Menu
Breakfast

The Continental $19/person
- Assorted Chilled Bottle Juices
- Freshly Baked Danishes, Muffins and Croissants
- Premium Jams and Butter
- Blue Dragon Coffee and Assorted Teas

Add: Assorted Slice Fruit $4/person

The Deluxe Continental $24/person
- Assorted Chilled Bottle Juices
- Freshly Baked Mini Muffins
- Breakfast Breads and Scones
- Premium Jams and Butter
- Individual Fruit Yogurts
- Sliced Fresh Fruit
- Blue Dragon Coffee and Assorted Teas

Wellness Breakfast $26/person
- Assorted Chilled Bottle Juices
- Hot Oatmeal
- Chia Pudding Finished with Marinated Berries
- Sliced Fresh Fruit
- Whole Grain Muffin
- Premium Jams and Butter
- Blue Dragon Coffee and Assorted Teas

Bagel Bar $20/person
- Assorted Chilled Bottle Juices
- Freshly Baked Muffins
- Assorted Bagels (Plain, Whole Wheat and Sesame Seed) Served with Housemade Plain, Strawberry, Chive & Smoked Salmon Cream Cheese
- Premium Jams and Butter
- Blue Dragon Coffee and Assorted Teas

Add: Assorted Slice Fruit $4/person
Breakfast Enhancement Selections
*All pricing is per person.

- Individual Low Fat Fruit Yogurt $3.25
- Hot Oatmeal or Cream of Wheat $4
- Freshly Baked Scones $4
- Home Baked Breakfast Breads $4.25
- Whole Fruit $3
- Assorted Sliced Fruit $3
- Fresh Fruit Kabobs $5.75
- Hard Boiled Eggs $3
- Greek Yogurt Parfait with Granola and Berries $6.25
- Cinnamon Buns $4.5
- Eggs Benedict $9.95
Specialty Break

Mom’s Treat $11/person
- Jumbo Cookies: Chocolate Chip, Oatmeal and Raisin, and Carnival
- Blue Dragon Coffee and Assorted Teas
- Assorted Milk (2% and Chocolate 237ml) or Soft Drinks

Cupcake Break $14/person (minimum 20 persons)
- Cupcakes: Vanilla with Lemon Icing, Chocolate with Chocolate Icing, Red Velvet with Cream Cheese Icing
- Sliced Fresh Fruit
- Blue Dragon Coffee and Assorted Teas

Chestnut Break $15/person (minimum 20 persons)
- Assorted Squares
- Rice Krispie Squares
- Mixed Nuts
- Assorted Fruit Smoothies
- Assorted Bottled Fruit Juices
- Blue Dragon Coffee and Assorted Teas

Mediterranean Vegetable Break $16/person (minimum 20 persons)
- Fresh Cut Vegetables with Tzatziki Dip
- Assorted Olives
- Assorted Pita Breads and Crackers
- Plain Hummus, White Bean Dip and Baba Ganoush
- Assorted Soft Drinks and Juice
- Blue Dragon Coffee and Assorted Teas
**Get Fit**  
$16/person  
(minimum 20 persons)
- Whole Fresh Seasonal Fruit
- Fruit and Nut Granola Bars
- Assorted Individual Yogurts
- Coconut Water
- Blue Dragon Coffee and Assorted Teas

**Cheese and Fruit Break**  
$16.50/person  
(minimum 20 persons)
- Selection of Canadian Cheese Garnished with Dried and Fresh Fruits
- Assorted Crackers and Fresh Baguette
- Fresh Fruit Salad
- Blue Dragon Coffee and Assorted Teas

**Chip and Dip**  
$14.50/person  
(minimum 20 persons)
- Coloured Corn Tortillas
- Garlic Pita Chips
- Pico de Gallo
- Jalapeno Tomato Salsa
- Guacamole
- Assorted Soft Drinks or Juice
- Blue Dragon Coffee and Assorted Teas

**À la carte break selections**
- Variety of Granola Bars  $3.00/ piece  
- Chocolate Bars  $2.95/ piece  
- Individual Low Fat Fruit Yogurt  $3.75/ piece  
- Jumbo Cookies  $3.25/ piece  
- French Pastries  $3.75/ piece  
- Individual Potato Chips  $2.95/ bag  
- Chocolate Brownies  $4.25/ piece  
- Sliced Fresh Fruit  $5.25/ person  
- Assorted Whole Fruit  $3.50/ piece  
- Rice Krispie Squares  $3.50/ piece
Buffet Lunch

