



CHRISTMAS CATERING MENU

Four Points by Sheraton
Mississauga Meadowvale
2501 Argentia Road, Mississauga, ON
L5N 4G8, Ontario

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www.marriott.com/YYZVF



CHRISTMAS BUFFET MENU 2024

\$ 61 Per Person | Minimum 40 People**

SOUP

Butternut Squash Soup
Slow Oven Roasted Ontario Squash Served with Herbed Crostini

SALADS

Caesar Salad

Freshly Cut Romaine Lettuce, Garlic Croutons, Crispy Bacon Bits, Parmesan

Winter Greens

Arugula, Spring Mix, Walnuts, Sunflower Seeds, Dried Cranberries, Tangerines, Grape Tomatoes

Moroccan Beets with Yogurt Dressing

Inhouse Brined Red Beets Served with Baby Spinach, Cumin, Mint and Cilantro

Roasted Cauliflower Salad

Oven Charred, Pomegranate Seeds, Zesty Red Onions, Fresh Italian Parsley, Lemon Juice

ENTREES (Choice of any 2)

Ontario Roast Turkey

Onion and Sage Stuffing, Cranberry and Wild Blueberry Sauce, Turkey Jus

AAA Top Beef Sirloin

Alberta Beef Slow Roasted with Thyme and Rosemary, Merlot Reduction

Atlantic Salmon, White Wine, Capers

Pan Fried, Finished in a White Wine Sauce, Capers, Garlic Butter Noisette

Spinach Ricotta Cannelloni

Generously Stuffed Cannelloni, San Marzano Tomato Sauce, Parmesan Cheese

ACCOMPANIMENTS

Red Skin Roasted Potatoes
Wild Rice
Winter Vegetable Medley
Bread Station (Olive Bread, French, Ciabatta, Dinner Rolls, Assorted House Made Butter)

DESSERT STATION

Yule Log , Traditional Christmas Pudding with Rum Sauce
Gingerbread and Festive Shortbread Cookies
Assorted Mini Pastries & Cheesecake, Assorted Festive Cakes
Seasonal Fresh Fruits and Berries

BEVERAGES INCLUDED

Royal Cup Coffee Rainforest Alliance
®Bigelow® Assorted Teas, Pepsi®

**** Taxes 13% and Gratuities 15% Extra**

CHRISTMAS BUFFET MENU 2024

\$69 Per Person | Minimum 40 People**

SOUP

Butternut Squash Soup
Slow Oven Roasted Ontario Squash Served with Herbed Crostini

SALADS

Caesar Salad

Freshly Cut Romaine Lettuce, Garlic Croutons, Crispy Bacon Bits, Parmesan

Winter Greens

Arugula, Spring Mix, Walnuts, Sunflower Seeds, Dried Cranberries, Tangerines, Grape Tomatoes

Moroccan Beets with Yogurt Dressing

Inhouse Brined Red Beets Served with Baby Spinach, Cumin, Mint and Cilantro

Roasted Cauliflower Salad

Oven Charred, Pomegranate Seeds, Zesty Red Onions, Fresh Italian Parsley, Lemon Juice

ENTREES (Choice of any 3)

Ontario Roast Turkey

Onion and Sage Stuffing, Cranberry and Wild Blueberry Sauce, Turkey Jus

AAA Top Beef Sirloin

Alberta Beef Slow Roasted with Thyme and Rosemary, Merlot Reduction

Atlantic Salmon, White Wine, Capers

Pan Fried, Finished in a White Wine Sauce, Capers, Garlic Butter Noisette

Spinach Ricotta Cannelloni

Generously Stuffed Cannelloni, San Marzano Tomato Sauce, Parmesan Cheese

ACCOMPANIMENTS

Red Skin Roasted Potatoes

Wild Rice

Winter Vegetable Medley

Bread Station (Olive Bread, French, Ciabatta, Dinner Rolls, Assorted House Made Butter)

DESSERT STATION

Yule Log , Traditional Christmas Pudding with Rum Sauce

Gingerbread and Festive Shortbread Cookies

Assorted Mini Pastries & Cheesecake, Assorted Festive Cakes

Seasonal Fresh Fruits and Berries

BEVERAGES INCLUDED

Royal Cup Coffee Rainforest Alliance ®

Bigelow® Assorted Teas, Pepsi ®

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CHRISTMAS PLATED MENU 2024

Minimum 40 persons

Please note same Appetizer, Entrée and Dessert will be served for all guests

The Price includes a choice of one appetizer, one entrée with a vegetable medley & a dessert.
Served with freshly baked rolls, butter and coffee or tea

