



Christmas Plated Menu

Passed Hors d'oeuvres during the reception (selection of 3)

Fresh baked buns and whipped butter

Appetizer (choice of one)

Tosca Greens - Signature Blend of Greens with your choice of dressing (House Balsamic, Maple or Raspberry Vinaigrette)

Caesar Salad - Parmesan Cheese & Croutons in a Creamy Garlic Dressing

Cream of Winter Vegetable Soup

Entrée (Choice of one)

Oven Roasted Turkey – Served with Traditional Stuffing served with roasted potatoes & seasonal vegetables

Stuffed Cornish Hen - Served with Wild Rice in a Bing cherry red wine reduction sauce with seasonal vegetables

Pan-seared Salmon Filet - Served in a thyme & beurre blanc sauce, served with rice & season vegetables

6oz Beef Tenderloin with Lobster Tail - Served in a wild mushroom truffle sauce, served with dauphinoise potatoes & seasonal vegetables

Basa Filet - Served with rice, julienne onions, coloured peppers & pimento sauce

Chicken Supreme - Stuffed with pancetta, smoked cheese & baby spinach, served with mini red potatoes & seasonal vegetables

AAA Prime Rib - Served with truffle-infused garlic mashed potatoes, asparagus, red pepper in a homemade demi-glaze

Roasted Red Pepper - Stuffed with rice & seasonal vegetables in a plum tomato & basil sauce, served with roasted potatoes

Dessert (Choice of one)

Vanilla Ice Cream Crepes

Chocolate Tartufo

Oreo Cookie Chocolate Turo

Coffee/Tea/Espresso

Pitcher of Ice Water on Each Table

Cash Bar

(Open & Consumption Bar options available)

**minimum booking of 60 guests*

Please call for pricing – 905-404-9400