

QUINN'S
STEAKHOUSE & IRISH BAR



Holiday Dinner

TORONTO'S IRISH STEAKHOUSE
Irish Hospitality & Heritage On Tap

QUINN'S
STEAKHOUSE & IRISH BAR
S H E R A T O N C E N T R E

Holiday Entertainment made easy

The Holiday Season presents so many reasons to celebrate, so we would like to invite you to join us at Quinn's Steakhouse and Irish Bar for your very special office or family event!

Whether it is for Lunch, Dinner or a Cocktail Reception, we would love for you to discover the Hospitality that is offered all year round at Toronto's Irish Steakhouse!

Chef Paul Pisa has prepared a variety of crowd pleasing Prix Fixe Menus, all within an attractive price level. However, we can always assist you in creating a custom made Prix Fixe Menu with all your favourite dishes.

Start by talking to a member of Quinn's Management Team.

We are committed to make your Holiday Event extra special and easy.

QUINN'S

STEAKHOUSE & IRISH BAR
SHERATON CENTRE

❄️❄️ *Holiday Dinner 1* ❄️❄️

QUINN'S HORS D'OEUVRES PLATTER

A SELECTION OF 4 ITEMS THAT CAN BE SELECTED FROM OUR HORS D'OEUVRES MENU.



MIXED GREENS & CRANBERRY SALAD

WITH SUNDRIED CRANBERRIES AND A CRANBERRY VINAIGRETTE

OR

BUTTERNUT SQUASH SOUP



PRIME RIB AU JUS

8OZ CUT, LIGHTLY SPICED AND SLOW ROASTED,
WITH GARLIC MASHED POTATOES AND SHOESTRING ONIONS

OR

ROASTED GRAIN FED ONTARIO TURKEY BREAST

SAVOURY BREAD PUDDING, CRANBERRY SAUCE AND GARLIC MASHED POTATOES

OR

PORK CHOP

TENDER GRILLED SINGLE BONE CHOP WITH APPLE CIDER REDUCTION,
SAUTEED APPLES AND GARLIC MASHED POTATOES

OR

CLARE ISLAND SALMON

PAN FRIED NEW POTATO AND LEMON BUTTER SAUCE



NEW YORK CHEESECAKE

BERRY COMPOTE



YOUR CHOICE

APPETIZER, MAIN COURSE AND DESSERT **\$35** HORS D'OEUVRES, MAIN COURSE AND DESSERT **\$40**

HORS D'OEUVRES, APPETIZER, MAIN COURSE AND DESSERT **\$45**

EXCLUDING TAXES & 17.5% GRATUITY

QUINN'S
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SHERATON CENTRE

❄️❄️ *Holiday Dinner 2* ❄️❄️

QUINN'S HORS D'OEUVRES PLATTER

A SELECTION OF 4 ITEMS THAT CAN BE SELECTED FROM OUR HORS D'OEUVRES MENU.



MIXED GREENS & CRANBERRY SALAD

WITH SUNDRIED CRANBERRIES AND A CRANBERRY VINAIGRETTE

OR

CAESAR SALAD

WITH ANCHOVY, BERKSHIRE PANCETTA, PARMESAN TUILE AND GARLIC CROUTONS

OR

BUTTERNUT SQUASH SOUP



PRIME RIB AU JUS

100Z CUT, LIGHTLY SPICED AND SLOW ROASTED, WITH GARLIC MASHED POTATOES AND SHOESTRING ONIONS

OR

CLARE ISLAND SALMON

PAN FRIED NEW POTATO AND LEMON BUTTER SAUCE

OR

TOP SIRLOIN STEAK

100Z WITH BROILED TOMATO AND LOADED BAKED POTATO

OR

ROASTED GRAIN FED ONTARIO TURKEY BREAST

SAVOURY BREAD PUDDING, CRANBERRY SAUCE AND GARLIC MASHED POTATOES



NEW YORK CHEESECAKE

BERRY COMPOTE

OR

DOUBLE CHOCOLATE PECAN TART

CHOCOLATE ESPRESSO GLAZE AND VANILLA SAUCE



YOUR CHOICE

APPETIZER, MAIN COURSE AND DESSERT **\$40** HORS D'OEUVRES, APPETIZER, MAIN COURSE AND DESSERT **\$45**
HORS D'OEUVRES, APPETIZER, MAIN COURSE AND DESSERT **\$50**

EXCLUDING TAXES & 17.5% GRATUITY

QUINN'S
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❄️❄️ *Holiday Dinner 3* ❄️❄️

QUINN'S HORS D'OEUVRES PLATTER

A SELECTION OF 4 ITEMS THAT CAN BE SELECTED FROM OUR HORS D'OEUVRES MENU.