3- Course Plated Meal

CHOICE OF SOUP or SALAD (Choice of any one)

Lobster Bisque

Wild Mushroom Soup

Vine Ripened Tomatoes and Bocconcini with Pesto Drizzle and Micro Greens

Heritage Greens with Citrus Fruits, Walnuts, Almond Slivers, Sun Dried Cranberries

Raspberry Wine Vinegar Dressing

ENTREES (Choice of any one)

English Cut Roast Beef Sirloin, Peppercorn Sauce, Blistered Tomatoes,
Balsamic Glazed Brussels Sprouts, Cajun Spiced Red Skinned Potatoes ... \$68

Pan Seared Honey Butter Garlic Salmon, Grilled Asparagus,
Mushroom Pilaf, Grilled Zucchini ... \$ 62

Roasted Ontario Turkey, Herbed Stuffing, Whipped Potatoes,
Winter Vegetable Medley, Cranberry Sauce, Jus... \$58

Chicken Supreme Tuscan Style , Sun-Dried Tomato , Spinach,
Saffron Infused Rice \$... 56

DESSERT (Choice of any one)

Served with Berries and Almond Biscotti

Pecan Pie Topped with French Vanilla Cream

Belgium Chocolate Cake with Rum Infused Chantilly

Warm Festive Croissant Pudding Served with Sauce Cognac, Berries
Crème Brulé

HOT AND COLD BEVERAGES

Royal Cup Coffee Rainforest Alliance®

Assorted Bigelow® Teas

Assorted Pepsi® Products available to purchase at actuals

**** Taxes 13% and Gratuities 15% Extra | Halal Options Available |**

BEVERAGES

CASH BAR

This arrangement is recommended when guests will be paying for their own drinks. All liquor drinks are a one-ounce pour and include standard bar mixes. All cash bar prices include applicable taxes

A bartender charge of \$40 per hour will apply if net bar consumption is less than \$300, before taxes (minimum 4 hours).

House Wine	\$10
Canadian Beer	\$10
Imported Beer.....	\$12
Standard Brands of Liquor	\$10
Premium Brands of Liquor.....	\$12
Liqueur	\$12
Cognac (VS).....	\$11
Soft Drinks, Bottled Water	\$5
Sparkling (San Pellegrino , Perrier)	\$6

HOST BAR

The following prices are subject to all applicable taxes and a 15% gratuity charge.

This arrangement is recommended when the Host provides the reception.

The Host is only charged on what is consumed.

A bartender charge of \$40 per hour will apply if net bar consumption is less than \$300, before taxes (minimum 4 hours).

House Wine.....	\$9
Canadian Beer	\$9
Imported Beer.....	\$10
Standard Brands of Liquor	\$9
Premium Brands of Liquor	\$10
Liqueur	\$10
Cognac (VS).....	\$11
Soft Drinks.....	\$4
Sparkling.....	\$5
Bottled Water.....	\$4

All liquor drinks are a one-ounce pour and include standard bar mixes.

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM.

Catering and Bar services operate according to the LLBO regulations.

RECEPTION + BEVERAGES



RECEPTION



HOT HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Buffalo Style Chicken Wings	\$34
Mini Quiche	\$34
Cajun Spiced Fried Mushrooms	\$32
Mini Beef Kebab	\$32
Chicken Satay with Peanut Sauce.....	\$32
Chicken Empanadas	\$32
Beef Satay with Peanut Sauce	\$32
Beef Empanadas	\$32
Beef Wellington (Mini)	\$34
Vegetable Spring Rolls	\$30
Tempura Fried Shrimps	\$36
Garlic Shrimps.....	\$36
Crab Cakes (mini).....	\$36
BBQ Meat Balls	\$32
Vegetable Samosas	\$30
Scallops in Hot Garlic Sauce	\$38
Batter Fried Calamari Rings.....	\$36
Spanakopita.....	\$30
Mini Chicken Kebab	\$32
Slider Sandwich(dozen)	\$60
Focaccia Fingers, Peppers, Pesto, Mozzarella	\$ 32

Potato Chips*open \$16 per bowl

Peanuts*..... \$16 per bowl

(*Serves 5 persons)

COLD HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Roast Beef with Asparagus	\$36
Chipotle Baby Shrimp on Toast	\$38
Smoked Salmon and Cream Cheese on Toast	\$38
Bruschetta with Roasted Tomatoes	\$32
Chicken Salad Tartlets	\$36
Crab Meat on Brioche.....	\$39
Brie Cheese, Fig chutney on Crackers.....	\$34
Prosciutto with Melon	\$35
Shrimp Skewers with Cocktail Sauce	\$42
Chicken and Sun-Dried Tomato Bruschetta.....	\$36
Prosciutto with Asparagus	\$34

Popcorn *

Pretzels*

Nachos with Salsa*.....