The Boardroom $28/person
(minimum 10 persons)

- Tureen of Chef’s Daily Soup
- Salad of Baby Greens, Cucumbers and Grape Tomatoes with Chef’s Selection of House-made Dressing
- Penne Pasta Salad Tossed with Artichokes and Sundried Tomatoes in a Sweet Basil Oil
- Fresh Crudités & Roasted Garlic Herb Dip
- Miniature Sandwiches: (2 Pieces per Person)
  - White and Whole-wheat Buns Filled with Slow Cooked Pepper Crusted Roast Beef with Creamy Dijon
  - Double Smoked Ontario Turkey with Cranberry Citrus Mayo
  - Local Egg Salad with Sliced Scallions
  - Roasted Zucchini, Peppers, Bermuda Onions, Tomatoes, Feta Cheese and Arugula
- Oven Baked Cookies and Brownies
- Blue Dragon Coffee and Assorted Teas
**The Corporate**

$31/person
(minimum 10 persons)

- Tureen of Chef’s Daily Soup
- Cookstown Greens with Apple Cider Vinaigrette
- Quinoa Salad with Dried Fruits
- Fresh Crudités & Roasted Garlic Herb Dip
- Deli Sandwiches (1½ Pieces per Person) on a Variety of Breads:
  - Black Forest Ham & Provolone Cheese
  - Curry Chicken Salad, with Charred Pineapple
  - Lemon Infused Tuna Salad
  - Roasted Cauliflower Salad: Cauliflower Tossed in Vegan Mayo, Spices and Flat Parsley
- Rice Krispie squares
- Brownies
- Blue Dragon Coffee and Assorted Teas

**It’s a Wrap**

$33/person
(minimum 10 persons)

- Tureen of Chef’s Daily Soup
- Salad of Baby Greens, Cucumbers and Grape Tomatoes with Chef’s Selection of House-made Dressing
- Greek Inspired Farro Salad
- Wraps: (3 Pieces per Person)
  - Spinach Tortilla with Grilled Chicken Caesar, Sundried Tomatoes and Parmesan Reggiano
  - Sundried Tomato Tortilla with Roasted Turkey, Arugula, Asiago and Cranberry Mayo
  - Whole Wheat Tortilla Tuna Salad Wrap with Spinach, Grape Tomatoes and Lemon Aioli
  - Picnic Chickpea Salad in a Flour Tortillas Wrap
- French Pastries
- Blue Dragon Coffee and Assorted Teas
China Town  $36/person  (minimum 20 persons)

- Asian Mixed Greens with Sesame Vinaigrette
- Oriental Noodle Salad
- Sesame Ginger Chicken with Asian Vegetables
- Sliced Beef in Black Bean Sauce with Broccoli
- Braised Bean Curd and Shitake Mushrooms with Oriental Vegetables
- Jasmine Scented Oriental Rice
- Vegetable Spring Rolls
- Fortune Cookies
- Mini Fruit Tarts
- Sliced Fresh Fruit
- Blue Dragon Coffee and Assorted Teas

Little Italy Pizza & Pasta  $34/person  (minimum 30 persons)

- Minestrone Soup
- Arugula Leaves, Vine Ripe Tomatoes, Sliced Bocconcini and Basil Pesto Vinaigrette
- Green Salad with Chef’s Assortment of House-made Dressings
- Flatbread Pizza’s Including Pepperoni, Grilled Vegetable & Onion
- Butternut Ravioli with a Light Tomato Sauce with Basil
- Assorted Italian Pastries
- Decadent Biscotti
- Blue Dragon Coffee and Assorted Teas
The Danforth  $36/person
(minimum 30 persons)

- Spinach Salad with Lemon Honey Vinaigrette, Vine Ripened Tomatoes, Cucumbers, Olives, Bermuda Onions and Feta
- Vegetable Crudités Served with a Roasted Garlic Dip
- Chicken Souvlaki Served with House-made Tzatziki/ Pita Bread
- Vegetable Kebobs
- Greek Potatoes
- Lemon Rice Pilaf
- Seasonal Tarts
- Fresh Sliced Fruit
- Blue Dragon Coffee and Assorted Teas

The Graduate  $34/person
(minimum 30 persons)

