

2015 HOLIDAY MENU

LUNCH

Vegetable Crudités with Dip
Strawberry Mango Mesclun Salad with a Vinaigrette Dressing

Choice of Soup

Tomato Bisque with Basil
Or
Butternut Squash Soup

Traditional tender sliced Turkey with Apple Bread Stuffing
With homemade Gravy & Cranberry Sauce

Choice of Side Dish

Creamy garlic Mashed Potatoes
Or
Oven roasted Potatoes

Medley of Seasonal Steamed Vegetables
Freshly Baked Assorted Dinner rolls

Choice of Dessert

Carrot Cake Sensation
Or
Black forest Cake

Platter of Market Fresh fruits
Assorted soft drinks and water
Freshly Brewed coffee and Tea

\$36 per person
Please add 15% gratuities and 13% HST

DINNER

Vegetable Crudités with Dip
Prosciutto, Melon with Grilled Vegetables & Olives
Tossed Garden Green Salad with Assorted Dressings

Traditional tender sliced Turkey with
Apple infused Gravy and Cranberry Sauce

Choice of Main Course

Boneless Chicken Breast with Mushroom Cream Sauce
Or
Herb Crusted Grilled Salmon Filet served with Dill Cream Sauce

Choice of Side

Creamy Garlic Mashed Potatoes
Or
Oven Roasted Potatoes

Medley of Seasonal Steamed Vegetables
Freshly Baked Assorted Dinner Rolls

Choice of Dessert

Christmas Fruit Cake
Or
Black Forest Cake

Platter of Market Fresh fruits
Assorted soft drinks and water
Freshly Brewed coffee and Tea

\$46 per person
Please add 15% gratuities and 13% HST



These delicious menus are only available at
Courtyard Marriott Toronto Airport
Residence Inn Marriott Toronto Airport

Contact us today to book your festive celebration and leave the work to us.

Information and bookings contact:

Carolanne Manicone
416-798-5701
cmanicone@atlificyz.ca