Kris Kringle

Lunch Buffet

$42 Per person (minimum of 50 persons)

Cold Selections

**BABY MIXED GREENS**
with citrus cranberry vinaigrette, grape tomatoes, julienned carrots

**BEET SALAD**
tossed with pickled Bermuda onions and herbed goat’s cheese

**RED AND WHITE QUINOA SALAD**
with dried seasonal fruits, fresh pomegranates

**CRUDITÉS**
served with house-made cranberry dip

**SELECTION OF ARTISAN CHEESES AND CRACKERS**
with dried fruits

Hot Selections

**SLOW COOKED HERB BUTTER BASTED TURKEY**
with onion sage stuffing, served with traditional gravy and house-made citrus cranberry sauce

**BUTTERNUT SQUASH RAVIOLI**
tossed in parsley pesto, Roma tomatoes and fresh baby spinach

**MUSHROOM LENTIL LOAF**
with Cranberry and Apple Stuffing topped with Sage and Thyme Jus

**GARLIC ROASTED BABY YUKON POTATOES**

**ROASTED ROOT VEGETABLES**

Sweet Table

Pumpkin cheesecake, traditional yule logs, honey ginger chocolate mousse cake

Seasonally inspired cookies

Sliced fruits

Feshly Brewed Blue Dragon coffee, decaffeinated coffee & selection of teas
## St. Nicholas Dinner Buffet

$55 Per person (minimum of 50 persons)

### Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BABY MIXED GREENS</td>
<td>with citrus cranberry vinaigrette and vegetable curls</td>
</tr>
<tr>
<td>TOMATO AND BABY BOCCONCINI</td>
<td>with fresh basil, drizzled with aged balsamic reduction</td>
</tr>
<tr>
<td>RED AND WHITE QUINOA SALAD</td>
<td>dried fruits and candied walnuts</td>
</tr>
</tbody>
</table>

### Cold Platters

<table>
<thead>
<tr>
<th>Cold Platter</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRUDITÉS</td>
<td>served with house-made cranberry dip</td>
</tr>
<tr>
<td>SELECTION OF ARTISAN CHEESES AND CRACKERS</td>
<td>with dried fruits</td>
</tr>
<tr>
<td>POACHED SALMON MEDALLIONS</td>
<td>served with citrus jalapeno salsa</td>
</tr>
</tbody>
</table>

### Hot Selections

<table>
<thead>
<tr>
<th>Selection</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLOW COOKED HERB BUTTER BASTED TURKEY</td>
<td>with onion sage stuffing, served with traditional gravy and house-made citrus cranberry sauce</td>
</tr>
<tr>
<td>CHEESE RAVIOLI</td>
<td>served with roasted peppers and basil infused tomato sauce</td>
</tr>
<tr>
<td>ROASTED ONTARIO STRIPLOIN</td>
<td>with a red wine pan</td>
</tr>
<tr>
<td>GARLIC ROASTED BABY YUKON POTATOES</td>
<td></td>
</tr>
</tbody>
</table>

### Sweet Table

- Mini plum puddings, hazelnut Linzer galette, Eggnog cheesecake, Traditional yule logs, candy cane layer cake
- Seasonally inspired cookies
- Sliced fruits

### Beverages

- Freshly Brewed Blue Dragon coffee,
- Decaffeinated coffee & selection of teas

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**University of Toronto | Chestnut Conference Centre**

**Spaces & Experiences**
Ready to book your event?
Contact Us.

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