

Winter Holiday Menu

Holiday Mingle Cocktail Reception

- Complimentary non-alcoholic Cranberry Nojito for each guest

Chef's Selection of Canapés

Choice of 3

Raw Vegetable Crudité Display

- Assorted raw vegetables: asparagus, bell pepper, broccoli, carrot, celery, grape tomato, radish & zucchini
- Roasted garlic herb ranch dip & caramelized onion white bean hummus

Charcuteries & Cheese

- Selection of Canadian cheeses and charcuteries, pickled vegetables, nuts, bread & crackers, artisan jellies & local honey

Desserts

- Selection of European holiday cookies
- Gingerbread cupcakes topped with salted caramel cream

\$35 | per person | minimum 20 people

- ▶ Gratuity-free
- ▶ Prices are subject to taxes



Winter Holiday Menu

Taste of the Season

Chef's Selection of Canapés

Choice of 4

Raw Vegetable Crudité Display

- Assorted raw vegetables: asparagus, bell pepper, broccoli, carrot, celery, grape tomato, radish & zucchini
- Roasted garlic herb ranch dip & caramelized onion white bean hummus

Charcuteries & Cheese

- Selection of Canadian cheeses and charcuteries, pickled vegetables, nuts, bread & crackers, artisan jellies & local honey

Turkey Stuffing Sliders (chef attended station)

- Roasted turkey breast topped with sage & goat cheese stuffing, apple butter, organic seedlings, toasted cranberry focaccia bread & turkey gravy dipping sauce

Desserts

- White chocolate & cranberry fudge
- Cinnamon star cookies
- German stollen
- Individual pumpkin cheesecake bites with candied cranberries
- Warm pear crisp with cardamom vanilla sauce

\$74 | per person

- ▶ Gratuity-free
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V1.2



3550 Pharmacy Avenue, Toronto, Ontario, Canada, M1W 3Z3
☎ (416) 490-4389 | ✉ eventreservations.ifl@bmo.com
For more info please visit: www.bmoifl.com
Hospitality services provided by Dolce Hotels and Resorts

Winter Holiday Menu

Reception

Hors d'Oeuvres

Cold

- Orange cranberry scone, duck confit, quince glaze & micro sprouts
- Roasted yellow beets, micro sprouts, cranberry goat cheese & savoury cones
- Foie gras with plum & berry chutney on a crostini
- Gravlax salmon with peppered goat cheese & black caviar on a herb blini
- Smoked applewood chicken navettes with cranberry leather

Hot

- Brie and raspberry phyllo roll
- Turkey tenderloin, parsnip purée, goat cheese & tomato bread with spiced apple jelly
- Sweet potato profiteroles stuffed with apple butter & chestnut purée
- Artichoke beignet with red jalapeño jelly
- Caramelized onion & goat cheese tart with candied orange zest



\$39 per dozen | minimum order of 3 dozen

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Winter Holiday Menu

Reception Addition

Chilled Shrimp

- Horseradish cocktail, Marie Rose & remoulade sauces with citrus wedges
\$40 per dozen | minimum order of 3 dozen

Chef Interaction Station

Panzerotti with Mushroom

- Sundried tomato, fresh basil, roasted chestnuts, Niagara unoaked chardonnay cream sauce & shaved parmesan
\$18 per person | minimum 25 people

Roasted Salmon with Ponzu

- Roasted wild salmon with wasabi-scented edamame purée, pickled carrot & ginger, sautéed shimeji mushroom & ponzu reduction
\$10 per person | minimum 20 people

Carved Caramelized Onion-Stuffed Turkey Roulade

- Sliced turkey breast topped with bacon herb crumble, cranberry sauce & turkey jus
\$18 per person | minimum 25 people

Turkey Stuffing Sliders

- Roasted turkey breast topped with sage & goat cheese stuffing, apple butter, organic seedlings & cranberry focaccia roll
\$15 per person | minimum 25 people

Apricot-Stuffed Pork Loin

- Pork loin with braised red cabbage, sautéed gala apples with rosemary jus
\$12 per person | minimum 40 people

Carved Rack of Ontario Lamb (based on 4 chops | person)

- Ontario lamb with Niagara sweet corn risotto, flat leaf parsley, shaved parmesan, lemon-Aleppo pepper yogurt, minted jus & pickled red onions
\$20 per person | minimum 25 people

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Winter Holiday Menu

Holiday Dinner | Plated

- Freshly baked assorted artisan rolls & flat bread
- Premium dark roast & decaffeinated coffee

