

holiday happenings @ westin

2009 banquet menus

banquet festive dinner plated

(banquet dinner plated menus include soup or salad, entrée, dessert,
and starbucks coffee & tazo teas)

salads

(please choose one of either salad or soup)

field greens, wild mushrooms and goat cheese salad with balsamic-dijon vinaigrette

watercress & mesclun greens with candied walnut and orange zest
toasted poppy seed dressing

frisee salad with pancetta, pecans and pomegranate vinaigrette

romaine, arugula, shaved red onions ,grana padano shards and creamy garlic dressing

moroccan couscous salad with peas, red pepper slivers and herbed vinaigrette

shredded cabbage, carrot, and apple slaw with almonds and cranberry maple dressing

soups

(please choose one of either salad or soup)

curried cauliflower soup with roasted red pepper coulis

split pea and bacon soup

classic carrot and ginger soup with dollop of sour cream

cream of potato and chive soup

crab and roast corn bisque with chipotle aioli

puree of autumn squash soup with honey essence and parsley oil

apple and fennel soup with chickpeas

five onion soup with garlic crouton

corn and wild rice chowder with double smoked back bacon

roasted chestnut and lentil puree with thyme crème fraîche

entrées

(please choose one)

orange glazed roast turkey with traditional trimmings
savory sage and bread stuffing & cranberry sauce
\$36

pork loin medallions and pomegranate-apple chutney
sweet & sour apple cider glaze
\$38

maple glazed ham steak
raisin rum sauce
\$36

breast of chicken
filled with asiago cheese, prosciutto, & garlic puree
citrus cream with dried cranberries
\$37

peppercorn crusted 10 oz. prime rib of alberta beef
port and rosemary demi glaze
\$42

filet of alberta beef wellington
burgundy demi glaze
\$45

black olive and caper crusted atlantic salmon
sundried tomato and basil butter
\$37

chicken supreme with pomegranate glaze
orange and dried cranberry chutney
\$37

tuscan herbed turkey breast filet
cranberry-apple jack chutney
\$38

breast of chicken roulade florentine
filled with italian herbed spinach & parmesan cheese
pommery mustard pecan demi glaze
\$37

citrus marinated darne of atlantic salmon
with a light rum eggnog cream
\$37

cranberry and cider marinated pork loin
port and prune sauce
\$38.00

all entrées are served with
selection of seasonal vegetables, chef's classic potato
bakery rolls & creamery butter

desserts

(please choose one)

traditional warm christmas pudding brandy buttercream

candy cane cheesecake with eggnog cream

yule log with marinated berries

white & dark chocolate mousse timbale
dark chocolate ganache & raspberry coulis

holiday gingerbread cake
maple whipped cream

pecan and raisin bread pudding with milk chocolate drizzle

frozen strawberry daiquiri trifle

freshly brewed starbucks coffee & a selection of tazo teas

add sorbet

(please choose one \$4)

vodka & lime

orange grand marnier

apple & calvados

wild cranberry, campari & champagne

prices are subject to 16% service charge and 13% tax
special offer: free sorbet for events booked Sunday through Thursday

2009 banquet festive dinner buffet
(50 people minimum for buffet menu)

salad selection
farmer's field greens
selection of dressings
caesar salad
cous cous salad
tricolor pasta salad
seafood salad

chef's daily soup kettle

cold platter
smoked turkey, black forest ham,
smoked peppered salmon

desserts
assorted holiday desserts to include
pecan and pumpkin pie, cheese cakes
rum pecan cake, christmas pudding, yule log,
english trifle, chocolate gateau, fruit mousse,
& fresh fruit medley

bakery rolls & creamery butter

freshly brewed starbucks coffee & a selection of teas

\$29 per person

choose from the following entrees for the additional amount:
(minimum of two)

rosemary butter turkey with sage-sausage stuffing
\$7

grilled breast of chicken with citrus cream
\$8

brown sugar-maple glazed ham and brandy sauce
\$7

herb crusted salmon with pesto butter
\$8

collops of beef sirloin with three peppercorn sauce
\$9

braised beef with red wine horseradish jus

\$8

pink peppercorn haddock with lemon dill cream

\$8

peppercorn crusted roast beef with caramelized onion demi

\$9

cranberry glazed pork roast with roasted pecan and brandy sauce

\$7

chicken with corn bread-chorizo stuffing and chipotle tomato sauce

\$8

beef, pork or chicken stroganoff with rich egg noodles

\$6

sliced traditional turkey with savory apricot stuffing

\$7

cider glazed roasted pork with pommery mustard cream

\$7

seafood salmon roulade with lemon tarragon beurre blanc

\$8

all entrées are served with
selection of seasonal vegetables, chef's classic potato
bakery rolls & creamery butter

carved entrée

please add a \$75.00 per carver fee

roast turkey with savory apricot stuffing & cranberry-apple chutney

\$7

maple glazed ham with honey dijon sauce

\$7

roast prime rib of beef with red wine demi glaze

\$10

prices are subject to 16% service charge and 13% tax