- Baby Mesclun Greens, Carrots, Cucumbers and Grape Tomatoes with House-made Vinaigrette
- Greek Pasta Salad with Artichoke and Cucumbers
- Deli Carrot Slaw with Golden Raisin
- Chicken Piccata with Mushroom White Wine Reduction
- Penne Pasta Alfredo with Baby Spinach and Sun-dried Tomatoes
- Braised Beluga Lentils with Tomatoes and Coriander
- Rice Pilaf
- Sautéed Seasonal Vegetables
- Chocolate Brownies
- Assorted Squares
- Sliced Seasonal Fruits
- Blue Dragon Coffee and Assorted Teas
Create Your Own Sandwich  
($33/person) 
(minimum 30 persons)

- Tureen of Chef’s Daily Soup 
- Classic Caesar or Vegan Powerhouse 

**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.*
- Roasted Cauliflower Salad Sandwich: Cauliflower Tossed in Vegan Mayo, Spices and Flat Parsley on Focaccia Bread 
- Steak Caramelized Onion and Chevre: Slow-roasted, Thinly Sliced Beef, Caramelized Local Onions; Goat Cheese and Dijon Horseradish on Soft Artisan Baguette 
- Caprese: Vine Tomato, Marinated Bocconcini, Fresh Basil, Pesto Aioli on a Black Olive Ciabatta Bun 
- Tuscan Grilled Chicken and Jalapeno Havarti: Herb Marinate Grilled Chicken, Jalapeno Havarti and Ancho Chipotle Sauce on a Fresh Baked Ciabatta Bun 
- Picnic Chickpea Salad Sandwich: Chickpeas, Pickles, Red Onions, Dijon Mustard, Vegan Mayo and Arugula on Whole Grain Bread. 
- Black Forest Ham, Brie & Country Mustard Sandwich 
- Roasted Mediterranean Sandwich 
- Albacore Tuna Sandwich 
- Fresh Farm Egg Salad on Ciabatta 
- Smoked Salmon 
- Roasted Beet and Bean Butter 

- Mini Pastries 
- Sliced Fresh Fruit 
- Blue Dragon Coffee and Assorted Teas 

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Plated Lunch

Salmon Fillet  $41/person
- Miso Soup with Tofu, Nori and Scallions
- Teriyaki Ginger Glazed Salmon
- Baby Bok Choy, Garlic Fried Rice
- Mango Mousse with Raspberry Tart
- Blue Dragon Coffee and Assorted Teas

Breast of Capon  $36/person
- Vegetable Orzo Soup with Parsley Oil
- Breast of Capon, Served with a Pico de Gallo
- Market Vegetables, Roast Local Potatoes
- Apple Crumble Tart with Cinnamon Whipped Cream
- Blue Dragon Coffee and Assorted Teas

Penne Pasta  $32/person
- 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
- Blue Dragon Coffee and Assorted Teas
## Reception

### Canapes
(minimum of three dozens per selection)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb and Goat Cheese Crepe Purse</td>
<td>$32.50/ dozen</td>
</tr>
<tr>
<td>Shrimp and Mango Vietnamese Rice Paper Roll</td>
<td>$35.25/ dozen</td>
</tr>
<tr>
<td>Assorted Sushi (Minimum 5 Dozen)</td>
<td>$48.00/ dozen</td>
</tr>
<tr>
<td>Grilled Vegetable on Pumpkin Rosti</td>
<td>$31.00/ dozen</td>
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<tr>
<td>Thai Salad Bundle/Ginger Infused Soy</td>
<td>$32.00/ dozen</td>
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<tr>
<td>Caprese Skewers</td>
<td>$32.50/ dozen</td>
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<tr>
<td>Bruschetta on a Black Olive Crostini</td>
<td>$31.50/ dozen</td>
</tr>
<tr>
<td>Watermelon and Feta Skewers</td>
<td>$32.50/ dozen</td>
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<tr>
<td>Peking Duckling Crepe</td>
<td>$32.25/ dozen</td>
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</tbody>
</table>

