
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**

Chestnut Breakfast

(minimum 20 persons)

\$28/person

- Assorted Chilled Bottle Juices
- Freshly Baked Danish, Muffins, and Croissants
- Premium Fruit Preserves and Butter
- Scrambled Eggs
- Home Fried Potatoes with Sautéed Onions
- Bacon and Sausages
- Sliced Fresh Fruit
- Blue Dragon Coffee and Assorted Teas

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

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|-----------------------------------|----------------|
| • 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

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)

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|-----------------------------------------------|----------------|
| • Herb and Goat Cheese Crepe Purse | \$32.50/ dozen |
| • Shrimp and Mango Vietnamese Rice Paper Roll | \$35.25/ dozen |
| • Assorted Sushi (Minimum 5 Dozen) | \$48.00/ dozen |
| • Grilled Vegetable on Pumpkin Rosti | \$31.00/ dozen |
| • Thai Salad Bundle/Ginger Infused Soy | \$32.00/ dozen |
| • Caprese Skewers | \$32.50/ dozen |
| • Bruschetta on a Black Olive Crostini | \$31.50/ dozen |
| • Watermelon and Feta Skewers | \$32.50/ dozen |
| • Peking Duckling Crepe | \$32.25/ dozen |

Hot Hors d'Oeuvres

(minimum of three dozens per selection)

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

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

Chicken Capon

\$48/person

- Purée of Broccoli and Aged Ontario Cheddar, Topped with Parsley Cream
- Pan Seared Breast of Capon, Accompanied with Tomato Provençal
- Garlic Roasted Potatoes, Seasonal Vegetables
- Vanilla Bean Cremeux Tart

Prime Rib

\$64/person

(minimum 20 persons)

- Cream of Woodland Mushroom, Topped with Fresh Thyme
- Oven Roasted Canadian Angus Prime Rib of Beef au Jus and Traditional Yorkshire Pudding
- Baked Potato, Roasted Root Vegetable
- Dulce de Leche Cheesecake

Salmon

\$52/person

- Roasted Tomato Soup, with Toasted Croutons and Basil Oil Drizzle
- Maple Glazed Atlantic Salmon
- Sweet Potato Wedges and Swiss Chard
- Strawberry and Rhubarb Mascarpone Tart

Chicken Supreme

\$50/person

- Southern Italian Minestrone, Served with Pesto and Fresh Romano Cheese
- Free-range Chicken Breast Stuffed with Leeks, Rice and Spinach Served with Pan Drippings
- Seasonal vegetables
- French Apple Tart

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!

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🌐 chestnutconferencecentre.utoronto.ca



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