



COURTYARD[®]
Marriott[®]

PLATTED HOLIDAY MENU

SOUPS (1)

Mushroom Bisque with Cremini Dust and Thyme Cream
Butternut Squash Soup with Apple Cider and Honey Maple Walnut Foam
Classic French Onion Soup Served with 3 Cheese Croutons
Cream of Carrot Soup Laced with Ginger Cream

SALADS (1)

Crisp Romaine Lettuce with Pesto Roasted Rustic Croutons and
Freshly Grated Parmegiano Cheese with a Creamy Caesar Dressing

Baby Spinach Salad with Button Mushrooms, Sliced Fresh Strawberries,
Bermuda Onions Dressed in Raspberry Vinaigrette

Mixed Green Salad with Smoked Provolone Cheese,
Sundried Cranberries and a Honey Dijon Dressing

Californian Greens with Roasted Wild Mushrooms, Onion Sprouts
Baby Tomatoes and a Balsamic Dressing

Country Style Greek Salad with Creamy Oregano Dressing

STARCHES (1)

Rosemary Roasted Red Skin Potato
Oven Roasted Fingerling Potatoes
Thyme and Paprika Roasted Chateau Potatoes
Jasmine rice
Garlic mashed potato

ENTRÉE (1)

Grilled Fillet of Angus Beef Tenderloin with Peppercorn Sauce
\$60.00

Broiled Top Sirloin of Angus Beef with Braised Cipollini Onions and Port Wine Reduction
\$58.00

Dijon Roasted Chicken Topped with Mushrooms and Scallions served with a Pommery
Mustard Sauce

\$51.95

Grilled Breast of Chicken with Sun-Dried Tomatoes, Olives and Pan Jus
\$50.95

Corn Crusted Roasted Atlantic Salmon Filet with Roasted Red Pepper Maple Emulsion
\$54.95

Oven Roasted Breast of Turkey topped with Glazed Cranberries Traditional Dressing
and Marsala Sauce

\$49.95

VEGETABLES (1)

Green Beans, Shitake Mushrooms and Red Peppers
Medley of Seasonal Vegetables Tossed in Butter
Spears of Carrots, Zucchini, Peppers and Broccoli Florets

DESSERT (1)

Chocolate Caramel Cake with Whipped Coffee Cream
Grand Marnier Torte
Caramel Apple Cheesecake with Walnut Crunch and Fudge Sauce
Strawberry Rhubarb Pie with Brandy Custard Sauce
Traditional Christmas Pudding with Sauce Anglaise
Lemon Meringue Tart served with Blueberry Compote

ALL MENUS INCLUDE

Assorted Freshly Baked Dinner Rolls and Butter
Pop, Coffee, Assorted Teas and Decaffeinated Coffee

Based on a Minimum of 50 people
Room rental included
Plus applicable taxes and service charge

COURTYARD BY MARRIOTT BRAMPTON®

**Courtyard by Marriott Brampton Hotel and Conference Centre
And The Windsor Ballroom**

90 Biscayne Crescent, Brampton, Ontario, L6W 4S1
Phone: 905.455.9000 Fax: 905.455.2700
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BUFFET HOLIDAY MENU

SOUP & SALADS

Wild Mushroom Bisque or Lobster Bisque
Rotini Pasta Salad with Olives and Sun Dried Tomato Dressing
Creamy Bavarian Potato Salad with Mustard and Pickles
Traditional Caesar Salad

ENTRÉE (2)

Roast Breast of Turkey Topped with Glazed Cranberries, Traditional Dressing and Marsala Sauce
Mediterranean Spiced Chicken with Ripe Olives and Thyme Sauce
Roasted Atlantic Salmon Medallions with Green Onions and Ginger Honey Garlic Sauce
Broiled Top Sirloin of Angus Beef with Caramelized Cipollini Onions and Peppercorn Sauce

STANDARD ACCOMPANIMENTS TO INCLUDE:

Bowtie Pasta in Chunky Marinara Sauce with Pesto
Roasted Red Skin Potatoes
Selection of Winter Vegetables

DESSERT

Grand Marnier Torte
Christmas Yule Log (Vanilla and Chocolate Flavored)
Festive French Pastries, Tarts and Christmas Cookies
Apple Caramel Cheese Cake with Fudge Sauce
Traditional Christmas Pudding with Sauce Anglaise (served warm)

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Pop, Coffee, Assorted Teas and Decaffeinated Coffee

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