

Radisson Admiral Hotel – Toronto Harbourfront

Festive Season Menus 2007

Three Course Plated Lunch (Please select one of the following)

Starters:

Roasted Butternut Squash Soup

with chive crème fraiche and spiced apple compote

or

Fire Roasted Red Pepper & Vine Tomato Soup

with black olive sour dough croutons and chive crème

or

Corn & Sweet Potato Chowder

with chipped bacon and sweet onion

or

Mixed Garden Greens Salad

with sliced pears, blue cheese, toasted pine nuts and apple cider dressing

or

Frisee and Baby Arugula Salad

with parmesan cheese, crispy pancetta and maple balsamic vinaigrette

or

Boston Bibb & Radicchio Lettuce Salad

with pink grapefruit, avocado, red onion and lemon poppyseed vinaigrette

Prices are per guest and subject to PST, GST and 15% Service Charge. Menu items may contain nuts and nut by-products. Please advise your Planning Manager of any Allergies. Prices are in effect for the 2007 Calendar year.

Radisson Admiral Hotel – Toronto Harbourfront

Festive Season Menus 2007

Three Course Plated Lunch ...continued (Please select one Main Course)

Roasted Striploin of Beef

with seed mustard crust, parsley and caramelized onion mash potatoes,
festive vegetables and thyme jus

\$38.00

or

Slow Roasted Turkey Breast

with sage and garlic rub, crème fraiche mashed potatoes, festive vegetables,
sundried cranberry and celery stuffing and port gravy

\$32.00

or

Pan Seared Basa Fillet

with extra virgin olive oil, chive steamed nugget potatoes,
festive vegetables and cilantro drizzle

\$32.00

or

Grilled Chicken Supreme

with baby arugula & brie cheese glaze, crushed parsnip and yukon potatoes,
festive vegetables and seed mustard sauce

\$32.00

or

Roasted Lamb Sirloin

with pistachio mint pesto, pumpkin gnocchi, festive vegetables
and sun-dried cherry jus

\$35.00

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Festive Season Menus 2007

**Three Course Plated Lunch ...continued
(Please select one of the following)**

Desserts

Berry Brulee Tart

with candied ginger farmhouse cream and berry compote

or

Individual Apple Galette

with cranberry whipped cream

or

New York Style Cheesecake

with blueberry compote and praline whipped cream

or

Chocolate Molten Cake

with raspberry sauce and fresh berry garnish

All Lunches include coffee & tea

minimum of 10 people

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Radisson Admiral Hotel – Toronto Harbourfront

Festive Season Menus 2007

Four Course Plated Dinner (Please select one of the following)

Soups

Roasted Butternut Squash

with chive crème fraiche and spiced apple compote

or

Fire Roasted Red Pepper & Vine Tomato

with black olive sour dough croutons and chive crème

or

Corn & Sweet Potato Chowder

with chipped bacon and sweet onion

Salads

Mixed Garden Greens

with sliced pears, blue cheese, toasted pine nuts and apple cider dressing

or

Frisee and Baby Arugula

with parmesan cheese, crispy pancetta and maple balsamic vinaigrette

or

Boston Bibb & Radicchio Lettuce

with pink grapefruit, avocado, red onion and lemon poppyseed vinaigrette

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Festive Season Menus 2007

Four Course Plated Dinner...Continued (Please select one of the following)

Main Course Selections

Roasted Tenderloin of Beef

with seed mustard rub, parsley and caramelized onion mash potatoes,
festive vegetables and thyme jus

\$49.00

or

Slow Roasted Turkey Breast

brushed with sage and garlic butter, crème fraiche mashed potatoes, festive vegetables,
sundried cranberry and celery stuffing and port gravy

\$42.00

or

Pan Seared Basa Fillet

with extra virgin olive oil and chive steamed nugget potatoes, festive vegetables, cilantro
drizzle

\$42.00

or

Grilled Chicken Supreme

with baby arugula and brie cheese glaze, crushed parsnip and yukon potatoes,
festive vegetables and seed mustard sauce

\$42.00

or

Roasted Lamb Sirloin

with pistachio mint pesto, pumpkin gnocchi, festive vegetables and
sun-dried cherry jus

\$45.00

or

Maple Glazed Atlantic Salmon

with steamed fragrant rice, festive vegetables and lime cilantro yogurt

\$45.00

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contain nuts and nut by-products. Please advise your Planning Manager of any Allergies.
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Radisson Admiral Hotel – Toronto Harbourfront

