



For Reservations contact:
Sheraton Centre Toronto Hotel
123 Queen Street West
Toronto, ON M5H 2M9
t-416 361 6363



Festive Season Buffet

Holiday Party Menu

Offered December 17 - 18, 12pm - 2pm

Chilly Selections

Spicy Cappicola, Salame gentile, Salame Picante, Salame Rossa, Mortadella, bresaola, rosemary ham with pickled vegetable and preserves

Maplewood smoked salmon & house cured salmon gravlax with Meyer lemon dill ginger & fennel slaw

Pâté de Campagne & maplewood smoked bacon with cornichons, grain mustard, pickled onions

Quebec Artisan Cheese Boutique

A variety of Quebec's finest arrangements served with sundried cranberry focaccia and artisanal breads, macerated apricot and prunes

Reindeer Food (Salads)

Winter greens with crumbled gorgonzola, blue figs, toasted walnuts, white balsamic vinaigrette

Farro & red quinoa with spy apple, golden raisin, honey mustard dressing

Marinated beetroot with candied pear, crumbled goat cheese, cranberry vinaigrette

Potato Caesar salad with shaved parmesan cheese, truffle chive sour cream

Santa's Favorites (Hot Items)

Hand carved Oven Roast Tom Turkey by Santa's Elf
Caramelized apple and apricot stuffing with home-style pan gravy, cranberry orange relish

Long peppercorn roasted prime rib served with horseradish - Action Station Carved crème, Bermuda onion jam and caramelized leek jus

Watercress and lime Bay of Fundy salmon with wilted baby spinach, saffron cream

Four cheese mac gratin with herb panko crust

Whipped roast garlic mashed potatoes

Brussels sprouts with crisp pancetta

Baby carrots glazed in fireweed honey and dill

For Good Little Boys & Girls (Dessert)

Mocha Bûche de Noël

Peppermint white chocolate bark

Eggnog cheesecake, nutmeg white chocolate

Ginger spiced pumpkin cranberry cake with bourbon crème

Spice carrot cake, limoncello mascarpone cheese frosting

Ginger bread cookies and red velvet cup cakes

Warm apple crumble

\$38 per person*

*Price is not inclusive of tax and gratuities. Groups larger than 10 that book in advance of November 15, 2015 will receive 10% reduction. Full charge will apply to any cancellations happening after December 5, 2015.



For Reservations contact:
Sheraton Centre Toronto Hotel
123 Queen Street West
Toronto, ON M5H 2M9
t-416 361 6363



Christmas Day

Brunch Buffet

Offered 11:30am - 2:00pm

On the Griddle

Farm fresh Scrambled eggs

Eggs Benedict

Grilled sausage links & Hickory smoked
bacon

Buttermilk Pancakes & Belgian waffles
with maple syrup, whipped cream and
Forest Berry compote

Entrees

Homemade Soup from the Chef's Kettle

Rotisserie chicken breast, mushroom
ragout

Citrus Atlantic salmon, tarragon lemon
gremolata, cherry tomato compote

Ricotta Cheese Ravioli with Green Peas
& White Wine Sage Cream Sauce

Oven herb roast baby potatoes

Sautéed garden vegetables

Dessert

Mocha Chocolate Torte

Fresh Fruit & Custard Flan

Opera Cake and Mango Mousse Cake

Assorted Cookies & French Pastries

Children's Corner

Mini cheese burgers, breaded chicken
tenders, Grilled Cheese Sandwiches,
House fries

Children's Dessert

Mini Cupcakes, Chocolate Chip
Cookies, Brownies

\$52.00 per adult*, \$35.00 per child*

*Price is not inclusive of tax and gratuities.



