



# 2025 Festive Lunch Menus

## PLATED LUNCH MENU

### SALADS

**Festive Greek Salad** with Mint & Oregano Dressing

**OR**

**Pearl Couscous Salad** with Pomegranate, Parsley, Almond with Lemon Ginger Dressing

### ENTRÉES

**\*Choice of One (1)\***

**Cumin and Mustard Flavored Slow Braised Lamb Shank**  
Blueberry Mint jus

**OR**

**Ham & Swiss Cheese Stuffed Chicken Supreme** with Creamy White Wine Mushroom Sauce

**OR**

**Miso Glazed Roasted Cod** with Cilantro Red Pepper Coulis

**OR**

**Crispy Gnocchi** with Baby Spinach, Sweet Drop White Wine Truffle Cream

All Main Courses are Served with Freshly Baked Bread Rolls and Butter  
Seasonal Fresh Market Vegetables  
Garlic Mashed Potatoes, Seasoned Roasted Potatoes  
**Or** Wild Rice

### DESSERTS

**Molten Lava Cake** with Ice Cream and Raspberry Coulis

**OR**

**Cherry Cheesecake** with Assorted Berries and Caramel Sauce  
Freshly Brewed Coffee and Selected Teas

**\$62.00 per person**

**Minimum of 15 - 30 people Maximum**

## BUFFET OPTION ONE

### SOUP AND SALADS

**Cream of Chestnut Soup**

**Paprika Marinated Roasted Butternut Squash Salad** with Blue Cheese

**Mediterranean Style Couscous Salad**

**California Greens, Romaine and Spinach Salads**

Assorted Dressings and Condiments

**Cumin Marinated Roasted Cauliflower Salad** with Pomegranate

### ENTRÉES

**\*Choice of Two (2)\***

Freshly Baked Bread Rolls and Butter  
**AAA Grilled Flank Steak** with Pearl Onion, Sweet Drop and Red Wine Jus

**Crispy Wild Salmon**, Grilled Fennel with

White Wine Lemon Butter Sauce

**Cheese Ravioli** with White Wine Rose Sauce

Served with a Olive Oil Glazed Medley of Vegetables  
Seasoned Roasted Potatoes **OR** Rice Pilaf

### DESSERTS

**Festive Yule Logs**

**Homemade Chocolate Bread Pudding** with

Bourbon Sauce

**Seasonal Sliced Fresh Fruit with Wild Berries**

Freshly Brewed Coffee and Selected Teas

**\$62.00 per person**

**Minimum of 30 people required**

## BUFFET OPTION TWO

### SOUP AND SALADS

**Minestrone Soup**

**Paprika Marinated Roasted Butternut**

**Squash Salad** with Blue Cheese

**Mediterranean Style Couscous Salad**

**Cumin Marinated Roasted Cauliflower Salad** with Pomegranate

**Palm Heart and Artichoke** in Citrus Dressing

with Mandarin Segments

**California Greens, Romaine and Spinach Salads**

Assorted Dressings and Condiments

### ENTRÉES

**\*Choice of Three (3)\***

Freshly Baked Bread Rolls and Butter

**AAA Roasted Striploin** with Red Radish and

Mushroom Sauce

**Cajun Mustard Marinated Grilled Drumstick** with BBQ Sauce

**Pan Seared Cod** with Citrus Dill Cream

**Cheese Ravioli** with White Wine Rose Sauce

Served with a Olive Oil Glazed Medley of Vegetables  
Seasoned Roasted Potatoes **OR** Rice Pilaf

### DESSERTS

**Festive Cakes and Yule Logs**

**Cherry Cheesecake**

**Chocolate Croissant Pudding** with

Bourbon Sauce

**Seasonal Sliced Fresh Fruit with Wild Berries**

Freshly Brewed Coffee and Selected Teas

**\$68.00 per person**

**Minimum of 30 people required**

*All prices are subject to 15% Gratuities and 13% HST. Menus and prices are subject to change without notice.*

*Advanced booking required. Based on availability.*

Contact Sales Team for bookings: 905-206-5920 | YTOAW\_Sales@Hilton.com

*Valid for New Bookings for November 15 to December 30, 2025. Not valid with other discounts or offers.*

Updated March 2025