



 **Hilton**  
**Garden Inn**™

  
SALLE DE BAL  
**westbury**  
BALLROOM

## **MENU**

### Holiday 2025

6939 Boulevard Décarie  
Montréal, QC H3W 3E4  
514-370-3300

All food and beverage prices are subject to a service fee of 12.5% and an administration fee of 5.5% as well as all applicable provincial and federal taxes.



# Plated Holiday Menu

\$110 per guest | 3 Course Meal



## ENTRÉE

Roasted root ribboned vegetable salad, mixed greens, maple-candied walnuts, pomegranate seeds. Honey aged balsamic dressing (Vegan)

or

Minestrone alla Genovese- traditional Italian vegetable soup with fried pesto cheese cubes

or

Arugula, shaved fennel, candied pecans, pomegranate, clementines, blood oranges and champagne vinaigrette

## MAIN COURSE

Apple cider-rosemary glazed roasted turkey with Foie gras & porcini gravy

or

Tuscan style veal roast, garlic, figs, rosemary, white wine, insalata di Rinforzo; cauliflower, olives, capers, anchovies, roasted potatoes with garlic and rosemary

or

Farm chicken roulade with chestnut stuffing, mashed potatoes, blistered Brussel sprouts, Christmas gravy

or

Roasted salmon creamy shrimp bisque sauce, blue potato mash, broccolini

Eggplant tower layered with ricotta and spinach, fresh tomato and basil sauce

## HOLIDAY DESSERT

Cannolis with white chocolate, mascarpone, candy cane

"Buche de Noel" pistachio & raspberry

Coffee & Tea

## OPTION TO ADD COCKTAIL HOUR

5 canapés (+\$30.00/guest)



# Plated Holiday Menu

\$150 per guest | 4 Course Meal



## COLD ENTRÉE

Maple roasted brussel sprouts, pine nuts, honeycrisp apple,  
rosemary and cranberry whipped goat cheese and a bacon mustard and maple vinaigrette

or

Classic Panzanella- market heirloom tomatoes, basil, mozzarella di bufala,  
Pagnotta croutons, Lebanese cucumber. Olive oil and lemon dressing

or

Burrata, pistou, grilled foccacia, extra virgin olive oil +\$15

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## HOT ENTRÉE

Homemade cavatelli with wild mushroom ragu and truffle oil

or

Gnocchi with butternut squash and sage

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## MAIN COURSE

Bavette, pomme allumettes, roasted Cipollini onions, maitre hotel butter, red wine & foie gras sauce

or

Beef cheek Rossini 12 hour braised beef, truffle mash, seared foie gras, fried amaranth, jus

or

Rosemary & horseradish roast beef, mashed potatoes, glazed carrots, green beans, green peppercorn and Brandy sauce

or

Roasted mediterranean bass, braised fennel, green beans, new potatoes, lobster bisque sauce

Eggplant tower layered with ricotta and spinach, fresh tomato and basil sauce

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## HOLIDAY DESSERT

Homemade shortbread, lemon curd, fresh whipped cream, confit lemon

Tiramisu di Nonna

Coffee & Tea

### OPTION TO ADD COCKTAIL HOUR

5 canapés (+\$30.00/guest)

# Canapés

## POULTRY

Fried chicken slider with a house pickle aioli and iceberg lettuce on brioche bun  
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Fried chicken n waffles with maple bourbon sauce  
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Crispy chicken bite with a mustard seed & pickle dip  
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Confit canard with a dried fruit jam, honey and goat cheese on puff pastry  
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Smoked paprika braised pulled chicken on naan topped with house lime mint tzatziki sauce

## BEEF

Mini beef Wellington with a red wine reduction  
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Mini milk fed veal meatballs served with sweet tomato and basil compote  
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Rack of lamb with a Chermoula spice rub  
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Mini beef burger Mac sauce, pickle, iceberg lettuce & cheddar  
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Roast beef slider with cheesy cheddar sauce  
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Beef filet bite with ginger sauce and fresh chives

## FISH

Tuna Tartar with spicy sauce & crispy wonton  
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Salmon tartar with cucumber, avocado, tobiko & tempura crunch  
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Seared salmon with roe, ponzu & avocado  
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Seared cod marinated in honey & soy served with miso garlic sauce  
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Tuna crudo with sweet chilli soy glaze topped with whipped avocado and wasabi

## PORK

Mini muffuletta with assorted Italian cold cuts and giardiniera on a homemade focaccia  
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Pork belly bite with honey garlic sauce & sesame seeds  
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Bbq baby back ribs with red onion chutney  
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Arancini with Pistachio cream, speck, mozzarella & fresh basil

## SEAFOOD

Grilled calamari with salsa verde  
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Fried Shrimp with homemade tartare-lemon sauce  
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Scallop ceviche with orange zest, Lebanese cucumber and sumac  
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Grilled octopus with piri piri sauce  
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Tandoori shrimp with fresh coriander lime dip  
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Cajun style grilled shrimp with cajun aioli

