

Radisson Admiral Hotel Toronto - Harbourfront

Festive Season Menus 2009

Three Course Plated Lunch
(Choose one item only, from each course for whole group)

Appetizers

Soup or Salad

Roasted Butternut Squash & Fall Apple Soup (Soup)

chive crème fraiche & sundried cranberry relish

or

Fire Roasted Tomato & Red Pepper (Soup)

sour dough croutons & citrus crème fraiche

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#### **Mixed Garden Greens (Salad)**

sliced pears, goats cheese & toasted walnuts

pear cider vinaigrette, watercress seedlings

or

#### **Spinach & Baby Arugula (Salad)**

asiago cheese & pancetta morsels

maple & aged balsamic vinaigrette

Prices are per guest and subject to PST, GST and 15% Service Charge. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any Allergies. Some items may need to be substituted due to availability at the discretion of the Chef. Prices are in effect for the 2009 Calendar year.

# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Festive Season Menus 2009**

**Three Course Plated Lunch (continued)  
(Choose one Main Course Selection for whole group)**

### **Roasted Striploin of Beef**

Garlic, Herb & Mustard Crust, Parsley Mashed Potatoes  
Trio of Festive Vegetables, Thyme Jus

**\$42.00**

or

### **Slow Roasted Turkey Breast**

Sage and Garlic Rub  
Parsley Mashed Potatoes, Trio of Festive Vegetables  
Sundried Cranberry & Celery Stuffing, Port Gravy

**\$39.00**

or

### **Pan Seared Salmon Fillet**

Citrus Herb Crust, Crushed Herb Potatoes  
Trio of Festive Vegetables, Citrus Cream Sauce

**\$42.00**

or

### **Grilled Chicken Supreme**

Baby Arugula and Brie Cheese Glaze  
Parsley Mashed Potatoes, Trio of Festive Vegetables  
Tarragon Mustard Reduction

**\$40.00**

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# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Festive Season Menus 2009**

**Three Course Plated Lunch (continued)**  
**(Choose one item only, from each course for whole group)**

### **Desserts**

#### **Individual Raspberry Mousse**

Mango Coulis & Fresh Seasonal Berry Garnish

or

#### **Caramel Apple Tart**

Ginger Cranberry Compote, Whipped Cream

or

#### **New York Style Cheesecake**

Wild Blueberry & Riesling Compote

**\*All Lunches include coffee & tea\***

**\*minimum of 15 people\***

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# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Festive Season Menus 2009**

### **Four Course Plated Dinner**

**(Choose one item only, from each course for whole group)**

#### **Soups**

##### **Roasted Butternut Squash & Fall Apple Soup (Soup)**

chive crème fraiche & sundried cranberry relish

or

##### **Fire Roasted Tomato & Red Pepper (Soup)**

sour dough croutons & citrus crème fraiche

or

##### **Honey Roasted Parsnip Puree**

bombay spiced onion chutney, sour cream dollop

#### **Salads**

##### **Mixed Garden Greens (Salad)**

sliced pears, goats cheese & toasted walnuts

pear cider vinaigrette, watercress seedlings

or

##### **Spinach & Baby Arugula (Salad)**

asiago cheese & pancetta morsels

maple & aged balsamic vinaigrette

or

##### **Boston Bibb & Radicchio Lettuce**

Pink Grapefruit, Avocado & Red Onion

Thyme & Red Wine Vinaigrette

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# Radisson Admiral Hotel Toronto - Harbourfront

## Festive Season Menus 2009

Four Course Plated (Continued)  
(Choose one Main Course Selection for whole group)

### Main Course Selections

#### **Carved Roasted Beef Tenderloin**

Garlic, Herb & Mustard Crust, Parsley Mashed Potatoes  
Trio of Festive Vegetables, Thyme Jus

**\$52.00**

or

#### **Slow Roasted Turkey Breast**

Sage and Garlic Rub  
Parsley Mashed Potatoes, Trio of Festive Vegetables  
Sundried Cranberry & Celery Stuffing, Port Gravy

**\$46.00**

or

#### **Pan Seared Salmon Fillet**

Citrus Herb Crust, Crushed Herb Potatoes  
Trio of Festive Vegetables, Citrus Cream Sauce

**\$48.00**

or

#### **Grilled Chicken Supreme**

Baby Arugula and Brie Cheese Glaze  
Parsley Mashed Potatoes, Trio of Festive Vegetables  
Tarragon Mustard Reduction

**\$46.00**

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# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Festive Season Menus 2009**

