



HOLIDAY DINNER MENU #1



THREE-COURSE DINNER MENU
\$39.00++ PER PERSON - CHOICES AT TABLE

STARTER

QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY-BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTONS AND GRANA PADANO CHEESE

CHEF'S FEATURE SOUP

YOUR SERVER HAS TODAY'S OFFERING

ENTRÉE

PEPPERCORN STEAK

7 OZ FLAT IRON STEAK, WHISKEY-PEPPERCORN SAUCE, GARLIC MASHED POTATOES, FRESH VEGETABLES

WILD MUSHROOM CHICKEN SUPREME (HALAL)

WILD MUSHROOM DEMI GLACE, GARLIC MASHED POTATO, FRESH VEGETABLES

FRESH FILLET OF ATLANTIC SALMON

MUSTARD HERB SAUCE, RICE PILAF, FRESH VEGETABLES

BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

DESSERT

CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

PECAN PIE

CHOCOLATE SAUCE

COFFEE OR TEA



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



HOLIDAY DINNER MENU #2



THREE-COURSE DINNER MENU

\$45.50++ PER PERSON
CHOICES AT TABLE

STARTER

QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY-BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTONS AND GRANA PADANO CHEESE

CHEF'S FEATURE SOUP

YOUR SERVER HAS TODAY'S OFFERING

ENTRÉE

SLOW-ROASTED PRIME RIB

8OZ AAA ALBERTA BEEF, LIGHTLY SPICED AND HAND CUT, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES AND HORSERADISH

FRESH FILLET OF ATLANTIC SALMON

MUSTARD HERB BUTTER, RICE PILAF, SEASONAL VEGETABLES

LAMB SHANK BRAISED IN GUINNESS

BARLEY RISOTTO AND ROOT VEGETABLES

GOAT CHEESE CHICKEN SUPREME (HALAL)

GOAT CHEESE, PESTO SAUCE, GARLIC MASHED POTATOES, SEASONAL VEGETABLES

BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

DESSERT

CHOCOLATE CARAMEL ALMOND CHEESECAKE

CRANBERRY APPLE CHEESECAKE

CHANTILLY CREAM

COFFEE OR TEA

* PLEASE NOTE THAT OUR FESTIVE ROAST TURKEY DINNER CAN BE ADDED TO THIS MENU AT NO EXTRA COST. PLEASE GIVE 48 HOURS' NOTICE IF THIS IS TO BE ADDED TO YOUR MENU.

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED





HOLIDAY DINNER MENU #3



THREE-COURSE DINNER MENU

\$49.50++ PER PERSON

CHOICES AT TABLE

STARTER

QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS, MIXED GREENS AND HONEY-BALSAMIC VINAIGRETTE

FIFTH TOWN GOAT CHEESE SALAD

ROCKET, ONTARIO HEIRLOOM BEETS, SPICY CANDIED PECANS, HONEY-BALSAMIC VINAIGRETTE

CHEF'S FEATURE SOUP

YOUR SERVER HAS TODAY'S OFFERING

ENTRÉE

NEW YORK STRIPLOIN

8 OZ CENTRE CUT, AAA ALBERTA BEEF, MINIMUM 28-DAY AGED, GARLIC MASHED POTATOES AND FRESH VEGETABLES

FRESH CLARE ISLAND ORGANIC SALMON

PUY LENTILS, HERB SALAD AND LEMON AIOLI

GOAT CHEESE CHICKEN SUPREME

GOAT CHEESE, PESTO SAUCE, GARLIC MASHED POTATOES AND FRESH VEGETABLES

SEAFOOD MAC & CHEESE

NOVA SCOTIA LOBSTER, SHRIMP, CRAB, FONTINA AND DUBLINER CHEESES, DRY VERMOUTH, CREAM

SLOW-ROASTED PRIME RIB

8 OZ CUT, AAA ALBERTA BEEF, LIGHTLY SPICED AND HAND CUT, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES AND HORSERADISH

BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

DESSERT

CRÈME BRÛLÉE

PECAN PIE

CHOCOLATE SAUCE

CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED





HOLIDAY DINNER MENU #4



ROASTED STRIPLOIN OF BEEF
ROASTED STRIPLOIN OF CARVERY BUFFET & SALAD BAR
\$45.00++ PER PERSON (GROUPS OF 40 OR MORE)