### Hot Hors d'Oeuvres
(minimum of three dozens per selection)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Spiced Vegetable Spring Rolls</td>
<td>$31.00/ dozen</td>
</tr>
<tr>
<td>Spinach, Feta and Dill Triangles</td>
<td>$29.50/ dozen</td>
</tr>
<tr>
<td>Assorted Dim Sum with Dipping Sauce</td>
<td>$30.25/ dozen</td>
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<tr>
<td>Lentil and Corn Croquette</td>
<td>$32.00/ dozen</td>
</tr>
<tr>
<td>Brie and Olive Provençal in Phyllo</td>
<td>$32.50/ dozen</td>
</tr>
<tr>
<td>Japanese Chicken Yakitori with Teriyaki Glaze</td>
<td>$34.50/ dozen</td>
</tr>
<tr>
<td>Indonesian Royal Beef Satays with Peanut Sauce</td>
<td>$34.50/ dozen</td>
</tr>
<tr>
<td>Thai Shrimp on Lemongrass</td>
<td>$36.00/ dozen</td>
</tr>
<tr>
<td>Beef Burger (Sliders) Topped with Jalapeno Havarti</td>
<td>$37.50/ dozen</td>
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<tr>
<td>Chicken Empanada</td>
<td>$32.00/ dozen</td>
</tr>
<tr>
<td>Vegetable Samosa</td>
<td>$30.50/ dozen</td>
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<tr>
<td>Crab and Brie Crescent</td>
<td>$32.00/ dozen</td>
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<tr>
<td>Jerk Chicken Skewers with Pineapple Glaze</td>
<td>$34.50/ dozen</td>
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<tr>
<td>Mini Asian Steam Buns Chicken or Vegetarian</td>
<td>$33.50/ dozen</td>
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<tr>
<td>Crab Croquette</td>
<td>$36.00/ dozen</td>
</tr>
<tr>
<td>Mini Grilled Cheese</td>
<td>$35.00/ dozen</td>
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<tr>
<td>Chickpea Falafel</td>
<td>$34.50/ dozen</td>
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</tbody>
</table>
À la Carte Selection

- Atlantic Smoked Salmon with Capers, Red Onions and Lemon Served with Black Bread Triangles $199.50 serves 25
- Jumbo Shrimp with Spicy Cocktail Sauce and Lemon $395/100 pieces
- Seasonal Vegetable Crudités with Herb Sour Cream Dip $4.25/person
- Imported and Domestic Cheese Board with Fruit Garnish and Water Crackers $6.25/person
- Oven-roasted Striploin of Beef with Mini Kaiser Rolls, Assorted Mustards and Horseradish $345 serves 30
- Roast Top Sirloin of Canadian Angus Beef with Mini Rolls, Assorted Mustards and Horseradish $310 serves 40
- Wheel of French Brie with Fruit Garnish and Water Crackers $185 serves 50
- Antipasto Platter – Roasted Peppers, Grilled Zucchini, Bocconcini Cheese, Assorted Olives and Sliced Prosciutto Ham $280 serves 40
- Smoked Beef Brisket Served with Creamy Coleslaw and Ciabatta Buns $300 serves 25

Deluxe Sweet Table $18/person (minimum 30 persons)

- Deluxe French Pastries
- Seasonal Tarts
- Traditional Squares
- Freshly Baked Cookies
- Assorted Sliced Fruits
- Selection of Canadian Cheese Garnished with Dried and Fresh Fruits, Assorted Crackers and Fresh Baguette
Buffet Dinner

The Lakeview Dinner Buffet $60/person
(minimum 50 persons)

- Freshly Baked Rolls and Butter Vegetable Crudités with Herb Dip

- Salads
  - Tossed Field Greens with Assorted Dressing
  - Romaine and Radicchio Hearts with Garlic Croutons and Grated Parmesan
  - Caprese Salad
  - Red Skin Potato Salad Tossed with Pickles, Bermuda Onion in a Dijon Vinaigrette
  - Pasta Salad with Charred Peppers, Roasted Pearl Onions, Sundried Tomatoes and Chipotle Dressing

- Cold selections
  - Poached Atlantic Salmon Medallions with Lemon Remoulade
  - Charcuterie Platter with Mixed Pickles and Artisan Bread

- Hot selections
  - Pepper-crusted Striploin of Beef with Wild Mushroom sauce, mustards and horseradish
  - Sautéed Garlic Shrimps with Red and Green Pepper
  - Penne Pasta with Black Olives, Fennel, Roasted Pepper in a Garlic 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

- Blue Dragon Coffee and Assorted Teas
The Chestnut Tree
Dinner Buffet

$52/person

(minimum 50 persons)

