



2017 CATERING MENU

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WELCOME TO CHESTNUT CONFERENCE CENTRE

Chestnut Conference Centre is committed to providing the highest quality experience for our guests. Located adjacent to the city landmark of Yonge and Dundas Square and directly north of the city's Financial District, Chestnut Conference Centre is in the heart of the downtown core.

We are a five minute walk from St. Patrick subway station, ten minute walk from the Eaton Centre and a ten minute walk from Toronto's Financial District. Chestnut Conference Centre has 20,000 square feet of meeting space amongst twelve meeting rooms, the largest can accommodate up to 1000 persons.

We are proud to serve 60% of our meals using locally produced ingredients. Supporting our local farmers and sourcing local, sustainable food is a top priority. The University of Toronto is also a water bottle free zone in it's continued support of green initiatives.

Our catering managers are pleased to accommodate custom menus and dietary preferences. Using only the highest quality ingredients, we have something that caters to every taste.

We look forward to working with you to make your next event a memorable one.

CATERING POLICIES

All prices are subject to a 15% service charge and 13% HST.

At Chestnut, we are proud to serve over 60% of our meals using locally produced ingredients.

All chicken and lamb served at Chestnut is Halal, (Halal beef is available upon request).

Please note that the University of Toronto is a bottled water free zone. Complimentary jugs of ice water are available.



BREAKFAST

All pricing is per person.

The Continental

\$14.95

Chilled orange and grapefruit juices
Freshly baked fanish, muffins, and croissants
Premium jams and butter
Coffee, decaffeinated coffee and a selection of tea

The Deluxe Continental

\$17.25

Chilled orange and grapefruit juices
Freshly baked mini muffins
Breakfast breads and scones
Premium jams and butter
Individual fruit yogurts
Sliced fresh fruit
Coffee, decaffeinated coffee and a selection of tea

Bagel Bar

\$15.50

Chilled orange and grapefruit juices
Freshly baked muffins
Assorted bagels (plain, whole wheat, poppy seed and sesame seed) served with homemade plain, strawberry, chive & smoked salmon cream cheese
Premium jams and butter
Coffee, decaffeinated coffee and a selection of tea

Southwestern Start Buffet

\$18.25

Chilled orange and grapefruit juices
Sweet corn and cheddar muffins

Build your own Breakfast Burrito

Your choice of eggs, andouille sausage, fresh diced tomatoes, salsa fresca, refried beans, grated yellow and white cheddar

Sliced fresh fruit

Coffee, decaffeinated coffee and a selection of tea

Swiss Muesli Bar Buffet

\$18.75

Chilled orange and grapefruit juices

Build your own Yogurt Parfait and Hot Oatmeal

Toppings include hand crafted granola, dried cranberries, dried pineapple, assorted nuts and seeds, assorted whole grains, maple syrup, brown sugar and dried apricots

Sliced fresh fruit

Fruit and fibre muffins

Whole grain toast with premium jams and butter

Coffee, decaffeinated coffee and a selection of tea

Chestnut Breakfast Buffet

\$20.50

Chilled orange and grapefruit juices
Freshly baked danish, muffins, and croissants
Premium fruit preserves and butter
Scrambled eggs
Home fried potatoes with sautéed onions
Bacon and sausages
White and whole wheat toast
Coffee, decaffeinated coffee and a selection of tea



BREAKFAST ENHANCEMENT SELECTIONS

All pricing is per person.

Individual cereals with milk and brown sugar	\$3.25
Individual low fat fruit yogurt	\$3.25
Chocolate croissants	\$4.25
Hot oatmeal or Cream of Wheat	\$4.00
Freshly baked scones	\$4.00
Home baked breakfast breads	\$4.25
Whole fruit	\$3.00
Assorted sliced fruit	\$3.00
Fresh fruit kabobs	\$5.75
Hard boiled eggs	\$3.00
Yogurt parfait with granola and berries	\$6.25
Canadian back bacon	\$4.50
Cinnamon buns	\$4.50



SPECIALTY BREAKS

All pricing is per person.