MIXED GREENS & CRANBERRY SALAD

WITH SUNDRIED CRANBERRIES AND A CRANBERRY VINAIGRETTE

OR

CAESAR SALAD

WITH ANCHOVY, BERKSHIRE PANCETTA, PARMESAN TUILE AND GARLIC CROUTONS

OR

BUTTERNUT SQUASH SOUP



PRIME RIB AU JUS

14OZ CUT, LIGHTLY SPICED AND SLOW ROASTED, WITH GARLIC MASHED POTATOES AND SHOESTRING ONIONS

OR

ROASTED GRAIN FED ONTARIO TURKEY BREAST

SAVOURY BREAD PUDDING, CRANBERRY SAUCE AND GARLIC MASHED POTATOES

OR

PAN SEARED HALIBUT

PORCINI CRUSTED WITH CREAMED CORN AND FRESH BASIL

OR

FILET MIGNON

7OZ WITH BROILED TOMATO AND LOADED BAKED POTATO



NEW YORK CHEESECAKE

BERRY COMPOTE

OR

DOUBLE CHOCOLATE PECAN TART

CHOCOLATE ESPRESSO GLAZE AND VANILLA SAUCE



YOUR CHOICE

APPETIZER, MAIN COURSE AND DESSERT **\$45** HORS D'OEUVRES, APPETIZER, MAIN COURSE AND DESSERT **\$50**

HORS D'OEUVRES, APPETIZER, MAIN COURSE AND DESSERT **\$55**

EXCLUDING TAXES & 17.5% GRATUITY

QUINN'S
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SHERATON CENTRE

Hors D'Oeuvres Menu

CHOOSE ANY EIGHT (8) FOR \$20PP

CHOOSE ANY TEN (10) FOR \$25PP

CHOOSE ANY TWELVE (12) FOR \$30PP

CHOOSE ANY FOURTEEN (14) FOR \$35PP

CRUDITES – FRESH VEGETABLES SERVED WITH ROAST GARLIC AIOLI SAUCE

GRILLED VEGETABLE AND MOZZARELLA MINI PIZZAS

FRITTI MISTI – MIXED FRESH VEGETABLES IN LIGHT CRISPY BATTER WITH GARLIC MAYONNAISE FOR DIPPING

BRUSCHETTA WITH CANNELLINI BEANS & SICILIAN SEMI-DRIED TOMATOES

CRISP FRIED CHICKPEA FRITTERS WITH LEMON SALT

IRISH SMOKED SALMON ON SODA BREAD WITH CAPERS AND ONIONS

KILKENNY BATTERED SHRIMP WITH COCKTAIL SAUCE

GULF SHRIMP POACHED AND CHILLED, WITH 'JOE'S' REMOULADE DIP

OYSTERS ON THE HALF SHELL WITH SHALLOT MIGNONETTE AND FRESH LEMON

DONEGAL CRAB CAKES WITH HERB & CAPER REMOULADE

CURRY AND CHIPS – HOUSE CUT CHIPS WITH HOMEMADE CURRY SAUCE

IRISH POUTINE – BAKED POTATO FRIES & SHEEP'S MILK CHEESE CURD WITH LAMB JUS

GUINNESS BBQ BABY BACK RIBS

HOMEMADE IRISH COCKTAIL SAUSAGES WITH BROWN SAUCE FOR DIPPING

TANDOORI SPICED CHICKEN BROCHETTES WITH SPICY COCONUT & PEANUT DIPPING SAUCE

GUINNESS BBQ MEATBALLS

MINIATURE PHILLY STEAK SANDWICHES WITH PEPPERS, ONIONS, MUSHROOMS AND MELTED SWISS

BISON BURGER SLIDERS WITH CARAMELIZED ONION

CORNED BEEF SLIDERS ON ONION BUN WITH HARP MUSTARD

PRIME RIB SLIDERS WITH CREAMY HORSERADISH AND SHOESTRING ONIONS