



**TORONTO DON VALLEY HOTEL & SUITES**  
AN URBAN RESORT

**2018/2019 DINNER MENU**

Listed Entrée Price for Three Course Plated Meal Includes Soup or Salad, Entrée & Dessert  
Freshly Baked Rolls & Butter Are Included with Each Dinner  
Vegetable Accompaniment with Each Entrée Varies Seasonally  
Our Chef Can Create Additional Courses or Dished to Meet Your Need

**BANQUET PLATED DINNER**

**SOUP**

- Butternut Squash Soup with Rosemary Cream & Toasted Pumpkin Seeds (v)
- Carrot, Orange, Ginger Soup with Sage Infusion (v)
- Wild Mushroom Soup with Truffle Essence (v)
- Sweet Garden Pea Soup, Cardamom Yoghurt & Fresh Mint
- Roasted Tomato Basil Soup with Asiago Croutons (v)
- Gazpacho, Roasted Peppers, Sun Ripened Tomatoes & Cilantro Yoghurt (v) (Summer)
- White Tomato & Coconut Soup with Basil Oil (v)
- Chicken & Dumpling Soup
- Tortilla Soup with Avocado (v)
- Leek & Potato Soup with Double Smoked Bacon & Chive Cream
- Tuscan White Bean, Roasted Pork Hock & Basil Pesto
- French Onion Soup, Gruyere & Thyme Croutons

**SALAD**

- Caprese Salad, Heirloom Tomato & Buffalo Mozzarella, Balsamic Reduction & Basil Oil (v)
- Caesar Salad, Parmesan Cheese, Roasted Garlic Croutons & Bacon
- Spinach & Endive Salad, Slivered Apple, Mushroom, Honey Mustard Dressing (v)
- Baby Spinach Salad with Toasted Walnuts, Blue Cheese & Maple Vinaigrette (v)
- Buffalo Mozzarella & Tomato Salad, Parmesan Crisps, Gaeta Olives, Balsamic Vinaigrette (v)
- Sweet Bell Peppers, Tomatoes, Cucumber, Red Onion, Feta, Lemon & Olive Oil (v)
- Arugula Salad, Shaved Pear, Toasted Walnuts, Pancetta & Sherry Vinaigrette (v)
- Quinoa Salad, Kale, Cherry Tomato, with a Roasted Garlic & Lemon Vinaigrette (v)
- Potato Salad, with Green Onion, in a Paprika & Garlic Dressing (v)
- Couscous Salad, Apricots, Almonds, Cilantro & Mint, Orange Ginger Dressing (v)
- Marinated Mushroom Salad, Sweet Onion, Lemon, Laurel & White Wine (v)
- Garden Bean & Herb Salad with a Red Wine Vinaigrette (v)
- Roasted Beet & Goat Cheese with a Balsamic Reduction (v)
- Watermelon and Fetta Cheese Salad (seasonal) (v)

## ENTREE

### Fish

- Pan Seared Atlantic Salmon with a Citrus Butter Sauce, Herb Roasted Baby Potato & Sautéed Greens - \$44
- Grilled Salmon with a Sweet Chilli & Roasted Garlic Butter, Aromatic Jasmin Rice & Green Beans - \$41
- Roasted Salmon in a Dill & Yogurt Sauce served with Herbed Rice & Seasonal Vegetables - \$42
- Pistachio Crusted Grouper with a Chive White Wine Sauce, Roasted Potato, Oven dried Tomato & Seasonal Vegetables - \$45
- Yellow Fin Tuna Nicoise, Green Beans, Tomatoes, Cooked Eggs, Olives, Rocket, Grilled Onion & a Herb Vinaigrette - \$44
- Blackened Tilapia, Roasted Vegetables, Potatoes, Chive Oil - \$33

### Chicken

- Roasted Chicken Supreme, Sea Salt Baked Fingerlings, Market Vegetables, Balsamic Reduction - \$38
- Chicken Supreme, Roasted Fennel, Cauliflower Mashed Potatoes & a Basil Cream Sauce - \$38
- Roasted Organic Chicken Breast Stuffed with Wild Mushrooms, Sea Salt Fingerlings, French Beans, Truffle Jus - \$48
- Tunisian Roasted Chicken Breast, Apricot, Almond Couscous, Cilantro Mint Raita - \$38

### Meat

- Braised Lamb Shank, Braised Root Vegetables & New Potatoes - \$49
- Grilled New York Striploin, Seasonal Vegetables, Buttermilk Mashed Potatoes, Caramelized Onion Jus - \$52
- Beef Tenderloin with Mushroom Sauce, Roasted Garlic Mashed Potato & Grilled Asparagus - \$58
- Grilled Veal Chop with Fingerling Potatoes, Seasonal Vegetables, Cabernet Demi Glace - \$66
- Tuscan Spiced Braised English Short Rib with Mashed Potato & Braised Vegetables - \$54