Mom's Treat

\$8.50

Jumbo Cookies

Chocolate chip, oatmeal and raisin, and double chocolate

250 ml 2% white and 2% chocolate milk

Coffee, decaffeinated coffee and a selection of tea

Cupcake Break (min. 25 persons)

\$12.25

Cupcakes

Vanilla with lemon icing, chocolate with chocolate icing, red velvet with cream cheese icing

Sliced fresh fruit

Coffee, decaffeinated coffee and a selection of tea

Chestnut Break (min. 25 persons)

\$12.25

Assorted squares

Rice Krispie squares

Macarons

Assorted fruit smoothies

Assorted bottled fruit juices

Coffee, decaffeinated coffee and a selection of teas

Mediterranean Vegetable Break

\$12.75

(min. 25 persons)

Fresh cut vegetables with Tzatziki dip

Assorted olives

Assorted pita breads and crackers

Plain hummus, spiced hummus and baba ganoush

Assorted soft drinks and juice

Coffee, decaffeinated coffee and a selection of tea

Get Fit

\$15.00

(min. 25 persons)

Whole fresh seasonal fruit

Fruit and nut granola bars

Quinoa and dried fruit bars

Assorted drinkable & assorted individual yogurts

Assorted bottled fruit juices

Bottled carbonated spring water

Coffee, decaffeinated coffee and a selection of tea

Cheese and Fruit Break

\$15.50

(min. 25 persons)

Selection of Canadian cheese garnished with grapes

Assorted crackers and fresh baguette

Fresh fruit kebabs with yogurt dipping sauce

Coffee, decaffeinated coffee and a selection of tea



A LA CARTE BREAK SELECTIONS

All pricing is per person.

Snacks

Variety of granola bars	\$3.00 per piece
Chocolate bars	\$2.95 per piece
Individual low fat fruit yogurt	\$3.75 per piece
Jumbo cookies	\$3.25 per piece
French pastries	\$3.75 per piece
Mixed nuts (serves 8)	\$20.00 per bowl
Potato chips	\$9.00 per basket
Buttered popcorn	\$9.00 per basket
Chocolate brownies	\$4.25 per piece
Sliced fresh fruit	\$5.25 per person
Fresh fruit kebabs with yogurt dipping sauce	\$5.75 per piece
Assorted whole fruit	\$3.50 per piece
Rice Krispie squares	\$3.50 per piece

Beverages

Coffee and decaffeinated coffee	\$3.85 per person
Selection of teas	\$3.85 per person
Assorted fruit juices (orange, apple, grapefruit)	\$34.00 per 32oz. pitcher
Cranberry juice	\$34.00 per 32oz. pitcher
Iced tea or lemonade	\$25.75 per 32oz. pitcher
Assorted milk (skim, 2%, and chocolate)	\$4.00 per 250ml bottle
Assorted bottled fruit juices	\$3.85 per bottle
Assorted canned soft drinks	\$3.35 per can
Perrier	\$4.75 per bottle
Flavoured sparkling water	\$4.75 per bottle



BUFFET LUNCH

All pricing is per person.
All menus require a minimum of 10 persons.

The Boardroom

\$25.00

Tureen of Chef's daily soup
Salad of baby greens, cucumbers and grape tomatoes with Chef's selection of homemade dressings
Penne pasta salad tossed with artichokes and sun-dried tomatoes in a sweet basil oil
Fresh crudité & roasted garlic herb dip

Mini Kaiser Bun Sandwiches (2 pieces per person)

White and whole wheat kaisers filled with home style roast beef with dijon, smoked Ontario turkey with cranberry mayo, egg salad, fire roasted vegetables with arugula, tomatoes, and goat cheese

Oven baked cookies and brownies
Coffee, decaffeinated coffee and a selection of tea



The Corporate

\$27.00

Tureen of Chef's daily soup
Cookstown greens with red wine vinaigrette
Quinoa salad with dried fruits
Fresh crudité & roasted garlic herb dip

Deli Sandwiches (1½ pieces per person)