## VEGETARIAN & VEGAN

Gnocchi with butternut squash and sage  
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Eggplant & feta in puff pastry with cucumber mint yogurt  
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Sicilian style arancini served with fresh tomato and basil  
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Cavatelli with wild mushroom ragout and truffle oil  
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Polenta pizza with tomato sauce, fresh mozzarella, and sage  
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Crispy tofu with a sweet chilli glaze, pineapple and green onion  
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Vegan Tempura Cauliflower wings in BBQ sauce  
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Japanese vegetarian dumplings served with ginger brown sauce & chopped fresh green onion  
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Homemade ore cchiette with fresh tomato sauce

# Cocktail Stations

## RAW BAR

1 option \$15/guest  
2 options \$26/guest  
3 options \$33/guest

Fresh Oysters with Shucker (seasonal variety)  
Giant cocktail shrimp with homeade cocktail sauce  
Tartar à la minute (Tuna and Salmon)  
Ceviche à la minute  
Crab Legs  
Grilled Octopus  
Maine Lobster (MP)

## ANTIPASTO STATION

\$26/guest

Decorated with beautiful props and fresh greenery  
Assorted imported and local, hard and soft cheeses  
Assorted charcuteries and salamis  
Assorted homemade focaccias  
Dry and fresh fruit (seasonal availability)  
Assorted grilled and marinated market vegetables  
Olives and mini pickles  
Assortment of breads and crackers  
Mortadella, giardiniera and provolone on  
homemade flat bread

## SUSHI STATION

\$21/guest

Assorted Maki, Hosomaki, Futomaki, Nigiri  
Menu options on request  
+\$3.00 for signature pieces

## BUILD YOUR OWN SALAD BAR

\$16/guest

3 Greens : Mixed greens, Spinach, Arugula  
2 Dressings : Balsamic, Lemon, Creamy  
2 Proteins : Turkey, Ham, Shrimp, Chicken, Tofu  
10 Condiments : Broccoli, Cauliflower, Mango,  
Cherry tomato, Bell Pepper, Cucumber, Carrot,  
Cabbage, Radish, Edamame

## NONNA'S GARDEN

\$23/guest

Grilled and Marinated market vegetables  
Caccio e pepe cauliflower, artichokes and broccoli  
Toasted crostini with lemon ricotta and red peppers  
Large chopped fresh tomatoes with torn mozzarella di  
bufala and fresh basil leaves  
Focaccia with rosemary and fresh oregano  
Nonna's vegetable strudel  
Frittata with green peas, Pancetta & baby spinach  
Fresh figs with Parmigiano chunks  
Roasted mushrooms with toasted fennel seeds  
Sciachitata (Sicilian meat pie)

## LIVE PASTA STATION

\$21/guest

Cavatelli with a braised beef ragout  
Cavatelli mushroom ragout, fresh basil and truffle oil  
Casarecce with napoletano ragù  
(pancetta, prosciutto, veal, pork and beef)  
Orecchiette tomato basil with salted ricotta  
Gnocchi with a butternut squash and sage sauce  
Fusilli with sundried tomato and mozzarella di bufala

## CARVING STATION

\*Pricing based on Selections\*

Braised lamb shank with fresh herb and dijon sauce  
Rack of lamb with Chermoula spice rub  
Roasted beef with mustard seed sauce  
Tomahawk steak with red wine sauce  
Roasted BBQ chicken breast with bbq sauce  
Branzino with cashew a almond and fresh herb salsa  
King Salmon romesco sauce  
Miso glazed black cod with miso sauce

## POKE BOWL

\$21/guest

**Condiments:** Sticky rice, Edamame, Avocado,  
Mango, Coriander, Leafy greens, Green onion,  
Carrot, Red cabbage, Sesame seeds, Radish  
Cucumber, Spicy mayo, Ponzu  
**Proteins:** Marinated Tuna, Marinated Salmon, Tofu

## TACO STATION

\$21/guest

Carnitas- Confit pork, adobo sauce, onion,  
cilantro, crema  
Baja- Cod, spicy aioli, Bahn-mi style slaw  
Pollo fritto- Mole spiced fried chicken,  
cabbage, pickles, spicy aioli  
Al pastor-Shrimp, pineapple and serrano  
salsa, cilantro  
Carne asada- Mojo de ajo, bavette, brisket,  
salsa verde, jalapeno aioli  
Vegetarian- Sweet potato, wild mushrooms,  
caramelized onions, salsa verde

## MONTREAL STATION

\$19/guest

Montreal smoked meat on rye bread with all trimmings  
Traditional poutine with quebec cheese curds and gravy  
Grilled cheese (Select 2)  
Traditional Cheddar  
Bacon, caramelized onions & smoked Caciocavallo  
Spinach & ricotta mozzarella  
Sliced pear, crispy pancetta & provolone

# Our Bar Options

Minimum of 25 guests.

