressing
Apple and celery
Coleslaw
Baby shrimp and rice
Niçoise
Five bean with toasted pecans
Traditional Greek
Traditional Caesar
Carrot and raisin
Chicken and pineapple
Spicy pasta with smoked salmon

PASTA (CHOOSE ONE)

Beef or vegetarian lasagna
Ravioli with pesto and alfredo sauce
Whole wheat spaghetti with vegetables and goat cheese
Spinach and cheese cannelloni with rosé sauce
Seafood linguine with marinara sauce
Penne primavera
Stir fried vegetable noodles

ELEVATE YOUR EXPERIENCE (\$4.95 EACH, PER PERSON)

Smoked salmon with traditional garnishes
Assorted smoked seafood
Prosciutto and melon
Asparagus wrapped with roast beef
Poached shrimp with cocktail sauce
Assorted international and domestic cheeses
Crab claws with cocktail sauce

ENTRÉES (CHOOSE THREE)

Grilled salmon with fine herbs and capers
Pan seared sole with citrus and cilantro sauce
Roasted turkey stuffed with chestnuts, peaches and sage
Roasted turkey stuffed with sage and onion
AAA beef striploin with mushroom sauce
Braised beef short ribs with red wine sauce
Thai style red beef curry
Stir fried lamb with soy and ginger
Roasted lamb leg with mint sauce
Grilled pork chops with rosemary plum sauce
Roasted smoked pork leg with pommery mustard sauce
Tofu, broccoli and mushrooms in hot garlic sauce
Vegetable or soya strip stroganoff
Butter chicken
Jerk chicken
Roasted chicken supreme chasseur
Chicken à la king
Palak paneer

SIDE DISHES (CHOOSE TWO)

Herb roasted red skin potatoes
Buttermilk mashed potatoes
Sweet potato and yukon gold potato mash
Scented basmati rice
Vegetable pilaf
Market fresh vegetable medley
Ratatouille
Baked vegetables au gratin

DESSERTS

Warm traditional Christmas pudding with custard sauce
Black forest gateau
French pastries and fresh fruit platter
Mincemeat pies
Fresh fruit flan
Chocolate and vanilla yule log
Pecan tart



FESTIVE FOUR-COURSE PLATED DINNER | \$55.00 PER PERSON

APPETIZER (CHOOSE ONE)

Blonde frissé salad with dried cranberries, granny smith apple, gorgonzola and walnuts in a raspberry vinaigrette

Seared tuna niçoise salad with french beans, new potatoes, Kalamata, olives, cherry tomatoes and dijon cream

Selezione di antipasti misti: grilled eggplant, peppers, mushrooms, Kalamata olives, tomato and bocconcini, prosciutto with melon and arugula salad

Pistachio and juniper berry crusted goat cheese over grilled vegetables with reduced balsamic vinegar and mango vinaigrette

SOUP (CHOOSE ONE)

Served with fresh rolls and butter

Roasted butternut squash with cognac

Purée of root vegetables with maple syrup

Lobster bisque with cognac

Roasted vegetable bisque with Pernod

Chicken, lemongrass and vegetable consommé

ENTRÉES (CHOOSE ONE)

Pan seared fillet of cod with puttanesca sauce, served with saffron risotto and seasonal vegetables

Baked fillet of Atlantic salmon with lemon thyme sauce, served with parsley potatoes and seasonal vegetables

ENTRÉES (CONTINUED)

Spinach, roasted red pepper and ricotta stuffed chicken supreme, topped with grainy mustard sauce and served with herb roasted potatoes and seasonal vegetables

Slow roasted turkey served with sage and onion stuffing, buttermilk mashed potatoes and seasonal vegetables

AAA prime beef served with buttermilk mashed potatoes, yorkshire pudding, seasonal vegetables and red wine sauce

Beef tenderloin served with herb roasted potatoes, seasonal vegetables and black peppercorn sauce

Vegetarian strudel with goat cheese and roasted tomato basil sauce

DESSERTS (CHOOSE ONE)

White chocolate and gingerbread mousse with wild berry compote

Trio of mini cheesecakes (mango, milk chocolate, rum and eggnog) with passion fruit coulis

Warm traditional Christmas pudding with brandy sauce

Warm ginger caramel spice cake with brandy sauce

Individual chocolate yule log with mint sauce

**APPLICABLE TAX AND GRATUITY ARE EXTRA.
FOR MORE INFORMATION OR TO BOOK YOUR
EVENT, PLEASE CALL 416-675-4742 OR EMAIL
SALES@CPTAYYZ.COM.**