### **Four Course Plated (Continued)**

#### **Desserts**

##### **Individual Raspberry Mousse**

Mango Coulis & Fresh Berry Garnish

or

##### **Caramel Apple Tart**

Ginger Cranberry Compote, Fresh Berry Garnish

or

##### **New York Style Cheesecake**

Wild Blueberry & Riesling Compote, Fresh Berry Garnish

or

##### **Chocolate Fudge Cake**

Raspberry Sauce & Fresh Berry Garnish

or

##### **White Chocolate & Passionfruit Mousse**

Blackberry Coulis & Fresh Berry Garnish

**\*All Dinners include coffee & tea\***

**\*minimum of 15 people\***

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# Radisson Admiral Hotel Toronto - Harbourfront

## Festive Season Menus

2009

### Dinner Buffets

#### “Santa’s Grotto Feast”

##### Salads

##### **Grilled & Marinated Vegetables**

Feta Cheese Crumbles & Balsamic Reduction

##### **Vine Tomato and English Cucumber Salad**

Ranch Dressing Drizzle

##### **Curried Cauliflower and Green Pea Salad**

Toasted Almonds

##### **Toasted 7 Grains Salad with Smoked Salmon**

Asparagus Tips, Grape Tomatoes & Dill Dressing

##### **Mixed Garden Greens**

Dressings and Vinaigrettes

##### **Nugget Potato and Scallion Salad**

White Cheddar and Roasted Garlic Mayo

##### **Mixed Bean Salad**

Trio of Peppers & Zesty Tomato Dressing

##### **Peel and Eat Shrimps**

Fresh Lemon & Cocktail Sauce

##### Main Course Selections

**Choose one Meat Entrée to accompany the Salmon Entrée,  
Seasonal Festive Vegetables & Potatoes**

##### **Slow Roasted Turkey Breast**

Brushed with Sage and Garlic Rub

Sundried Cranberry & Celery Stuffing, Port Gravy

-or-

##### **Alberta Beef Striploin**

Herb Garlic & Mustard Crusted, Thyme Jus

-&-

##### **Seared Atlantic Salmon Filet**

Wilted Spinach, Pearl Onions

Champagne Cream Sauce

**Selection of Festive Vegetables and Potatoes**

##### Desserts

##### **Imported and Domestic Cheese Platter**

Grapes, Dried fruit and Crackers

Fresh Fruit Salad

Festive Season Inspired Cakes and Pastries

Seattle’s Best Coffee & TAZO Teas

**\$65.00**

per person

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# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Festive Season Menus 2009**

### **Reception Package**

#### **“Northern Lights Reception”**

Assorted Hot and Cold Hors d'oeuvres (5 types, combined total)  
Seasonal Fruit Platter  
Vegetable Crudite with Onion Dip  
Imported and Domestic Cheese Selection  
Grapes, Crackers  
Phyllo Baked Brie Cheese, Orange Cranberry Compote, Crostini &  
Flatbreads  
**\$42.00 per person**

#### **Cocktail Selection (Priced \$31.00 per dozen)**

#### **Hot Hors D'oeuvres**

Crabmeat Croquette  
Mini Beef Wellington  
Tempura Shrimp  
Spanakopita  
Peking Duck Bundle  
Indian Spiced Vegetable Samosa  
Coconut Shrimp  
Vegetable Spring Rolls

#### **Cold Hors D'oeuvres**

Smoked Salmon, Herb Cream Cheese & Capers  
Smoked Chicken and Vegetable Pita  
Peking Duck Mini Wrap  
California/Vegetarian Sushi Roll  
Shrimp Salsa with Cucumber  
Antipasto Vegetables in Tulip  
ChickPea Hummus in Cucumber

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## Festive Season Menus 2009

### Additional Reception Items

**Imported and Domestic Cheese Platter**  
with grapes, celery, flatbread and crackers  
*\$8.00 per person*

**Mediterranean Style Dips**  
Pita Triangles and Crisp Flatbreads  
*\$6.00 per person*

**Peel and Eat Cocktail Shrimp**  
With lemon and Cocktail sauce  
*\$12.00 per person*

**Marinated Olives, Pickled Beans, Cured Tomatoes & Artichoke Hearts**  
*\$6.00 per person*

**Canadian Smoked Salmon**  
Capers, Herb Cream Cheese & Toasted 10 Grain Baguette  
*\$95.00 per side of salmon*

**Vegetable Crudite**  
with Onion Dip  
*\$5.50 per person*

**Warm Artichoke, Spinach and Asiago Cheese Dip**  
with Garlic Pita Bread Chips  
*\$9.00 per person*

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