**Dietary Charge: Special meals and requirements may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice**

RECEPTION



FOUR POINTS COCKTAIL PACKAGE \$45 pp

ADD FOR ONLY CA\$39 pp when booked with our Signature Buffet's or Plated Meal Selections

(Minimum 30 person - 60 minutes duration)

Fresh Crudités with Rosemary Ranch Dip
Pita and Armenian flat bread served with Hummus and Baba Ghanoush
Chef's Selection of 4 assorted canapés
Domestic and International Cheese Platter
Sliced Fresh Fruit with honey mint yogurt Dip
Assorted mini-French pastries

Add one drink ticket \$9

Add two drink ticket \$16

* Domestic Brands only

PLATTERS

(Minimum 15 persons)

Assorted Sandwich Platter \$12 pp

An assortment of quarter cut cocktail sandwiches with relishes

Assorted Wrap Platter \$14 pp

Chefs' Selection of Wraps

Open Faced Bread Baser Platter \$16 pp

An assortment of Roast Beef, Smoked Salmon, Ham, Turkey, Cheese, Tuna, Eggs, Baby Shrimps with traditional garnishes

International Cheese Platter \$19 pp

An assortment of Imported and Domestic Cheeses with Crackers

Crudités Platter \$18 pp

Assortment of Fresh Vegetable Sticks | House Dip

Fresh Fruit Platter \$14 pp

An assortment of Sliced Fresh Fruit and Berries

Sweets Platter \$14 pp

An assortment of Cookies, Brownies, Cakes and Pies

Mediterranean Platter \$14 pp

Hummus & Baba Ghanoush with Flat Bread, Celery Sticks, Marinated Olives and Pickles

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RECEPTION



RECEPTION STATIONS

Chef in Uniform at \$40 per hour. Minimum of 4 hour

Antipasto Station \$250

Prosciutto, Genoa Salami, Marinated Vegetables, Grilled Artichokes, Marinated Olives, Fresh Bocconcini, Dips, Baguettes, Kaiser Rolls and Flat Breads (Serves minimum of 20 people)

Pepper Crusted AAA Beef Sirloin \$450

(Chef in uniform required)
Aged AAA Beef Sirloin Rubbed with Herbs, Cracked Pepper and Mustard. Served with Grainy Mustard, Horseradish, Red Wine Shallot Jus and Kaiser Rolls (Serves minimum of 20 people)

Salmon and Shrimp Station \$350

Thinly Sliced Smoked Atlantic Salmon, Cured Salmon, Cold Shrimps with Seafood Sauce, Lemons, Sour Cream, Capers, Cream Cheese, Onion Rings and Dark Rye Bread (Serves minimum of 20 people)

Belgium Dark Chocolate Fondue) \$300

Fruit Skewers, Marshmallows, Cake Fingers, Strawberries and Biscotti (Serves minimum of 20 people)

International and Canadian \$321

Cheese Board

Selection of International and Canadian Cheese - Brie, Swiss, Oka, Gouda, Cheddar, Dana Blue, Havarti and Goat Cheeses Garnished with Figs, Grapes, Strawberries, Melba and Assorted Crackers (Serves minimum of 25 people)

Pad Thai Station \$250

(Chef in uniform required)
Rice noodles, Tangy Tamarind sauce, Peppers, Scallions, Mushrooms, Sprouted Beans, Bamboo Shoots, Broccoli Proteins: Shrimps and Chicken. (Serves minimum of 20 guests)

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WINE LIST



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Red Wine

Alamos Malbec Argentina	\$48
Josh Cellars Cabernet Sauvignon California (USA)	\$48
Mirassou Pinot Noir California (USA)	\$48
Replica Cabernet Sauvignon California	\$45
Lindeman Shiraz Australia	\$42
JJ McWilliam Cabernet Merlot Australia	\$42
Santa Carolina Cabernet Sauvignon Chile	\$40

White Wine

Kim Crawford Sauvignon Blanc New Zealand	\$58
Josh Cellars Chardonnay California (USA)	\$45
Santa Julia Reserve Pinot Grigio Argentina	\$45
Santa Carolina Chardonnay Chile	\$40
Inniskillin Reisling Canada	\$38

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