- Black forest ham and swiss cheese
- Roasted chicken salad with celery and cranberries
- Lemon infused tuna salad
- Roasted red pepper, portobello and asiago with pesto aioli

Rice Krispie squares, and brownies
Coffee, decaffeinated coffee and a selection of tea



It's a Wrap

\$29.00

Tureen of Chef's daily soup
Salad of baby greens, cucumbers and grape tomatoes with Chef's selection of homemade dressings
Greek-inspired farro salad

Wraps (3 pieces per person)

- Spinach tortilla with grilled chicken caesar, sun-dried tomatoes and parmesan reggiano
- Sun-dried tomato tortilla with smoked turkey, arugula, asiago and smoked tomato aioli
- Whole wheat tortilla salmon salad wrap with spinach, grape tomatoes and lemon aioli
- Roasted vegetables with hummus, tabouleh and artichoke in a spinach wrap

Assorted fruit tarts
Coffee, decaffeinated coffee and a selection of tea



BUFFET LUNCH cont.

All pricing is per person.
All menus require a minimum of 20 persons.

Little Italy Pizza & Pasta Buffet \$29.75

Minestrone soup

Arugula leaves, vine ripe tomatoes, goat cheese crumble and pesto vinaigrette

Green salad with Chef's assortment of housemade dressings

Flatbread pizza's including pepperoni, grilled vegetable and onion

Mushroom and cheese tortellini tossed with rustic tomato sauce, sun-dried tomatoes and grilled artichokes

Assorted Italian pastries

Decadent biscotti

Coffee, decaffeinated coffee and a selection of tea

China Town Buffet \$32.00

Asian mixed greens with sesame vinaigrette

Vegetable crudités with Asian dip

Oriental noodle salad

Spicy garlic chicken with baby bok choy, and carrots

Sliced beef in black bean sauce with peppers and onions

Braised bean curd and shiitake mushrooms with Oriental vegetables

Jasmine scented Oriental rice

Fortune cookies

Mini fruit tarts

Sliced fresh fruit

Coffee, decaffeinated coffee and a selection of tea



BUFFET LUNCH cont.

All pricing is per person.
All menus require a minimum of 30 persons.

The Danforth Buffet **\$32.50**

Spinach salad with lemon honey vinaigrette, vine ripened tomatoes, cucumbers, olives, Bermuda onions and feta
Vegetable crudité served with a roasted garlic dip

Chicken or beef souvlaki served with
Homemade tzatziki
Vegetable kebabs
Greek potatoes
Lemon rice pilaf

Baklava
Fresh sliced fruit
Coffee, decaffeinated coffee and a selection of tea



The Graduate Lunch Buffet **\$32.50**

Local potato salad with dill weed and Kosher dills
Deli tri-colour slaw

Chicken with sautéed mushrooms, caramelized onions in a tomato sauce
Ricotta ravioli tossed in a rich tomato basil sauce with fresh baby spinach
Braised beluga lentils with tomatoes and coriander roasted potatoes
Sautéed seasonal vegetables

Chocolate brownies
Assorted squares
Sliced seasonal fruits
Coffee, decaffeinated coffee and a selection of tea



The Southwestern Lunch Buffet **\$33.00**

Avocado, tomato, corn and black bean salad
Southwestern green salad topped with tortilla chips, served with buttermilk ranch dressing

Fajitas

Sautéed, chipotle beef and chicken in soft shell tortillas topped with chopped lettuce, tomatoes, onions, guacamole, salsa, cheddar cheese and black olives

Served with refried beans and Monterey rice

Assorted sliced fruit

Mini fruit flans

Coffee, decaffeinated coffee and a selection of tea



Create Your Own Sandwich \$28.75

Tureen of Chef's daily soup
Classic caesar salad

Sandwiches

Choice of four (4) types of sandwiches from the selection below to create your custom luncheon buffet, based on 1½ sandwich(es) per person.