For Reservations contact:
Sheraton Centre Toronto Hotel
123 Queen Street West
Toronto, ON M5H 2M9
t-416 361 6363



Sheraton
Centre Toronto
HOTEL

Christmas Day

Four Course Dinner

Offered 6pm - 10pm

Dinner Entrée selection will include one soup, salad and dessert

Rustic Olive Rolls, Calabrese Buns Tuscan Points and Armenian Flat Bread, Creamery Butter

Soup

Roast corn chowder drizzled with organic pumpkin oil

or

Spiced Butternut Squash Soup

Salad

Cookstown Leaves with Winter Sprouts, Baby Tomatoes, Shaved Fennel and Cranberry Vinaigrette

or

Crisp Romaine and Radicchio Lettuce with Roasted Garlic Croutons, Parmesan Cheese, Candied Pecans, Roasted Pears, Onion Sprouts and Balsamic Vinaigrette

Entrees

Roasted maple glazed turkey breast
Spy apple, apricot and sage stuffing served with home style gravy, Anjou pear and bing cherry relish

\$85 per person*

Broiled 7oz Fillet Steak with Maple Sugar Glazed Baby Onions, Sundried Tomatoes and Fresh Herb Infused Merlot Red Wine Sauce

\$89 per person*

Pan Seared Artic Char with Cherry Tomato and Artichoke Compote, Dill Flavoured Chardonnay Wine Sauce

\$86 per person*

Vegetarian Dishes

Truffle Gnocchi with Green Peas & sauteed White Asparagus, along with oven baked Artichoke with Wild Mushroom Ragu & Pecorino Cheese
\$75 per person*

Served with

Creamy Dauphinoise Potato and Candied Root Vegetables

Desserts

Passion Mango Cheesecake with Winterberry Fruit Compote and Vanilla Drizzle

or

Caramel Apple Granny Pie with Cape Gooseberry and Raspberry Sauce

or

Pumpkin and Maple Crème Brulee

Freshly Brewed Coffee and Assorted Teas

*Price is not inclusive of tax and gratuities.



For Reservations contact:
Sheraton Centre Toronto Hotel
123 Queen Street West
Toronto, ON M5H 2M9
t-416 361 6363



New Years Day

All Day Breakfast Buffet

Offered 11:30am - 2:00pm

On the Griddle

Farm fresh Scrambled eggs

Eggs Benedict

Grilled sausage links & Hickory smoked
bacon

Buttermilk Pancakes & Belgian waffles
with maple syrup, whipped cream and
Forest Berry compote

On the Cold Side

Seasonal Fruits and berries, yogurt,
Cereal favourites, Granola Parfaits,
Sliced deli meats and domestic and
imported cheeses.

The Bakery Corner

Croissants, Danishes, Selection of bagels
with cream cheese and preserves, Banana
Bread, array of breads.

Selection of juices and freshly brewed Starbucks coffee
and assorted Tazo Teas

\$30.00 per person*

*Price is not inclusive of tax and gratuities.



For Reservations contact:
Sheraton Centre Toronto Hotel
123 Queen Street West
Toronto, ON M5H 2M9
t-416 361 6363



New Years Eve

Prefix Dinner

Offered 5pm - 10pm

Rustic Olive Rolls, Calabrese Buns Tuscan Points and Armenian Flat Bread
Creamery Butter

Soup

Wild mushroom chowder with essence of rosemary & fireweed honey drizzled with truffle oil

Salad

CooksTown Organic Greens, Winter Sprouts, Shaved Fennel, Rye Crisps and Torched Le Cendrillon with Cranberry Citrus Vinaigrette

Refresh

Royal Gala Apple and Organic Honey Sorbet

Vegetarian Dish

Truffle Ravioli with Crema di Tartufo, Sautéed Green & White Asparagus tips, Fresh Arugula & Aged Balsamic

Main

Duet of Angus Beef Tenderloin and Black Cod Medallion with Crisp Fried Capers, Extra Virgin Olive and Balsamic Glazed Cipollini Onions with a Pinot Noir Red Wine Reduction served with Celeriac & Yukon Gold potato dauphinoise & Winter Vegetables

Suggested Paired Wine

Errazuriz, Pinot Noir \$13

Suggested Paired Craft Beer

Nut Brown, Black Oaks \$9

Desserts

Flourless Chocolate Cake, Maple Crème Brulee and Miniature Apple Crumble

Freshly Brewed Coffee and Assorted Teas

\$110 per person*

*Price is not inclusive of tax and gratuities.

Credit Cards to be taken to guarantee reservations. Cancellations can be made up to 72 hours prior to New Years Eve.
50% of dinner charge will be applied to the Credit Card if not cancelled within cancellation time frame