

Mysteriously Yours Dinner Theatre

NEW YEAR'S EVE 2018

CHELSEA
Hotel

TORONTO

DINNER BUFFET MENU

HERITAGE LETTUCE LEAVES

With raspberries, mandarins and toasted almonds

CRISP ROMAINE HEARTS

with focaccia croutons, prosciutto crisps, parmesan reggiano shavings

MIXED KALE AND NAPA CABBAGE LEAVES

with peppers, carrot and sweet and sour dressing

GRILLED HARVEST VEGETABLES

with balsamic reduction and olive oil

SHAVED FENNEL SALAD

with mandarins and orange cider vinaigrette



CHEESE FILLED TORTELLINI WITH CARAMELIZED ONIONS, PEPPERS AND
GARLIC HERB OIL

ROASTED MINI RED SKIN POTATOES WITH OLIVE OIL AND CHIVES

ANCIENT GRAIN PILAF WITH FRESH HERBS

LOCALLY SOURCED VEGETABLES

CHICKEN BREAST WITH SAUCE CHASSEUR

ATLANTIC SALMON IN LEMON AND DILL SAUCE WITH BERMUDA ONIONS

CHEF-CARVED ROAST PRIME RIB OF BEEF WITH NATURAL JUS



DELUXE CAKE ASSORTMENT, SLICED FRUIT, BERRIES

LAVAZZA COFFEE, SPECIALTY TEA

Special dietary substitutions are available upon prior request;
minimum 5 days notice prior to function. Please notify Box Office at time of booking.
We will do our best to accommodate allergies, but take no responsibility for reactions.
All items and prices are subject to change without notice.