- Smoked salmon and chive cream cheese on a pumpernickel bagel
- Black forest ham, swiss cheese and a hot mustard dressing served on an onion bun
- Grilled chicken breast with guacamole and vine ripened tomatoes on a whole wheat kaiser
- Roast turkey with tomato relish on multi-grain bread
- Niagara-cured prosciutto ham with roasted bell peppers and grilled zucchini on a Calabrese bun
- Grilled eggplant and mozzarella cheese, with a basil and lemon aioli in a spinach wrap
- Free-range egg salad with Boston bibb lettuce on a buttery croissant
- Aged angus roast with pickled red onions and bistro mayo on a Ciabatta bun
- Roasted sweet Ontario peppers and portobello mushroom served with a rosemary aioli on a Calabrese bun
- Roasted pepper hummus, vine ripened tomatoes and arugula in a whole wheat pita

Sliced fresh fruit

Mini pastries

Coffee, decaffeinated coffee and a selection of tea



PLATED LUNCH

All pricing is per person.

Penne Pasta

\$28.00

Traditional minestrone soup, served with aged Romano cheese

Penne pasta with lemon and oregano
Marinated chicken, black olives, peppers and onions in an organic tomato basil sauce

Chocolate cognac fudge cake with mint crème anglaise
Coffee, decaffeinated coffee and a selection of tea



Pan Seared Salmon Fillet

\$36.00

Cream of mushroom soup, topped with fresh chives

Pan seared salmon fillet, served with chive butter, market vegetables, local roasted potatoes

Deluxe mixed berry brûlée
Coffee, decaffeinated coffee and a selection of tea



Breast of Capon

\$32.00

Vegetable orzo soup with parsley oil

Breast of capon, served with a woodland mushroom and sweet red onion ragout, market vegetables, local roasted potatoes

Swiss white chocolate with blackberry coulis
Coffee, decaffeinated coffee and a selection of tea



Take Away Box 1 \$22.25

Floured tortilla wrapped sandwich filled with black forest ham and swiss cheese OR roasted Italian vegetables

Chips

Oven baked cookies

Apple or orange bottled juices

Take Away Box 2 \$22.25

Deli sandwich filled with smoked turkey and swiss cheese OR roasted Italian vegetables

Chips

Oven baked cookies

Apple or orange bottled juices



RECEPTION

Canapés

Gravlax salmon tartar with black caviar on rosti	\$36.00
Herb and goat cheese crêpe purse	\$32.50
Shrimp and mango Vietnamese rice paper roll	\$35.25
Assorted sushi	\$48.00
Grilled vegetable on pumpkin rosti	\$31.00
Proscuitto rosette with foie gras chutney on a waffle cone	\$34.50



Hot Hors D'Oeuvres (sold by the dozen)

Peking duckling crêpe	\$32.25
Thai-spiced vegetable monsoon rolls	\$31.00
Spinach, feta and dill triangles	\$29.50
Assorted dim sum with dipping sauce	\$30.25
Moroccan firecracker	\$32.50
Wild mushroom torchère with gorgonzola sauce	\$31.50
Japanese chicken yakitori with teriyaki glaze	\$34.50
Indonesian royal beef satay with peanut sauce	\$32.00
Hawaiian shrimp with spiced pineapple glaze	\$35.25
Beef burger (sliders) topped with peppered cheddar cheese dressing	\$37.50
Chicken empanada	\$32.00
Vegetable samosa	\$30.50
Crab and brie crescent	\$35.75

RECEPTION cont.

A La Carte Selections

Mixed nuts	\$19.00 per bowl
Potato chips	\$8.50 per basket
Atlantic smoked salmon with capers, red onions and lemon, served with black bread triangles	\$199.50 serves 25
Jumbo shrimp pyramid with spicy cocktail sauce and lemon	\$395.00 100 pieces
Oysters on a half shell with assorted condiments	\$395.00 100 pieces
Seasonal vegetable crudités with herb sour cream dip	\$4.25 per person
Imported and domestic cheese board with fruit garnish and water crackers	\$6.25 per person
Oven-roasted striploin of beef with mini kaiser rolls, assorted mustards and horseradish	\$345.00 serves 30
Roast top sirloin of Canadian angus beef with mini kaiser rolls, assorted mustards and horseradish	\$310.00 serves 40
Baked double smoked honey ham leg, with mini kaiser rolls, assorted mustards and horseradish	\$300.00 serves 40
Wheel of French brie with fruit garnish and water crackers	\$185.00 serves 50
Antipasto platter – roasted peppers, grilled zucchini, bocconcini cheese, assorted olives and sliced prosciutto ham	\$280.00 serves 40