CREATE YOUR OWN SALAD

BABY GREENS, ROMAINE HEARTS,
SWEET PEPPERS, TOMATOES, CUCUMBERS

FRESH TOPPINGS

FETA CHEESE, GRANA PADANO CHEESE, BLACK OLIVES, CRISP
PANCETTA, SOURDOUGH CROUTONS, SUN-DRIED CRANBERRIES,
SUNFLOWER SEEDS, CHICKPEAS

HOUSE-MADE DRESSINGS

HONEY BALSAMIC VINAIGRETTE, RANCH, BLUE CHEESE

ENTRÉES

ROASTED STRIPLOIN OF AAA ALBERTA BEEF CARVERY

LIGHTLY SPICED, SLOW ROASTED
AU JUS, VARIOUS MUSTARDS, HORSERADISH

ROASTED CHICKEN BREAST (HALAL)

BONELESS, SKINLESS CHICKEN BREAST, WILD MUSHROOM DEMI
GLACE

OR

ATLANTIC SALMON

MUSTARD HERB BUTTER

PENNE PASTA WITH GOAT CHEESE

GRILLED VEGETABLES, SUN-DRIED TOMATOES, HOUSE-MADE
FRESH TOMATO BASIL SAUCE

ROASTED POTATOES

FRESH, SEASONAL VEGETABLES

CIABATTA DINNER ROLLS BASKET

BUTTER

DESSERT

FESTIVE DESSERT SQUARES

(SERVED AT THE TABLE)

COFFEE OR TEA



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED

FOOD STATIONS

STATIONS CREATE AN ATTRACTIVE VISUAL TO THE ROOM AND ADD FLAIR TO ANY FUNCTION. OUR CHEFS WILL PROVIDE DELICIOUSLY PREPARED FINGER FOODS IN THE ROOM.

OYSTER BAR STATION

\$275 PER CASE OF 100 OYSTERS (NORMALLY ALLOW FOR 2 OYSTERS PER PERSON)
FRESH PRINCE EDWARD ISLAND OYSTERS WITH A SELECTION OF SAUCES, FRESH HORSERADISH AND LEMON WEDGES

SNOW CRAB CLAWS AND CHILLED JUMBO SHRIMP ON ICE

\$350 FOR 100 PIECES
SNOW CRAB CLAWS SERVED WITH MARIE ROSE COCKTAIL SAUCE AND LEMON WEDGES.
CHILLED JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES

BEEF TENDERLOIN SANDWICH STATION

\$395 PER TENDERLOIN (SERVES APPROX. 40 GUESTS)
MEDIUM-ROASTED BEEF TENDERLOIN SERVED WITH MINI CRISP ROLLS AND A SELECTION OF MUSTARDS, HORSERADISH AND CARAMELIZED ONIONS

HONEY MUSTARD BAKED HAM SANDWICH STATION

\$225 PER BAKED HAM (SERVES APPROX. 40 GUESTS)
HONEY MUSTARD BAKED HAM (ON THE BONE) SERVED WITH MINI CRISP ROLLS AND A SELECTION OF MUSTARDS, AND PINEAPPLE CHUTNEY

PEAMEAL BACON SANDWICH STATION

\$5.25 PER PERSON
CORNMEAL-CRUSTED PEAMEAL BACON SERVED WITH MINI CRISP ROLLS WITH A SELECTION OF MUSTARDS, MAYONNAISE AND OTHER SELECT SAUCES

ANTIPASTO DISPLAY

\$8.50 PER GUEST
A SELECTION OF CURED MEATS, CHEESES AND SNACKS DISPLAYED FOR YOUR GUESTS' ARRIVAL. PROVOLONE, FONTINA AND MOZZARELLA, PROSCIUTTO AND FRESH MELON, SMOKED SAUSAGE, GENOA SALAMI, MARINATED VEGETABLES, OLIVES, ANCHOVIES, CROSTINI AND GRISSINI STICKS

SWEETS

FRESH FRUIT TRAY \$55 (SERVES 20 GUESTS)
CHOCOLATE TRUFFLES \$2.75 EACH
CHOCOLATE-DIPPED STRAWBERRIES \$3.00 EACH
A SELECTION OF ASSORTED CHEESECAKES ON A STICK \$4.99 EACH

CHEESE PLATTERS

A SELECTION OF CHEESES ACCOMPANIED BY CRACKERS, FRESHLY BAKED BREAD AND FRUITS
SMALL (10 PEOPLE) \$65
LARGE (20 PEOPLE) \$130



QUINN'S

STEAKHOUSE & IRISH BAR



QUINN

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