Choose from the selection below to build a 3, 4 or 5 course menu

Soups

- Minestrone & kale soup, parmesan croutons & basil oil
- Five spice pumpkin soup, cinnamon crème fraîche & pumpkin seed dust
- Cream of asparagus soup & wild mushroom ragout
- Roasted cauliflower soup with pine nut gremolata

Salads

- Grilled romaine hearts & feta cheese salad, pickled red onion, raspberry & black pepper vinaigrette
- Classic caesar salad, sourdough croutons, shaved parmesan & roasted garlic dressing
- Frisée & micro greens salad with shaved brussel sprouts, cranberries, toasted pumpkin seeds & orange cider dressing
- Red & golden beet salad, poached pears, blue cheese, spiced hazelnuts, fennel seed vinaigrette & balsamic & orange glaze
- Quinoa citrus salad, rocket salad, grilled red onions & fennel, heirloom carrots, cranberries & sundried tomato dressing

Pastas

- Braised beef ravioli, roasted winter root vegetables, thyme cream sauce & sundried tomatoes
- Tortellini with shrimp, crab & lobster, caramelized onion cream sauce, chives & ricotta cheese

Entrées

- Oven-roasted beef striploin, whipped wholegrain mustard mash potato, oven-roasted root vegetables & rosemary jus
- Roasted Ontario turkey with apple sausage & sage stuffing, double stuffed sweet potato, root vegetables with cranberry & thyme pan Jus
- Stuffed woodlands mushroom & truffle chicken breast, beetroot couscous, roasted brussel sprouts & salsa verde
- Baked Atlantic salmon, smashed potato, garlic aioli, heirloom carrots, toasted pine nuts with lemon & dill emulsion
- Duck breast, lentils & wild mushroom ragout, blueberry chutney, pickled mustard seeds, seasonal vegetables with tamarind & balsamic glaze

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Winter Holiday Menu

Vegetarian Entrées

- Grilled vegetable strudel with cranberry goat cheese & romesco sauce
- Butternut squash risotto with sweet peas, spinach & roasted bell peppers
- Provençal tomato & spinach tart, zucchini fritter & arugula coulis
- Traditional sweet potato gnocchi, fresh sage-smoked tomato & zucchini ragout

Desserts

- Dark chocolate & orange cream tart with cardamom caramel sauce & fresh berries
- Chocolate gingerbread cake with cinnamon icing & crushed peppermint sticks
- Maple butter tart with mixed berry compote & citrus custard sauce
- Peppermint chocolate cheese cake with fresh berries & raspberry coulis
- Warm Christmas pudding with warm cognac & cinnamon custard
- Individual traditional yule log with egg nog sauce

Trio of Desserts

- Peppermint chocolate cupcake, mini egg nog cheese cake & mini mince tart

Gluten-Free & Vegan

- Sweet potato cheesecake, fresh berries, cashew nut & pepper brittle
- Mint matcha holiday bar, fresh berries, salted goji & pumpkin seed bark
- Warm adzuki bean brownies, fresh berries & orange chia coulis

3 Course Menu

\$65 | CMP*

\$75 | Dinner Only

* Price when added to your Complete Meeting Package CMP. 4 course or 5 course menu options are also available.

Holiday Promotion

Add some festive cheer to your event for only \$10 extra per person. Includes:

- Chef selection holiday hors d'oeuvres
- Colored table linens
- Festive table toppers
- Complimentary non-alcoholic Cranberry Nojito for each guest

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Winter Holiday Menu

Holiday Dinner | Hot Buffet

- Freshly baked assorted artisan rolls & flat bread
- Premium dark roast & decaffeinated coffee

Soup

- Cream of cauliflower with herbed croutons & spring onion oil

Salads

- Mixed bittersweet winter greens, cucumber, pickled onion, tomato & radish with white balsamic & maple vinaigrette
- Baby beets salad, mixed salad greens, herbed goat cheese, candied walnuts, radish shavings & rocket pesto
- Roasted squash panzanella salad with roasted peppers, dried cranberries & sherry dressing

Entrées

- Tarragon & rosemary-scented chicken supreme, toasted ancient grains, pine nut gremolata & romesco sauce
- Atlantic salmon, black pearl barley medley with lemon & dill emulsion
- Roasted root vegetables with pomegranate reduction
- Smashed mini Yukon gold potato with garlic aioli

Live Action Station

- Roasted striploin of beef, three-peppercorn sauce & garlic toasted mini kaisers

Vegetarian Entrées (choice of one)

