

**Craft
Culinary**

Holiday

MENU

THE INTERNATIONAL CENTRE



Holiday MENU

BREAKFAST BUFFET

Maximum Service Time of 90 minutes. Minimum of 20 Guests.

Fruit Preserves and Whipped Butter

Vibrant Display of Sliced Fresh Fruit Garnished with Berries

Farm Fresh Scrambled Eggs
with Oven Roasted Tomatoes,
Maple Smoked Bacon and
House-Smoked Turkey Sausage

Eggnog Pancake
with Maple Syrup

Seasoned Breakfast Potatoes

Assortment of Tropicana 100% Fruit Juices

Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

35.50 per Person (Adult)
17.75 per Person (Child)

PLATED À LA CARTE 3-COURSE LUNCH

Maximum Service Time of 2 hours. Minimum of 20 Guests

Plated Lunch Menu includes Freshly Baked Artisan Rolls with Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee and a Variety of Specialty Teas with Lemon, Honey & Milk

SOUPS AND SALADS

Select one (1) Soup *or* Salad

Beet and Red Cabbage Borscht

Parsnip and White Bean Purée
with Sage and Prosciutto

Baby Arugula and Watercress Salad

Candy Cane Beets, Dehydrated Cranberries,
Roasted Celeriac, Feta, Cherry Vinaigrette

IC Custom Romaine Wedge

with Farm Fresh Hard Boiled Eggs, Bacon, Croutons,
Shredded Parmesan, Roasted Garlic, Lemon-Pepper Dressing

ENTRÉES

Select one (1) Entrée

Slow Roasted Turkey / 52.50 per Person

with Apple & Sage Stuffing, Turkey Jus, Sweet Potato Mashed,
Roasted Root Vegetables, Port Wine Cranberry Cumberland Sauce

Ontario Chicken Supreme / 52.50 per Person

Stuffed with Turkey Sausage, Mozzarella, Roasted Red Pepper,
Oregano, Roasted Garlic & Herb Smashed Fingerling Potatoes,
Chinese Broccoli, Red Pepper Salsa Rossa

8oz AAA Manhattan-Cut Striploin / 57 per Person

Celeriac and Sweet Potato Gratin, French Beans,
Roasted Shallots, Classic Brandy Peppercorn Sauce

+ Add \$5 per Person for Each Additional Entrée Selection

DESSERTS

Select one (1) Dessert

Pumpkin Spiced Cheesecake
with a Cinnamon Sugar Cookie

Eggnog Crème Brûlée

Pistachio Biscotti

Cranberry Compote

Minimum guarantee of 20 guests.

2019–2020 The International Centre Holiday Menu. Prices subject to change without notice. Tax and Facility Fee not included.

Holiday MENU

LUNCH BUFFET

Maximum Service Time of 2 hours. Minimum of 20 Guests.

Buffet Lunch Menu includes Freshly Baked Artisan Rolls with Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee and a Variety of Specialty Teas with Lemon, Honey & Milk

CHILDREN BUFFET

Minimum of 20 Guests

Baked Mac N' Cheese with Ground Burger

French Fries

Pepperoni and Cheese Pizzas

Festive Cookies

Selection of Juice Boxes

Individual White and Chocolate Milk

18.50 per Person

ADULT COLD BUFFET

Minimum of 20 Guests

Only available to accompany the Children's Lunch Buffet

IC Custom Romaine Salad

Farm Fresh Hard Boiled Eggs, Bacon, Croutons, Shredded Parmesan, Roasted Garlic, Lemon-Pepper Dressing

Baby Arugula and Watercress Salad

with Candycane Beets, Dehydrated Cranberries, Roasted Celeriac, Feta, Cherry Vinaigrette

Artisanal Gourmet "Wiches & Wraps"

