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**  $28/person  
(minimum 20 persons)

- 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
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

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
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 Shiitake 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 or Beef 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
(minimum 30 persons)

$33/person

- 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
- 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)*

<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>
</tr>
<tr>
<td>Thai Salad Bundle/Ginger Infused Soy Caprese Skewers</td>
<td>$32.00/ 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>
</tr>
<tr>
<td>Thai Salad Bundle/Ginger Infused Soy Caprese Skewers</td>
<td>$32.00/ 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>
</tr>
<tr>
<td>Thai Salad Bundle/Ginger Infused Soy Caprese Skewers</td>
<td>$32.00/ 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>
</tr>
<tr>
<td>Thai Salad Bundle/Ginger Infused Soy Caprese Skewers</td>
<td>$32.00/ dozen</td>
</tr>
</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>
</tr>
<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>
</tr>
<tr>
<td>Chicken Empanada</td>
<td>$32.00/ dozen</td>
</tr>
<tr>
<td>Vegetable Samosa</td>
<td>$30.50/ dozen</td>
</tr>
<tr>
<td>Crab and Brie Crescent</td>
<td>$32.00/ dozen</td>
</tr>
<tr>
<td>Jerk Chicken Skewers with Pineapple Glaze</td>
<td>$34.50/ dozen</td>
</tr>
<tr>
<td>Mini Asian Steam Buns Chicken or Vegetarian</td>
<td>$33.50/ dozen</td>
</tr>
<tr>
<td>Crab Croquette</td>
<td>$36.00/ dozen</td>
</tr>
<tr>
<td>Mini Grilled Cheese</td>
<td>$35.00/ dozen</td>
</tr>
<tr>
<td>Chickpea Falafel</td>
<td>$34.50/ dozen</td>
</tr>
</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

Reception Package $24/person
(based on six pieces per person, priced per hour, minimum 20 persons)

- Thai Salad Bundles
- Caprese Skewers
- Spinach, Feta and Spinach Triangles
- Vegetable Samosa
- Jerk Chicken Skewer
- Assorted Dim Sum

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!

89 Chestnut Street | Toronto, ON | M5G 1R1

(416) 585-3169
catering.chestnut@utoronto.ca
chestnutconferencecentre.utoronto.ca