- Mushroom ravioli with roasted garlic cream sauce, rosemary & smoked gouda
- Pumpkin risotto with smoked scamorza cheese, sweet peas, spinach, oven-roasted vine-ripe tomato & parmesan crisp
- Blue cheese, spinach & potato quiche with organic tomato salsa

Desserts

- Peppermint chocolate-dipped éclairs
- Mini pavlova parfait, marinated mixed berries & whipped custard
- Cranberry bread & butter pudding with vanilla bean custard sauce
- Selection of sliced fresh fruit & berries

\$85 | per person

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- Colored table linens
- Festive table toppers
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Winter Holiday Menu

Sweet Enhancements

- **Gingerbread cupcakes topped with salted caramel cream**
\$25 per dozen | minimum order - 3 dozen
- **Selection of holiday French pastries**
\$35 per dozen | minimum order - 3 dozen
- **Selection of European holiday cookies**
\$39 per dozen | minimum order - 3 dozen
- **Festive chocolate-dipped strawberries**
\$40 per dozen | minimum order - 3 dozen
- **Assorted holiday-flavoured chocolate truffles**
\$42 per dozen | minimum order - 3 dozen
- **Croquembouche | 100 pieces**
French dessert consisting of choux pastry balls piled into a cone and bound with threads of caramel & chocolate
\$160 per 100 pieces
- **Mini molten chocolate lava cakes with ice wine-infused raspberry sauce**
\$5 per person
- **Holiday dessert table**
 - White chocolate & cranberry fudge
 - Cinnamon star cookies
 - German stollen
 - Individual pumpkin cheesecake bites with candied cranberries
 - Warm pear crisp with cardamom vanilla sauce\$29 per person | minimum 25 people

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Winter Holiday Menu

Team Building Activities

Gingerbread House Workshop

Our friendly chefs will guide you and your team, step-by-step as you create your very own gingerbread house. Decorate it with all of your favourite kinds of delicious candy, icing and toppings to craft an edible work of art.

Includes:

- 15 minutes of instruction from chefs on the assembly of the house (tips and tricks)
- All pastry tools needed to assemble and decorate the house
- 45 minutes of decorating time
- Pre-assembled gingerbread house kit, chocolate, icing and decorative toppings
- Prizes for the best decorated house
- Take-out boxes for the completed houses
- Hot chocolate, tea and coffee during the event

\$55 per person (includes one gingerbread house) | minimum 15 people; maximum 25 people

Cookie Decorating

Join our team of chefs for this time-honored tradition. Roll up your sleeves and decorate your very own heavenly-spiced gingerbread and/or shortbread cookies.

Includes:

- 15 minutes of instruction from the chefs
- All pastry tools needed to assemble and decorate the cookies
- 45 minutes of decorating time
- Pre-assembled cookies, icing and decorative toppings
- Prizes for the best decorated cookies
- Take-out boxes for the completed cookies
- Hot chocolate, tea and coffee during the event

\$35 per person (includes one dozen cookies) | minimum 15 people; maximum 25 people

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Holiday Additions

Holiday Candy Jar

Your party guesses how many holiday candies are in the jar displayed during your event. The jar is awarded to the guest who predicts closest to the number of candies.

Includes:

- Decorative glass jar with holiday trim
- All candies contained in the jar
- Box and packaging to take jar home

\$35 small jar | 50 – 100 pieces

\$45 medium jar | 100 – 150 pieces

\$55 large jar | 150 – 200 pieces

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Relax.

We have the
holiday planning
covered.

Holiday Lunch Menu

Option 1

Complimentary welcome drink

- Non-alcoholic Cranberry Nojito

Soup

- Tomato soup, white beans, kale & roasted heirloom carrots

Entrée

- Roasted Ontario turkey with apple sausage & sage stuffing, whipped maple sweet potato, root vegetables & cranberry & thyme pan jus

Dessert

- Peppermint cheesecake, white chocolate sauce & fresh berries

\$37 | per person (minimum 25 people)

Add-on options:

1. Full or half day meeting
2. Additional themed décor
3. Evening team building activity
4. Guest room accommodations
5. Other options on request

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Holiday Lunch Menu

Option 2

Complimentary welcome drink

- Non-alcoholic Cranberry Nojito

Salad

- Winter greens with pomegranates, spicy toasted pistachios & sherry vinaigrette

Entrée

- Pan seared salmon with candied lemon, dried cranberry & apple couscous & sautéed honey butter vegetables

Dessert

- White chocolate cranberry mousse dome with burnt orange coulis

\$37 | per person (minimum 25 people)

Add-on options:

1. Full or half day meeting
2. Additional themed décor
3. Evening team building activity
4. Guest room accommodations
5. Other options on request

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