Festive Season Menus 2007

Four Course Plated Dinner...Continued (Please select one of the following)

Desserts

Berry Brulee Tart

with candied ginger farmhouse cream & berry compote

or

Individual Apple Galette

with cranberry whipped cream

or

New York Style Cheesecake

with blueberry compote and praline whipped cream

or

Chocolate Molten Cake

with raspberry sauce and fresh berry garnish

or

Pineapple and Mango Salad

with passion fruit cream and toasted coconut

***All Dinners include coffee & tea*
*minimum of 10 people***

Three course menu, please subtract \$4.00 from menu price

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Dinner Buffets

“Santa’s Grotto Feast”

Salads

Grilled & Marinated Vegetables

with feta cheese crumbles and balsamic reduction

Vine Tomato and English Cucumber Salad

with pink peppercorn vinaigrette

Curried Cauliflower and Green Pea Salad

with toasted almonds

White & Wild Rice Salad with Smoked Salmon Slivers

asparagus tips, grape tomatoes & dill dressing

Mixed Garden Greens with Festive Inspired Dressings and Vinaigrettes

Nugget Potato and Chipped Bacon Salad

with white cheddar and garlic mayo

European Deli Style Meats

with mustards and pickles

Peel and Eat Shrimps

with fresh lemon and cocktail sauce

Main Course Selections

Slow Roasted Turkey Breast

brushed with sage and garlic butter, sundried cranberry and celery stuffing and port gravy

-or-

Roasted Striploin of Beef

with seed mustard crust, thyme jus

-&-

Baked Pacific Halibut Fillet

with baby shrimp and chives, champagne cream sauce

Selection of Festive Vegetables and Potatoes

Desserts

Imported and Domestic Cheese Platter

grapes, dried fruit and crackers

Fresh Fruit Salad

Festive Season Inspired Cakes and Tarts

Coffee & Various Teas

\$57.00 per person

(50 person minimum)

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Festive Season Menus 2007

Reception Package

“Northern Lights Reception”

Assorted Hot and Cold Hors d’oeuvres (5 types, combined total)

Seasonal Fruit Platter

Vegetable Crudite with Onion Dip

Imported and Domestic Cheese Selection

Grapes, Crackers

Phyllo Baked Brie Cheese, Wild Blueberry Compote, Crostini & Flatbreads

\$42.00 per person

Cocktail Selection

(Priced per dozen)

Hot Hors D’oeuvres

Crabmeat Croquette **\$29.00**

Mini Beef Wellington **\$30.00**

Tempura Shrimp **\$35.00**

Feta Tomato Parcel **\$28.00**

Asian Duck Bundle **\$31.00**

Indian Spiced Vegetable Samosa **\$29.00**

Hokkaido Shrimp **\$35.00**

Spanakopita **\$29.00**

Vegetable Spring Rolls **\$29.00**

Cold Hors D’oeuvres

Smoked Salmon, Herb Cream Cheese & Capers **\$30.00**

Smoked Chicken and Vegetable Pita **\$30.00**

Peking Duck Mini Wrap **\$32.00**

California/Vegetarian Sushi Roll **\$32.00**

Shrimp Salsa with Cucumber **\$30.00**

Antipasto Vegetables in Tulip **\$29.00**

Lobster Salad Pita **\$33.00**

Cherry Tomato with Cream Cheese **\$29.00**

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Additional Reception Items:

Imported and Domestic Cheese Platter
with grapes, celery, flatbread and crackers
\$8.00 per person

Mediterranean Style Dips
with pita triangles and crisp flatbreads
\$6.00 per person

Peel and Eat Cocktail Shrimp
with lemon and cocktail sauce
\$12.00 per person

California and Vegetarian Sushi Rolls
with pickled ginger, soy and wasabi
\$32.00 per dozen (3 dozen minimum)

**Marinated Olives, Pickled Capers, Sundried Tomatoes
and Artichoke Hearts**
\$5.00 per person

Canadian Smoked Salmon
with capers, herb cream cheese and pumpernickel bread
\$95.00 per side of salmon (serving approx. 15)

Vegetable Crudite
with onion dip
\$5.00 per person

Warm Artichoke, Spinach and Asiago Cheese Dip
with grissini bread sticks
\$9.00 per person

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