Sweet Table (min. 50 persons) \$22.00

- Mini fruit tarts
- Milk chocolate caramel cake
- Red velvet cake
- Truffle cake
- Strawberry shortcake
- Bailey's cheese cake with assorted fruit coulis
- Chocolate croquembouche
- Assorted sliced fruit platter
- Assorted imported and domestic cheese board with fruit garnish and water crackers
- Coffee, decaffeinated coffee and a selection of tea



The Lakeview Dinner Buffet (min. 50 persons) **\$54.00**

Freshly baked rolls and butter
Vegetable crudité with herb dip

Salads

Tossed field greens with assorted dressing
Romaine and radicchio hearts with garlic croutons and grated parmesan
Tomato and mozzarella drizzled with basil oil
New potatoes tossed with fresh herbs and dijon vinaigrette
Pasta salad with charred corn, peppers and chipotle dressing

Cold Selections

Poached Atlantic salmon medallions with lemon remoulade
Sliced European meats with sweet gherkins

Hot Selections

Pepper-crusted striploin of beef with wild mushroom sauce, mustards and horseradish
Sautéed Spanish-style shrimps with cherry tomatoes
Penne pasta with roasted butternut squash and pine nuts tossed in a mint-scented olive oil
Market vegetables
Local roasted new potatoes

Sweets

Mini fruit tarts, Swiss apple flan, sacher torte, truffle cake, Bailey's cheese cake, black and white chocolate mousse, fresh fruit platter, assorted imported and domestic cheese board, coffee, decaffeinated coffee and a selection of tea



The Chestnut Tree Dinner Buffet (min. 50 persons) **\$46.00**

Freshly baked rolls and butter
Vegetable crudité's with herb dip

Salads

Mixed Cookstown greens, tossed in a creamy sundried tomato dressing
Roasted bell peppers, grilled zucchini and red onions
Red skin potato salad tossed with fresh herbs in a dijon vinaigrette

Hot Selections

Herb-crusted top sirloin of beef with green peppercorn jus
Seared breast of chicken with glazed peppers and mushrooms
Penne pasta, charred fennel and sun-dried tomatoes, tossed in parsley pesto sauce
Local roasted potatoes
Buttered vegetables

Sweets

Assorted cakes and squares
Oven baked cookies
Fresh sliced fruit
Coffee, decaffeinated coffee and a selection of tea



PLATED DINNER

All pricing is per person.

Soups \$7.25

Purée of roasted cauliflower and aged Ontario cheddar, topped with parsley cream

Cream of woodland mushroom, topped with fresh chives

Roasted butternut squash, with toasted pine nuts and mint sour cream drizzle

Southern Italian minestrone, served with pesto and fresh romano cheese

Roasted corn chowder, topped with slivers of smoked ham

Shrimp and shiitake mushroom wontons, in a clear broth finished with scallions and coriander

Lentil and bacon gumbo, topped with gorgonzola croutons

Salads \$7.50

Californian mini greens, tossed in a honey lime vinaigrette with candied pecans

Spinach and sliced button mushroom salad, tossed with dijon chive vinaigrette and topped with Bermuda onions

Tender Boston bibb lettuce and watercress, dressed with a citrus mint yogurt topped with toasted almonds

Belgian endive, curly endive and radicchio salad tossed with poppy seed and a red onion vinaigrette topped with spiced walnuts

Baby romaine leaf, dressed with a creamed basil vinaigrette and topped with smoked Canadian bacon bits, croutons and Romano cheese

Entrées

Oven roasted Canadian angus prime rib of beef, accompanied with creamy horseradish and Yorkshire pudding

