



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

**BANQUET DINNER**

**CREATE YOUR OWN DINNER MENU (MINIMUM 20 PERSONS)**

Listed entrée price for 3 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 dishes to meet your needs.

**SOUP & SALAD**

Roasted Carrot & Brie Soup, Apple Jam  
Wild Mushroom, Truffle & Chive Crème Fraiche  
Sweet Garden Pea, Cardamom Yoghurt and Fresh Mint (Spring)  
Roasted Tomato Basil, Asiago Croutons  
Golden Gazpacho, Roasted Peppers, Sun Ripened Tomatoes & Cilantro Yoghurt (Summer)  
Butternut Squash Soup, Apple, Maple Sour Cream & Toasted Nuts  
Chicken & Dumpling Soup  
Tortilla Soup, Avocado, Sweet Corn, Cotija Cheese, Tomato Lime Broth  
Leek & Yukon Potato, Double Smoked Bacon Sour Cream, Scallion Pesto  
Tuscan White Bean, Roasted Pork Hock & Basil Pesto  
French Onion Soup, Gruyere & Thyme Croutons

Heirloom Tomato & Buffalo Mozzarella Focaccia, Quick Pickled Red Onions & Basil Cress  
Caesar Salad, Smoked Pork Belly, Aged Provolone Crostini & Caesar Vinaigrette  
Spinach & Endive Salad, Slivered Apple, Mushroom, Honey Mustard Dressing  
Roasted Beet & Quebec Chevre, Toasted Pine Nuts, Onion Marmalade, Grainy Mustard Dressing  
Buffalo Mozzarella & Tomato Salad, Crip Pancetta, Gaeta Olives, balsamic Vinaigrette  
Village Salad, Sweet Peppers, Tomatoes, Cucumber, Red Onion, Feta, Lemon & Olive Oil  
Arugula Salad, Shaved Pear, Toasted Walnuts, Pancetta & Sherry Vinaigrette  
Quinoa Salad, Dried Cranberries, Toasted Pistachios, Grape Seed Oil  
Potato Salad, Double Smoked Bacon, Sweet Onion, Pommery Mustard Dressing  
Couscous Salad, Apricots, Almonds, Cilantro & Mint, Orange Ginger Dressing  
Marinated Mushroom Salad, Sweet Onion, Lemon, Laurel & White Wine  
Garden Bean Salad, Toasted Almonds, Italian Parsley, Sherry Vinaigrette



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**ENTRÉE**

- Citrus Seared Atlantic Salmon on Provençal Ratatouille, Potato Crisps & Herbs - \$44
- Grilled Salmon on Steam Jasmine Rice, Topped with Sweet Chili Garlic Sauce Wine Shallot Vinaigrette - \$41
- Roasted Salmon, Vegetable, Sweet Potatoes, Butternut Squash, Apricots, Chick Peas & Spices - \$40
- Baked Grouper, Peperonata, Charred Sweet Peppers, Roasted Tomatoes, White Wine & Herb Sauce - \$45
- Yellow Fin Tuna Nicoise, Green Beans, Tomatoes, Cooked Eggs, Olives, Rocket, Grilled Onion, Chili Aioli - \$42
- Roasted Chicken Supreme, Sea Salt Baked Fingerlings, Market Vegetables, Balsamic Sauce - \$38
- Chicken Supreme, Star Anise Orange Sauce Cauliflower Mashed Potatoes - \$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 - \$35
- Braised Lamb Shank, Braised Root Vegetables & New Potatoes - \$49
- Grilled New York Striploin, Seasonal Vegetables, Buttermilk Mashed Potatoes, Caramelized Onion Jus - \$51
- Roasted Beef Tenderloin, Fingerlings Potatoes, Seasonal Vegetables, Cabernet Jus - \$57
- Rigatoni Bolognese, Braised Beef, Roasted Tomatoes, Fine Herbs - \$43
- Penne Rigate, Spicy Italian Sausage, Mozzarella, Pomarola Sauce - \$32
- Jumbo Butternut Squash Ravioli, Sage Brown Butter, Toasted Pine Nuts - \$34
- Stuffed Bell Pepper with Quinoa Kale, Goat Cheese, Chick Peas & Topped with Tomato Orange Sauce - \$32

**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, Passionfruit Caramel, Macadamia Brittle & Banana Rum Ice Cream
- Crème Brûlée Cheese Cake, Caramelized Sugar Crust & Rhubarb Compote
- Apple Crumble Pie, Cinnamon Apples, Streusel Topping, Vanilla Bean Ice Cream
- New York Style Cheese Cake, Slow Baked, Graham Cracker Crust, Mango Coulis
- Tiramisu, Whipped Mascarpone Cheese, Coffee Dipped Lady Fingers, Coco Dust
- Fresh Fruit Salad, Scented Bacardi Rum Mint & Lemon

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



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## **DINNER BUFFET**

### **AN EVENING IN THE VALLEY**

(MINIMUM 40 PEOPLE)

Chef's Soup of the Day  
Classic Caesar Salad  
Field Cucumber, Tomato & Sweet Spanish Onion Salad  
Roasted Peaches & Cream Corn, Cherry Tomato Salad with Smokey Jalapeno Dressing  
Asian Coleslaw with Ginger Wasabi Dressing & Roasted Peanuts  
Mediterranean Style Dips & Flat Breads

### **CHOICES OF TWO ENTRÉES**

Singapore Street Noodles, Shrimp & BBQ Pork  
Grilled Chicken with Bourbon BBQ Sauce  
Moroccan Braised Beef, Apricots Potato & Raisins  
Baked Salmon with Sweet Chili Garlic Sauce  
Grilled Vegetable Lasagna  
Spinach Ricotta Rotolo Pasta, Mushroom Ragout

Seasonal Vegetable Medley  
Rice Pilaf  
Herb Roasted Nugget Potato

Chef's Choice of Dessert

\$38



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**DON VALLEY JEWEL**

(MINIMUM 40 PEOPLE)

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

**CHOICES OF TWO ENTRÉES**

Herb Crusted Sirloin, Rosemary Pinot Noir Jus  
Roasted Salmon Fillet with Cranberry Citrus Sauce  
Pan-Roasted Sea Bream Summer Vegetable & Lobster Succotash, Wilted Spinach  
Bombay Butter Chicken  
Stuffed Chicken, Sundried Tomato Wine Sauce  
Slow-Cooked Boneless Beef Short Rib Yukon Gold Potato Purée, Garlic Broccolini  
Sustainable Sea Bass Broiled Miso, Maker's Mark Bourbon & Clover Honey  
Penne Jambalaya with Chorizo, Chicken & Crawfish  
Butternut Squash Ravioli, Tomato Basil Ragout

Cauliflower Mashed Potato with Wine Ontario Cheddar Cheese  
Herb Roasted Nugget Potato  
Cardamom Scented Jasmine Rice

Pecan Pie Peanut Butter & Jelly, Blueberry Cheese Cake, Black Forest Cake  
Fresh Fruit Salad with Scented Bacardi Rum Mint & Lemon

\$42

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