All food and beverage prices are subject to a service fee of 12.5%, an administration fee of 5.5% as well as all applicable provincial and federal taxes.

A minimum of \$450 is required in bar sales.

## SOFT BEVERAGE PACKAGE

10\$/guest

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Juices: Orange, Cranberry, Pinapple, Grapefruit  
Clamato, Tomato Juice

## BEER & WINE

1 Hour / \$22.00

2 Hours / \$29.00

3 Hours / \$35.00

4 Hours / \$43.00

Additional Hour: \$8 / hour

House Wine: Available upon request

Beer: Available upon request

Mixers: Orange, Cranberry, Pinapple, Grapefruit  
Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

## REGULAR OPEN BAR

1 Hour / \$28.00

2 Hours / \$35.00

3 Hours / \$41.00

4 Hours / \$49.00

Additional Hour: \$10 / hour

Vodka: Kettle One

Rum: Bacardi Gold, Bacardi Superior

Gin: Bombay Sapphire

Tequila: Casa Dores Blanco

Whiskey: Johnny Walker Black, Jameson

Divers: Campari, Aperol, Triple Sec, Amaretto

Vermouth: Cinzano Sec, Cinzano Rosso

House Wine: Available upon request

Beer: Available upon request

Mixers: Orange, Cranberry, Pinapple, Grapefruit  
Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

## DELUXE OPEN BAR

1 Hour / \$36.00

2 Hours / \$46.00

3 Hours / \$53.00

4 Hours / \$64.00

Additional Hour: \$12 / hour

Vodka: Grey Goose , Kettle One

Rum: Bacardi Gold, Bacardi Superior

Gin: Bombay Sapphire, Hendrick's

Tequila: Casa Dores Blanco, Casa Dores  
Resposato

Whiskey: Johnny Walker Black

Jameson, Glenlivet Founder's Reserve

Cognac: Hardy Cognac VSOP

Divers: Campari, Aperol, Triple Sec, Amaretto

Vermouth: Cinzano Sec, Cinzano Rosso

House Wine: Available upon request

Beer: Available upon request

Mixers: Orange, Cranberry, Pinapple, Grapefruit  
Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

# À la Carte Bar

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## APÉRITIF.....\$8.00

Campari,  
Aperol  
Triple Sec,  
Amaretto

## VERMOUTH.....\$8.00

Cinzano Sec  
Cinzano Rosso

## IMPORTED BEER.....\$9.00

## GLASS OF WINE.....\$9.00

## SPARKLING WINE.....\$11.00

FIOL Prosecco

## CHAMPAGNE.....\$25.00

Veuve Cliquot

## VODKA

Grey Goose.....\$10.00  
Kettle One.....\$9.00

## RUM

Bacardi Gold.....\$9.00  
Bacardi Superior.....\$9.00

## GIN

Bombay Sapphire.....\$8.00  
Hendrick's.....\$10.00

## TEQUILA

Casa Dores Blanco.....\$10.00  
Casa Dores Resposato.....\$11.00

## COGNAC

Hardy Cognac VSOP.....\$9.00

## WHISKEY

Johnny Walker Black.....\$8.00  
Jameson .....\$9.00  
Glenlivet Founder's Reserve.....\$12.00

## REGULAR SHOOTER.....\$8.00

## PREMIUM SHOOTER.....\$9.00

## CLASSIC COCKTAIL.....\$12.00

## PREMIUM COCKTAIL.....\$14.00

## NON ALCOHOLIC

Virgin Cocktail..... \$7.00

Soft Drink..... \$3.00

Coca-Cola  
Diet Cola  
Sprite  
Ginger Ale  
Club Soda  
Tonic Water

Juice..... \$3.00

Orange  
Cranberry  
Pineapple  
Grapefruit  
Tomato

Water Bottle..... \$3.00

Sparkling Water..... \$3.00

Energy Drink..... \$6.00

Red Bull

# Our Wine Selection

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## RED WINE

Umberto Cesari Iove Rubicone, Sangiovese, Merlot, Emilia-Romagna, Rubicone, Italia, 2020	45\$
Ruffino Chianti, Tuscany Italia, 2019	50\$
Liberty School Cabernet-Sauvignon Paso Robles, Paso Robles, United States, 2020	60\$

## WHITE WINE

Umberto Cesari Iove Emilia, Pinot Grigio, Chardonnay, Emilia-Romagna, Rubicone, Italia, 2019	45\$
Domaine Cibadiès Chardonnay Pays d'Oc, Chardonnay, Languedoc-Roussillon, Pays d'Oc, France, 2019	50\$
Château St Jean Chardonnay Sonoma, Chardonnay, California, United States, 2020	60\$