



Dinner Menu





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BUFFET DINNER - BAY ST.

\$62 per person

*Served with Freshly Baked Rolls & Creamy Butter
(Minimum 30 Guests)*

*Flat Labour Fee of \$200 for Less than the
Minimum Requirement of Attendees*

Caesar Salad with Traditional Condiments (V)

Hand-Picked Baby Leaves, Red & Yellow Grape Tomatoes, Carrot Strings, Blonde Frisee, English Cucumbers with a Balsamic Vinaigrette (VG, GF)

Penne Pasta with Artichoke, Tomato Tapenade and Ricotta Cheese (V)

Roasted Chicken Breast in a Wild Mushroom Sauce with Air Dried Roma, Tomato (GF)

Maple-Miso Glazed Atlantic Salmon with Pink Peppercorn Dust (GF, LF)

Pureed Yukon Golds with Confitted Garlic

DoubleTree Seasonal Mixed Vegetables (VG, GF)

Mini French Pastries and Sliced Fruit and Berries (VG, GF)

DoubleTree House Blend Regular & Decaffeinated Coffees and Selection of Teas

GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian

All Packages are based upon availability and set minimum numbers. Packages cannot be combined with any other offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.



BUFFET DINNER - YONGE ST.

\$72 per person

*Served with Freshly Baked Rolls & Creamy Butter
(Minimum 30 Guests)*

*Flat Labour Fee of \$200 for Less than the
Minimum requirement of attendees*

Puffed Farro Grains with Dried Cranberry
and Ginger-Orange Dressing (VG, LF)

Hand-Picked Baby Leaves. Red & Yellow Grape Tomatoes, Carrot Strings, Blonde Frisee,
English Cucumbers with a Balsamic Vinaigrette (VG,GF)

Marinated Field Mushroom Salad with Green and Yellow Courgettes (VG, GF)

Roasted Chicken with Sour Cherry Jus and Slivered Apricots (GF)

Baked Atlantic Cod in a Lobster Cream Sauce and Fried Leeks (GF)

Sliced AAA Roasted Strip Loin with Buttermilk Crispy Onions (GF)

Red Bliss Potatoes with Onions and Thyme

Brown Buttered Squash with Broccoli and Bell Peppers (V, GF)

Belgium Chocolate Truffle Cake, Dulce de Leche Tarts, Apple Cinnamon Crumble

Sliced Fruit and Berries (GF)

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas

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PLATED DINNER - QUEEN ST.

\$64 per person

*Served with Freshly Baked Rolls & Creamy Butter
(Minimum 30 Guests)*

*Flat Labour Fee of \$200 for Less than the
Minimum requirement of attendees*

Salad (choose one)

Hearts of Baby Romaine, Shaved Parmesan, Herb Crouton, with Caesar Dressing

Mesclun Green Salad with Frisee, French Beans, Blue Cheese, Spiced Pecans and
Raspberry-Pomegranate Vinaigrette. (V, GF)

Baby Greens and Frisee Salad with Mango, Yellow and Red Grape Tomatoes, Cashews,
Green Onions and Yuzu Vinaigrette (V, GF)

Entree (pre selected)

Sage Crusted Chicken Supreme with Broccoli and Cheddar Potato Gratin, Green Beans
and Butter Braised Carrots

Seared Salmon with Robust Grains infused with Charred Corn, Caramelized Red
Onions, Sautéed Baby Kale

Curry and Coconut Tofu, Jasmine Rice, Baby Spinach, Pineapple Salsa (GF,LF)

AAA New York Striploin with Garlic Mash, Green Asparagus and Port Wine Jus

Dessert (choose one)

Classic Vanilla New York Cheesecake with Fresh Berries & Strawberry Compote

Chocolate Mousse Cake with Fresh Berries

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas

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DOUBLETREE
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TORONTO DOWNTOWN



PLATED DINNER - KING ST.

\$74 per person

*Served with Freshly Baked Rolls & Creamy Butter
(Minimum 30 Guests)*

*Flat Labour Fee of \$200 for Less than the
Minimum requirement of attendees*

Salad (choose one)

Arugula and Mesclun Salad with Strawberries, Pickled Yellow Beets, Goat Cheese and Pecans with White Balsamic Vinaigrette (GF)

Iceberg Wedge Salad with Heirloom Tomatoes,
Crumbled Bacon, Feta Cheese and Ranch Dressing (GF)

Watermelon and Feta Cheese Salad with Olive Romaine Lettuce, Candied Olives, Yellow Tear Drop Tomatoes and Lime Yoghurt Vinaigrette (V, GF)

Entree (pre selected)

Seared Salmon with Cajun Shrimp, Robust Grains infused with Charred Corn, Caramelized Red Onions, Sautéed Baby Kale

Alberta Beef Tenderloin with Pink Peppercorn Crust Fingerling Potatoes with Thyme, Green Asparagus, Red Onion Marmalade and Port Wine Jus (GF)

Grilled Treviso Leaves, Jewel Grains, Portabella Mushrooms, Asparagus Spears (VG)

Dessert (choose one)

Flourless Chocolate Molten Cake with Vanilla Bean Ice Cream (GF)

Blueberry Compote and Oat Crumbled Tart with Crème Fraiche Ice Cream

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas

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TORONTO DOWNTOWN