### Pasta

- Rigatoni Bolognese, with Shaved Parmesan Cheese & Fresh Herbs - \$43
- Penne Pasta Spicy Italian Sausage, Provolone in a Pomodoro Sauce - \$35
- Jumbo Butternut Squash Ravioli, Sage Brown Butter, Toasted Pine Nuts (v) - \$35
- Lobster Agnolotti in a Sambuca Cream Sauce - \$43

### Vegetarian

- Stuffed Bell Pepper with Quinoa Kale, Goat Cheese, Chick Peas & Topped with Tomato Orange Sauce (v) - \$35
- Pissaladière Tart. Onion, Tomato, Olives, Bell Peppers & Capers Baked with Goat Cheese (v) - \$35
- Vegetable Lasagna (v) - \$35
- Potato Gnocchi with Rappini & Roasted Garlic Pomodoro (v) - \$36

## DESSERT

- Raspberry Almond Pistachio Mousse
- Banana Cream Pie

Apple Pie  
Pecan Pie  
Cherry Cheese Cake  
Mango Cheese Cake  
Cookies & Cream Cheese Cake  
Black Forest Cake  
Caramel Latte Mousse Cake  
Chocolate Hazelnut Cake  
Pineapple Upside-Down Cake  
Crème Brule Cheese Cake,  
New York Style Cheese Cake,  
Tiramisu  
Fresh Fruit Salad, Scented Bacardi Rum Mint & Lemon  
Individual Lemon Tart  
Individual Pecan Tart

\*Taxes and gratuities are additional  
(minimum 20 people)

(v) vegetarian options

## **DINNER BUFFET AN EVENING IN THE VALLEY**

### **Choice of Three**

Chef's Soup of the Day  
Classic Caesar Salad  
Mixed Green Salad with Basil Balsamic Vinaigrette (v)  
Field Cucumber, Tomato & Sweet Spanish Onion Salad with Lemon & Roasted  
Garlic Vinaigrette (v)  
Asian Coleslaw with Ginger Wasabi Dressing & Roasted Peanuts (v)  
Mediterranean Style Dips & Flat Breads (v)

### **Entrees**

#### **(Choice of Two)**

Singapore Street Noodles with Shrimp & BBQ Pork  
Grilled Chicken with Bourbon BBQ Sauce & Roasted Potatoes  
Moroccan Braised Beef, Apricots Potato & Raisins on Couscous  
Baked Salmon with Sweet Chili Garlic Sauce with Garlic Rice  
Vegetable Lasagna (v)  
Spinach Ricotta Stuffed Pasta with Pomodoro & Mushroom Sauce (v)

Seasonal Vegetable Medley

### **Choice of Two**

Herb Roasted Nugget Potato  
Cardamom Scented Jasmine Rice  
Penne Pomodoro

### **Chef's Choice of Dessert**

\$40.00 per person

\*Taxes and gratuities are additional  
(minimum 40 people)

(v) vegetarian option

## DON VALLEY JEWEL

Assorted Breads & Butter  
Chef's Soup of the Day  
Tossed Green Salad with House Balsamic Dressing (v)  
Roasted Beet & Green Peas Salad Onion Marmalade, Grainy Mustard Dressing  
Tomato Cucumber with Balsamic Reduction (v)  
Pasta Salad with Smoked Salmon  
Array of Antipasto (v)  
Mediterranean Style Dips with Flat Breads (v)  
Assorted Cold Cut Platter with Dijon & Horseradish

### Entrees

#### (Choice of Two)

Herb Crusted Sirloin, Rosemary Pinot Noir Jus  
Roasted Salmon Fillet with Citrus Butter Sauce  
Pan-Roasted Sea Bream Summer Vegetable Succotash  
Bombay Butter Chicken  
Sundried Tomato & Goat Cheese Stuffed Chicken Breast with Herb White Wine  
Sauce Slow-Cooked Boneless Beef Short Rib  
Pan Seared Mediterranean Sea Bass with Pommery Mustard Cream Sauce  
Butternut Squash Ravioli, Tomato Basil Ragout (v)

### Vegetable & Starches

#### (Choice of Two)

Cauliflower Mashed Potato with Wine Ontario Cheddar Cheese (v)  
Sweet Potato & Yukon Gold Mashed Potato(v)  
Herb Roasted Nugget Potato (v)  
Roasted Garlic & Herb Basmati Rice(v)  
Penne Pomodoro

Assorted Cakes & Squares such as: Pecan Pie, NY Cheese Cake, Black Forest  
Cake,  
Fresh Fruit Salad with Scented Bacardi Rum Mint & Lemon

\$45 per person

\*Taxes and gratuities are additional  
(minimum 40 people)

(v) vegetarian options

\*All prices are subject to applicable taxes and a 15% service charge.