• Freshly Baked Rolls and Butter Vegetable Crudités with Herb Dip

• Salads
  ◦ Mixed Cookstown Greens, Tossed in a Creamy Sundried Tomato Dressing
  ◦ Caprese Salad
  ◦ Red Skin Potato Salad Tossed with Pickles, Bermuda Onion in a Dijon Vinaigrette

• Hot selections
  ◦ Herb-crusted Top Sirloin of Beef with Chimichurri Sauce
  ◦ Seared Breast of Chicken with Pan Jus
  ◦ Penne Pasta, Roasted Eggplants, Onions and Zucchini in a Cream Tomato Reduction
  ◦ Local Roasted Potatoes
  ◦ Buttered Vegetables

• Sweets
  ◦ Assorted Cakes and Squares
  ◦ Oven Baked Cookies
  ◦ Fresh Sliced Fruit

• Blue Dragon Coffee and Assorted Teas
# Plated Dinner

<table>
<thead>
<tr>
<th>Dish</th>
<th>Cost</th>
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<tbody>
<tr>
<td><strong>Chicken Capon</strong></td>
<td>$48/person</td>
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<tr>
<td>- Purée of Broccoli and Aged Ontario Cheddar, Topped with Parsley Cream</td>
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<tr>
<td>- Pan Seared Breast of Capon, Accompanied with Tomato Provençal</td>
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<tr>
<td>- Garlic Roasted Potatoes, Seasonal Vegetables</td>
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<tr>
<td>- Vanilla Bean Cremeux Tart</td>
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<tr>
<td><strong>Prime Rib</strong></td>
<td>$64/person (minimum 20 persons)</td>
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<tr>
<td>- Cream of Woodland Mushroom, Topped with Fresh Thyme</td>
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<tr>
<td>- Oven Roasted Canadian Angus Prime Rib of Beef au Jus and Traditional Yorkshire Pudding</td>
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<tr>
<td>- Baked Potato, Roasted Root Vegetable</td>
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<tr>
<td>- Dulce de Leche Cheesecake</td>
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<tr>
<td><strong>Salmon</strong></td>
<td>$52/person</td>
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<tr>
<td>- Roasted Tomato Soup, with Toasted Croutons and Basil Oil Drizzle</td>
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<tr>
<td>- Maple Glazed Atlantic Salmon</td>
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<tr>
<td>- Sweet Potato Wedges and Swiss Chard</td>
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<tr>
<td>- Strawberry and Rhubarb Mascarpone Tart</td>
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<tr>
<td><strong>Chicken Supreme</strong></td>
<td>$50/person</td>
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<tr>
<td>- Southern Italian Minestrone, Served with Pesto and Fresh Romano Cheese</td>
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<tr>
<td>- Free-range Chicken Breast Stuffed with Leeks, Rice and Spinach Served with Pan Drippings</td>
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<tr>
<td>- Seasonal vegetables</td>
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<tr>
<td>- French Apple Tart</td>
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</tbody>
</table>
Plated Dinner Enhancements

Salads $12/person

- Baby Romaine Leaf, Dressed with a Creamed Basil Vinaigrette and Topped Smoked Canadian Bacon Bits, Croutons and Romano Cheese
- Spinach and Sliced Button Mushroom Salad, Tossed with Dijon Chive Vinaigrette and Topped with Bermuda Onions
- Californian Mini Greens, Tossed in a Honey Lime Vinaigrette with Charred Grape Tomatoes
- Tender Boston Bibb Lettuce and Watercress, Dressed with a Orange Mint Yogurt Topped with Toasted Almonds

Vegan Entrees $40/person

- Eggplant and Mushroom Steak Served on Top of a Quinoa Black Bean Corn Pilaf
- Quinoa and Tofu Stuffed Peppers on a Bed of Slow Simmered Tomato Sauce
- Chana Masala Served with Rice Pilaf and Grilled Naan
Beverages

Non-Alcoholic Beverages Selections

- Blue Dragon Coffee and Assorted Teas $4.00/person
- Assorted Milk (2% and Chocolate 237ml) $4.00 each
- Assorted Bottled Juice $4.00 each
- Soft Drinks (355ml) $3.35 each
- Montellier (355ml) $4.75 each
- Bubly Sparkling Water $3.35 each
- Tropicana Juice $3.85 each
- Fountain of Fruit Punch $50.00 each
We look forward to serving you!

89 Chestnut Street | Toronto, ON | M5G 1R1

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🌐 chestnutconferencecentre.utoronto.ca