

Festive Menu

Customized to satisfy the taste buds of all your holiday events.



mississauga.ca/hospitality-services | banquets@mississauga.ca | 905-615-3200 ext. 2969



Festive Plated Options

Appetizers

Dinner rolls with butter

Soup

Choice of one (1):

Butternut squash soup with maple chantilly cream

Roasted tomato and fennel soup with shrimp

French onion soup with baked cheese crostini

Salad

Choice of one (1):

Marinated beets, orange and baby spinach with crumbled goat cheese

Baby kale and frisée lettuce with roasted pear, blue cheese and toasted walnuts

Breaded brie cheese with cranberry chutney, arugula, and sliced almonds

Entrée

Choice of one (1):

Traditional turkey served with stuffing, mashed potatoes, roasted root vegetables, cranberry sauce, and gravy

Salmon coulibiac baked salmon in puff pastry with roasted brussel sprouts in white wine sauce

House made herbed gnocchi with brussel sprouts, mushrooms and roasted butternut squash

Dessert

Choice of one (1):

Vanilla ice cream and warm cherry compote

Eggnog crème brûlée topped with fresh berries

Flourless chocolate cake with berry compote

Coffee & tea

Add-ons:

Warm apple cider	\$4.50/person
Eggnog	\$3.50/person
Hot chocolate	\$3.50/person

Plated food and beverage service package \$59/person

All food and beverage prices are subject to a gratuity of (15%) and HST (13%)

Menu and pricing is in effect until December 31, 2024.



Festive Buffet

Appetizers

Dinner rolls with butter

Soup

Butternut squash

French onion broth
with cheese crostini +\$2/person

Salads

Choice of two (2):

Mixed greens with sliced apples, cranberries,
marinated beets, and house dressing

Creamy coleslaw

Greek orzo

Cesar

Squash and beet with goat cheese, arugula,
and lemon turmeric dressing

Pastas

Butternut squash ravioli
with sage butter +\$4/person

Truffled mac & cheese +\$4/person

Mains

Choice of two (2):

Balsamic chicken supreme
with oranges and cranberries

Filet of sole
with capers and lemon butter

Chicken pot pie
with puff pastry +\$2/person

Herb crusted whole salmon fillet
with tomato and olive salsa +\$6/person

Classic roast turkey
with traditional stuffing,
cranberry sauce, and gravy +\$6/person

Sides

Mashed potatoes

Roasted root vegetables

Dessert

Fruit platter

Coffee & tea

Choice of two (2):

Chocolate brownies

Homemade bread pudding
with vanilla ice cream

Dessert platter
with Macarons, profiteroles,
and cake bites +\$6/person

Buffet food and beverage service package \$49/person

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