



TORONTO DON VALLEY HOTEL & SUITES
AN URBAN RESORT

DINNER MENU

PLATED DINNER

Listed Entrée Price for Three 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 Dished to Meet Your Need

SOUP

- Butternut Squash Soup with Rosemary Cream & Toasted Pumpkin Seeds (v)
- Carrot, Orange, Ginger Soup with Sage Infusion (v)
- Wild Mushroom Soup with Truffle Essence (v)
- Sweet Garden Pea Soup, Cardamom Yoghurt & Fresh Mint
- Roasted Tomato Basil Soup with Asiago Croutons (v)
- Gazpacho, Roasted Peppers, Sun Ripened Tomatoes & Cilantro Yoghurt (v) (Summer)
- White Tomato & Coconut Soup with Basil Oil (v)
- Chicken & Dumpling Soup
- Tortilla Soup with Avocado (v)
- Leek & Potato Soup with Double Smoked Bacon & Chive Cream
- Tuscan White Bean, Roasted Pork Hock & Basil Pesto
- French Onion Soup, Gruyere & Thyme Croutons

SALAD

- Caprese Salad, Heirloom Tomato & Buffalo Mozzarella, Balsamic Reduction & Basil Oil (v)
- Caesar Salad, Parmesan Cheese, Roasted Garlic Croutons & Bacon
- Spinach & Endive Salad, Slivered Apple, Mushroom, Honey Mustard Dressing (v)
- Baby Spinach Salad with Toasted Walnuts, Blue Cheese & Maple Vinaigrette (v)
- Buffalo Mozzarella & Tomato Salad, Parmesan Crisps, Gaeta Olives, Balsamic Vinaigrette (v)
- Sweet Bell Peppers, Tomatoes, Cucumber, Red Onion, Feta, Lemon & Olive Oil (v)
- Arugula Salad, Shaved Pear, Toasted Walnuts, Pancetta & Sherry Vinaigrette (v)
- Quinoa Salad, Kale, Cherry Tomato, with a Roasted Garlic & Lemon Vinaigrette (v)
- Potato Salad, with Green Onion, in a Paprika & Garlic Dressing (v)
- Couscous Salad, Apricots, Almonds, Cilantro & Mint, Orange Ginger Dressing (v)
- Marinated Mushroom Salad, Sweet Onion, Lemon, Laurel & White Wine (v)
- Garden Bean & Herb Salad with a Red Wine Vinaigrette (v)
- Roasted Beet & Goat Cheese with a Balsamic Reduction (v)
- Watermelon and Fetta Cheese Salad (seasonal) (v)

ENTREE

Fish

- Pan Seared Atlantic Salmon with a Citrus Butter Sauce, Herb Roasted Baby Potato & Sautéed Greens - \$44
- Grilled Salmon with a Sweet Chilli & Roasted Garlic Butter, Aromatic Jasmin Rice & Green Beans - \$41
- Roasted Salmon in a Dill & Yogurt Sauce served with Herbed Rice & Seasonal Vegetables - \$42
- Pistachio Crusted Grouper with a Chive White Wine Sauce, Roasted Potato, Oven dried Tomato & Seasonal Vegetables - \$45
- Yellow Fin Tuna Nicoise, Green Beans, Tomatoes, Cooked Eggs, Olives, Rocket, Grilled Onion & a Herb Vinaigrette - \$44
- Blackened Tilapia, Roasted Vegetables, Potatoes, Chive Oil - \$33

Chicken

- Roasted Chicken Supreme, Sea Salt Baked Fingerlings, Market Vegetables, Balsamic Reduction - \$38
- Chicken Supreme, Roasted Fennel, Cauliflower Mashed Potatoes & a Basil Cream Sauce - \$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 - \$38

Meat

- Braised Lamb Shank, Braised Root Vegetables & New Potatoes - \$49
- Grilled New York Striploin, Seasonal Vegetables, Buttermilk Mashed Potatoes, Caramelized Onion Jus - \$52
- Beef Tenderloin with Mushroom Sauce, Roasted Garlic Mashed Potato & Grilled Asparagus - \$58
- Grilled Veal Chop with Fingerling Potatoes, Seasonal Vegetables, Cabernet Demi Glace - \$66
- Tuscan Spiced Braised English Short Rib with Mashed Potato & Braised Vegetables - \$54

