



**FESTIVE RECEPTION MENU 2009**

Hor Dourves

Fig and Walnut Crostini with Goat Cheese

Panko Encrusted Crab Cakes with a Spiced Cranberry Sauce

Mini Sun-Dried Tomato, Smoked Gouda and Pancetta Triangles

Bacon Wrapped Pecan Stuffed Dates

Turkey Filled Mushroom Caps with Gorgonzola

Asparagus Bruschetta

Hummus with Pine Nuts and Pita Triangles

Assorted Mini Quiche

Ham, Brie and Caramelized Onion on Toasted Flatbread

Coconut Crusted Shrimp with Orange Ginger Dip

Festive Cookies and Assorted Mini Pastries

Spiked Eggnog, Wolfgang Puck Gourmet Coffee and Specialty Bigelow Teas

\$26.95

*Minimum of 30 people*

# THE YORK STREET CAFÉ

## Festive Plated Lunch Menu

3 course meal at \$24.95++

*Choose one*

### **Crab and Brie Parcel**

*Soft crepe, candied ginger, crème fraiche*

### **Maple Roasted Anjou Pear**

*Crisp frissée, warmed goat cheese and Proscuitto, toasted almonds*

### **Roasted Parsnip and Apple Puree**

*With crumbled blue cheese and crisp puff pastry*

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*Choose one*

### **Pork Tenderloin Medallions**

*Crisp apple ring, grilled corn cake and whiskey butter*

### **Butternut Squash Tortellini**

*Brown Butter with Sage and a Hint of White Truffle Oil*

### **Poached Salmon in Aromatic Water**

*Beet root roesti, zucchini coins, watercress cream*

### **Pan Seared Turkey Breast**

*Fire roasted yams, sage and winter onion stuffing, cider jus*

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*Choose one*

### **Warm Bread Pudding**

*With bourbon sauce and nutmeg ice cream*

### **Apple Blossom**

*Vanilla ice cream and silky caramel*

### **Chocolate and Hazelnut Filled Crepe**

*With a raspberry anise compote and crème Chantilly*

**MINIMUM OF 10 people for Lunch**

## **Festive Lunch Buffet #1**

*Roasted Butternut Squash with Muskoka Maple and Candied Walnuts*  
*Organic Greens with Assorted Vinaigrettes*  
*Grilled Marinated Vegetables with Oven Roasted Garlic*  
*Pork Tenderloin with Turkish Fig Crust and Sour Mash Reduction*  
*Tilapia with a Tangy Mango Salsa and Red Straw Tortilla*  
*Lemon Scented Basmati Rice with Sultanas, Chick Peas, and Caramelized Onions*  
*Fire Roasted Yams, Parsnips, and Yukon Gold Potatoes*  
*Warm Bread Pudding with Bourbon Sauce*  
*Wolfgang Puck Gourmet Coffee and Bigelow Teas*  
*Assorted Soft Drinks, and Juices*

**\$24.95per person++**

## **Festive Lunch Buffet #2**

*Winter Greens with Sliced Pears, Toasted Pine Nuts, and Apple Cider Vinaigrette*  
*Sweet Potato Puree with Shitake and Double Smoked Bacon*  
*Turkey Breast with Sundried Cranberry's and Port Gravy*  
*Poached Salmon with a Watercress Cream Sauce*  
*Garlic Spun Yukon Gold and Parsnip Mash*  
*Festive Vegetables with Chive Butter*  
*Warm Apple Blossom with Nutmeg Ice Cream and Silky Caramel*  
*Wolfgang Puck Gourmet Coffee and Bigelow Teas*  
*Assorted Soft Drinks and Juices*

**\$22.95per person++**

**Minimum 15 people**

# Festive Dinner Buffet

## 2009

### COLD ITEMS

*Mixed Cookstown Greens with Assorted Vinaigrettes*  
*White and Wild Rice with dried apricots and cranberries*  
*Mini Red Potato Salad with Double Smoked Bacon and Oven Cured Tomatoes*  
*Platter of Country Ham, Pastrami, and Smoked Turkey*  
*Display of Christmas Breads and Whipped Butter*

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### HOT ITEMS

*Maple Roasted Butternut Squash Soup with Candied Walnuts*  
*Oven Roasted Turkey Breast with Winter Onion and Woodland Mushroom Sauce*  
*Panache of East Coast Seafood tossed in Herb Cream Sauce with Button Mushrooms*  
*Fire Roasted Yams, Yukon Gold's, and Parsnips*  
*Lemon Scented Basmati Rice with Sultanas, Chic Peas and Caramelized Onions*  
*Buttered Festive Vegetables*

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### SWEET TABLE

*Mini French Pastries and Individual Cakes*  
*Morsels of Fresh Fruit with Coconut-Banana Dip*  
Wolfgang Puck Gourmet Coffee and Bigelow Teas

*\$29.95 per person*  
*Minimum of 20 people*

All applicable taxes and gratuities are extra for all menus  
Chef Tony Cutrone would be pleased to customize to your specifications.

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