Selection of up to Five (5) Varieties from our *Lunch Menu*

Festive Cookies

Chocolate and Raspberry Cannoli

**Vibrant Display of Sliced Fresh Fruit
Garnished with Berries**

34.5 per Person

ADULT HOT BUFFET

Soup

Smoky Butternut Squash Soup

Salads

Organic Greens with Chef's Array of Dressings

Ontario Rainbow Beets and Edamame Salad

with Fennel and Woolwich Goat Cheese, Niagara Red Wine Vinaigrette

Lentil and Purple Cabbage

with Arugula, Cranberries, Sunflower Seeds, Lemon Pepper Vinaigrette

Entrées

Baked Atlantic Salmon

with Tomato, Garlic and Caper Salsa

Roasted Free Range Turkey

Pan Gravy, Apple & Sage Stuffing

with Port Wine Cranberry Cumberland Sauce

Roasted Onion and Thyme Whipped Potatoes

Seasonal Medley of Vegetables

Desserts

Selection of Cheesecake, Chocolate and Raspberry Cannoli

Mini Eggnog Crème Brûlées

Vibrant Display of Sliced Fresh Fruit

44.50 per Person

Minimum guarantee of 20 guests.

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Holiday MENU

PLATED À LA CARTE 3 & 4-COURSE DINNER

Maximum Service Time of 3 hours. Minimum of 20 Guests

Plated Dinner Menu includes Freshly Baked Artisan Rolls with Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee and a Variety of Specialty Teas with Lemon, Honey & Milk

Plated Three (3) Course Dinner:

Select One (1) Soup **or** Salad, One (1) Entrée, and One (1) Dessert

Plated Four (4) Course Dinner:

Select One (1) Soup, One (1) Salad, One (1) Entrée, and One (1) Dessert

SOUPS & SALADS

Beet and Red Cabbage Borscht

Parsnip and White Bean Purée
with Sage and Prosciutto

Smoky Butternut Squash Soup

Watercress Salad

with Candycane Beets, Dehydrated Cranberries, Roasted Celeriac, Feta, Cherry Vinaigrette

IC Minted Waldorf

Ontario Apples, Celery, Walnuts and Fresh Mint
in a Yogurt Dressing

House Pickled Zucchini

Baby Spinach, Pumpkin Seeds, Flax,
Crasins, Mint, Sherry Vinaigrette

Baby Arugula

Ontario Apples, Ontario Cheddar, Walnuts
with a Cranberry Vinaigrette

IC Custom Romaine Wedge

with Farm Fresh Hard Boiled Eggs, Bacon,
Croutons, Shredded Parmesan, Roasted Garlic,
Lemon-Pepper Dressing

ENTRÉES

Slow Roasted Turkey

With Apple & Sage Stuffing, Turkey Jus, Sweet Potato Mashed,
Roasted Root Vegetables, Port Wine Cranberry Cumberland

73.50 per Person on 3-Course

82.50 per Person on 4-Course

Roasted Half Rock Cornish Hen

Stuffed with Mushroom and Herb Alberta Barley with Roasted
Heirloom Beets and Sugar Snap Peas, Tarragon Jus

73.50 per Person on 3-Course

82.50 per Person on 4-Course

Ontario Chicken Supreme

Stuffed with Turkey Sausage, Mozzarella, Roasted Red Pepper
and Oregano, Roasted Garlic and Herb Smashed Fingerling
Potatoes, Chinese Broccoli, Red Pepper Salsa Rossa

74.50 per Person on 3-Course

83.50 per Person on 4-Course

8oz AAA Manhattan-Cut Striploin

Celeriac and Sweet Potato Gratin, French Beans,
Roasted Shallots, Classic Brandy Peppercorn Sauce

76.50 per Person on 3-Course

85.50 per Person on 4-Course

Peppercorn Crusted Ontario Beef Tenderloin

with Yukon Gold and Sweet Potato Gratin, Ontario
Maple Syrup Glazed Parsnips and Heirloom Carrots,
Classic Brandy Peppercorn Sauce

79.50 per Person on 3-Course

88.50 per Person on 4-Course

Add \$5 per person for each additional Entrée selection

DESSERT

Warm Bread Pudding

with Dried Muskoka Cranberries

Bourbon Caramel Sauce, Maple Crunch Ice Cream

Eggnog Crème Brûlée, Cranberry Compote, Pistachio Biscotti

Double Chocolate Cheesecake

with Berries and Raspberry Coulis

Pumpkin Spiced Cheesecake

with Cinnamon Sugar Cookie

Minimum guarantee of 20 guests.