Pasta

- Rigatoni Bolognese, with Shaved Parmesan Cheese & Fresh Herbs - \$43
- Penne Pasta Spicy Italian Sausage, Provolone in a Pomodoro Sauce- \$35
- Jumbo Butternut Squash Ravioli, Sage Brown Butter, Toasted Pine Nuts (v) - \$35
- Lobster Agnolotti in a Sambuca Cream Sauce - \$43

Vegetarian

- Stuffed Bell Pepper with Quinoa Kale, Goat Cheese, Chick Peas & Topped with Tomato Orange Sauce (v) - \$35
- Pissaladière Tart. Onion, Tomato, Olives, Bell Peppers & Capers Baked with Goat Cheese (v) - \$35
- Vegetable Lasagna (v) - \$35
- Potato Gnocchi with Rappini & Roasted Garlic Pomodoro (v) - \$36

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

Crème Brulee Cheese Cake,

New York Style Cheese Cake,

Tiramisu

Fresh Fruit Salad, Scented Bacardi Rum Mint & Lemon

Individual Lemon Tart

Individual Pecan Tart

*Taxes and service charges are additional
(minimum 20 people)

(v) vegetarian options

BUFFET DINNER

AN EVENING IN THE VALLEY

Starter

(Choice of Three)

Chef's Soup of the Day

Classic Caesar Salad

Mixed Green Salad with Basil Balsamic Vinaigrette (v)

Field Cucumber, Tomato & Sweet Spanish Onion Salad with Lemon & Roasted

Garlic Vinaigrette (v)

Asian Coleslaw with Ginger Wasabi Dressing & Roasted Peanuts (v)

Mediterranean Style Dips & Flat Breads (v)

Entrees

(Choice of Two)

Singapore Street Noodles with Shrimp & BBQ Pork

Grilled Chicken with Bourbon BBQ Sauce & Roasted Potatoes

Moroccan Braised Beef, Apricots Potato & Raisins on Couscous

Baked Salmon with Sweet Chili Garlic Sauce with Garlic Rice

Vegetable Lasagna (v)

Spinach Ricotta Stuffed Pasta with Pomodoro & Mushroom Sauce (v)

Seasonal Vegetable Medley

Vegetable & Starches

(Choice of Two)

Herb Roasted Nugget Potato

Cardamom Scented Jasmine Rice

Penne Pomodoro

Chef's Choice of Dessert

\$40.00 per person

*Taxes and service charges are additional
(minimum 40 people)

(v) vegetarian option

DON VALLEY JEWEL

Starter

(Choice of Three)

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

Entrees

(Choice of Two)

- Herb Crusted Sirloin, Rosemary Pinot Noir Jus
- Roasted Salmon Fillet with Citrus Butter Sauce
- Pan-Roasted Sea Bream Summer Vegetable Succotash
- Bombay Butter Chicken
- Sundried Tomato & Goat Cheese Stuffed Chicken Breast with Herb White Wine Sauce
- Slow-Cooked Boneless Beef Short Rib
- Pan Seared Mediterranean Sea Bass with Pommery Mustard Cream Sauce
- Butternut Squash Ravioli, Tomato Basil Ragout (v)

Vegetable & Starches

(Choice of Two)

- Cauliflower Mashed Potato with Wine Ontario Cheddar Cheese (v)
- Sweet Potato & Yukon Gold Mashed Potato(v)
- Herb Roasted Nugget Potato (v)
- Roasted Garlic & Herb Basmati Rice(v)
- Penne Pomodoro

- Assorted Cakes & Squares such as: Pecan Pie, NY Cheese Cake, Black Forest Cake,
- Fresh Fruit Salad with Scented Bacardi Rum Mint & Lemon

\$45 per person

*Taxes and service charges are additional
(minimum 40 people)

(v) vegetarian options

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