

# Christmas

## EVE & DAY DINNER

5:30 pm to 8:30 pm  
\$65/Adult, \$32/Child (5-10 years)

### SALAD TABLE

Organic Greens | Kale & Arugula | Romaine  
Cherry Tomatoes | Cucumber  
Sun-Dried Cranberries | Pepitas  
Parmesan | Dried Apricot | Herb Croutons  
Creamy Ranch | Citrus Champagne Dressing

Roasted Acorn Squash | Pomegranate  
Goat Cheese | Balsamic Glaze

Frutti Di Mare Seafood Salad

Roasted Cauliflower and Couscous  
Crispy Chickpeas | Chimichurri

Roasted Beets | Mandarin Orange  
Ricotta | Toasted Pecans

### ANTIPASTI

Eggplant | Zucchini | Roasted Peppers  
Artichoke | Ontario Goat Cheese  
Balsamic Reduction | Micro Herbs

### SEAFOOD BAR

Smoked Salmon | Marinated Mussel  
West Coast Scallop | Crab Cluster  
Oysters | Peel and Eat Shrimp

Classic Mignonette  
Horseradish | Cocktail Sauce

### SUSHI

Chef's Selection of Sushi | California Rolls

### CHARCUTERIE & CHEESE

Salami | Mortadella | Copa | Lonza  
Mustards | Cranberry Compote  
Chef's Selection of Ontario & Quebec Cheese  
Crackers | Grapes



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### SLIDERS

Tuna Slider | Wasabi Aioli  
Crispy Chicken Slider

### BREAD SELECTION

Rustic Rolls | Olive Rolls | Sourdough  
Lavosh | Breadsticks

### SOUP

Celeriac & Parsnip

### CARVING STATION

**Classic Steak Au Poivre**  
Striploin | Creamy Sauce

**Apple Cider Brined Turkey**  
Turkey Pan Jus

### PASTA STATION

Squash Ravioli | Baby Spinach  
Pumpkin Seeds | Brown Butter & Sage

### ENTRÉES

Herb Crusted Salmon | Citrus &  
Chive Beurre Blanc  
Balsamic & Cranberry Roast Chicken  
Lamb Stew  
Maple Glazed Ham | Apple Chutney  
Charred Cauliflower | Herbs | Chestnuts  
Ontario Honey Glazed  
Winter Root Vegetable  
Buttermilk Whipped Mash Potato  
Apricot and Heirloom Quinoa Pilaf

### DESSERT TABLE

Chef's Selection of Decadent Cakes  
Tarts | Pies | Miniature Pastries

Chocolate Fountain

Sliced Fruits



**For reservations, call 905-470-8500  
or [dinehilton@markhamsuites.com](mailto:dinehilton@markhamsuites.com)**

#### Terms & Conditions

Price subject to 13% tax and 18% gratuity. Reservations for all festive events must be prepaid by credit card. All other beverage charges will be additional.

#### Cancellation Policy

Should you need to cancel your reservation, please contact at least 72 hours prior to avoid being charged for the full reservation.