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Holiday MENU

DINNER BUFFET

Maximum Service Time of 3 hours. Minimum of 20 Guests.

Buffet Dinner Menu includes Freshly Baked Artisan Rolls and Butter Freshly Brewed Regular and Decaffeinated Lavazza Coffee and a Variety of Specialty Teas with Lemon, Honey & Milk

MENU 1

Soup

Smoky Butternut Squash Soup

Salads

Organic Greens with Chef's Array of Dressings

Ontario Rainbow Beets and Edamame Salad

with Fennel and Woolwich Goat Cheese,
Niagara Red Wine Vinaigrette

Lentil and Purple Cabbage

with Arugula, Cranberries, Sunflower Seeds,
Lemon Pepper Vinaigrette

Entrées

Baked Atlantic Salmon

with Tomato, Garlic and Caper Salsa

Roasted Free Range Turkey

Pan Gravy, Apple & Sage Stuffing,
Port Wine Cranberry, Cumberland Sauce,
Roasted Onion and Thyme, Whipped Potatoes

Seasonal Medley of Vegetables

Wild Mushroom Cappelletti, Grilled Mushrooms,
Sundried Tomato Pesto

Desserts

Selection of Cheesecake, Chocolate and Raspberry Cannoli

Mini Egnog Crème Brûlées

Vibrant Display of Sliced Fresh Fruit

67.50 per Person

MENU 2

Soup

Parsnip and White Bean Purée

with Sage and Prosciutto

Salads

Organic Greens with Chef's Array of Dressings

Shaved Cabbage and Brussels Sprouts

with Ontario Soy Beans, Pumpkin Seeds & Craisins,
Apple Cider Dressing

Roasted New Potatoes

Green Beans, Leeks, Parsley, Grainy Mustard Dressing

IC Custom Romaine Wedge

with Farm Fresh Hard Boiled Eggs, Bacon, Croutons,
Shredded Parmesan, Roasted Garlic, Lemon-Pepper Dressing

Cold Platter

Gourmet Antipasti

Provolone, Bocconcini and Mozzarella Cheeses Prosciutto,
Mortadella, Genoa Salami, Marinated Vegetables
and a Selection of Olives and Focaccia

Entrées

Ontario Beef Short Ribs

Braised in Niagara Red Wine and Local Herbs

Roasted Free Range Turkey

Pan Gravy, Apple & Sage Stuffing,
Port Wine Cranberry, Cumberland Sauce,
Roasted Onion and Thyme, Whipped Potatoes

Seasonal Medley of Vegetables

Wild Mushroom Capelletti, Grilled Mushrooms,
Sundried Tomato Pesto

Desserts

Warm Bread and Butter Pudding

with Dehydrated Cranberries

Selection of Decadent Dessert Squares

Mini Egnog Crème Brûlées

Pumpkin Cheesecake

with Maple Whipped Cream, International
and Domestic Cheese Display

Assorted Crackers

Vibrant Display of Sliced Fresh Fruit

81.50 per Person

Minimum guarantee of 20 guests.

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Holiday MENU

RECEPTION ENHANCEMENTS

Events include Holiday Décor in Public Space, Complimentary Parking, Reception and Room Setup, Dance Floor, White Floor Length Linen & Napkins, Three (3) Votive Candles per Table, Table Numbers, Preferred Guest Room Rates at nearby Hotel.

Reception 1

*Three (3) Pieces of Hot Hors D'oeuvres
and Cold Canapés per Person*

13.75

Reception 2

*Three (3) Pieces of Hot Hors D'oeuvres
and Cold Canapés per Person
Two (2) Bottles of House Wine per Table of 10*

22.75

Reception 3

*Three (3) Pieces of Hot Hors D'oeuvres
and Cold Canapés per Person
Two (2) Drink Tickets per Person*

31.75

Reception 4

*Three (3) Pieces of Hot Hors D'oeuvres
and Cold Canapés per Person
Two (2) Drink Tickets per Person
Two (2) Bottles of House Wine per Table of 10*

40.50

Late Night Sweet Station

*Festive Cookies
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Variety of Specialty Teas with Lemon, Honey & Milk*

8.75

Minimum guarantee of 20 guests.

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