Pan seared breast of capon, accompanied with sautéed peppers and purple onions in a tomato reduction

Oven roasted Canadian angus beef tenderloin, served with a roasted peppercorn sauce

Braised lamb shank, served with roasted garlic mash and sautéed rapini

Seared fillet of Atlantic salmon, served on a bed of farro pilaf and swiss chard

Free range chicken breast stuffed with spinach, rosemary and goat cheese served with pan drippings

Seared double Ontario pork chop, served with a warm apple compote

\$37.50 per person

\$31.50 per person

\$43.25 per person

\$38.00 per person

\$41.00 per person

\$35.70 per person

\$34.50 per person



Vegetarian Entrées **\$31.50** per person

Sesame and Panko-crusted tofu with a ginger soya glaze served with Jasmine rice and baby bok choy
Creamy risotto with butternut squash and beet chips
Charred bruschetta baci pasta

Vegan Entrées **\$31.50** per person

Eggplant and mushroom steak served on top of quinoa black bean corn pilaf
Quinoa pilaf served with mushroom ragout
Beluga lentil and rice pilaf with a Moroccan Marrakesh stew

Desserts **\$7.25** per person

Vanilla bean cremeux tart
French apple tart
Lemon meringue tart
Dulce de leche cheesecake
Strawberry and rhubarb mascarpone tart
White chocolate Grand Marnier mousse



SWEET TABLE

All pricing is per person.
Menu requires a minimum of 50 persons.

\$22.00 per person

Mini fruit tarts

Red velvet cake

Strawberry shortcake

Milk chocolate caramel cake

Truffle cake

Bailey's cheese cake with assorted fruit coulis

Chocolate croquembouche

Assorted sliced fruit platter

Assorted imported and domestic cheese board with fruit garnish and water crackers

Coffee, decaffeinated coffee and a selection of tea



BEVERAGES

A labour charge of \$26.00 per hour (minimum of 4 hours)
for each Bartender, Monitor and Cashier will be charged.

BEVERAGES

Non-Alcoholic Beverages

Coffee and decaffeinated coffee	\$3.85 per person
Selection of teas	\$3.85 per person
Assorted fruit juices (orange, apple, and grapefruit)	\$33.50 32 oz. pitcher
Cranberry juice	\$33.50 32 oz. pitcher
Iced tea or lemonade	\$25.75 32 oz. pitcher
Assorted milk (skim, 2%, and chocolate)	\$4.00 250mL carton
Assorted bottled juice	\$3.85 per bottle
Assorted canned soft drinks	\$3.35 per can
Perrier	\$4.75 per bottle
Flavoured sparkling water	\$4.75 per bottle

Punch Station

\$5.50 per person

- Fruit punch
- Whiskey sour, daiquiri and Mai Tai
- Champagne, Mimosa and alcoholic punch

Bartender fee for punch service only

\$30.00 per bartender, per hour (minimum 4 hours)



BEVERAGES cont.

Host Bar

Premium brands	\$5.25
Deluxe brands	\$5.75
Domestic bottled beer	\$5.25
Imported bottled beer	\$5.75
Liqueurs	\$5.25
House wine (glass)	\$5.25
Soft drinks and juices (glass)	\$2.10
Sparkling water	\$3.00

Cash Bar

Premium brands	\$7.00
Deluxe brands	\$7.50
Domestic bottled beer	\$7.00
Imported bottled beer	\$7.50
Liqueurs	\$7.00
House wine (glass)	\$7.00
Soft drinks and juices (glass)	\$2.60
Sparkling water	\$4.00

Host bar prices are subject to 13% HST and a 15% service charge.

Cash bar includes all applicable taxes and gratuities.



BEVERAGES cont.

CANADIAN

White Wines

Chardonnay, Jackson Triggs **\$25.00**

Pinot Gris, Paradisio **\$35.00**

Red Wines

Cabernet Sauvignon, Jackson Triggs **\$25.00**

Shiraz, McPherson **\$37.00**

FOOD SERVICES *at*  **UNIVERSITY OF
TORONTO**

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