



THE CONFERENCE CENTRE

Menu



BREAKFAST

Buffets, À la carte &
Specialty break options

Breakfast Menu

All Pricing is Per Person. All buffet pricing is based on 90 minutes of continuous service.

THE CONTINENTAL

\$23 per person

- Assorted Chilled Bottled Juices
- Freshly Baked Mini Croissants and Fruit Danishes
- Gourmet Mini Breakfast Loaves
- Preserves and Whipped Butter
- A Selection of Coffee and Pluck Teas

Add: Assorted Sliced Fruit or Warm Oatmeal for \$4 Per Person

THE DELUXE CONTINENTAL

\$30 per person

- Assorted Chilled Bottled Juices
- Sliced Fresh Fruit
- Freshly Baked Mini Croissants and Fruit Danishes
- Gourmet Mini Breakfast Loaves
- Preserves and Whipped Butter
- Individual Greek Yogurts
- A Selection of Coffee and Pluck Teas

Add: Warm Oatmeal for \$4 Per Person

MORNING POWER

\$27 per person

- Chestnut Signature Smoothies
- Hot Oatmeal with Maple Syrup, Dried Fruit, and Brown Sugar
- Yogurt, Granola and Berry Parfait
- Sliced Fresh Fruit
- Spinach, Ricotta, and Roasted Pepper Egg Bites
- A Selection of Coffee and Pluck Teas

CHESTNUT BREAKFAST

\$38 per person (min 20 people)

- Assorted Chilled Bottled Juices
- Sliced Fresh Fruit
- Freshly Baked Mini Croissants and Fruit Danishes
- Preserves and Whipped Butter
- Individual Greek Yogurts
- Scrambled Eggs
- Home-Fried Potatoes with Sautéed Onions and Peppers
- Applewood-Smoked Bacon and Chicken Sausages
- A Selection of Coffee and Pluck Teas

BAGEL BAR

\$25 per person

- Assorted Chilled Bottled Juices
- Gourmet Mini Breakfast Loaves
- Preserves and Whipped Butter
- Assorted Bagels (Plain, Whole Wheat and Sesame), served with Plain, Strawberry and Smoked Salmon Cream Cheese
- A Selection of Coffee and Pluck Teas

Add: Assorted Sliced Fruit or Warm Oatmeal for \$4 Per Person

Breakfast Menu

BREAKFAST À LA CARTE

All pricing is per item

- \$4.75** Individual Greek Yogurt
- \$5.50** Hot Oatmeal with Maple Syrup, Dried Fruit and Brown Sugar
- \$4.75** Freshly Baked Scones
- \$4.75** Assorted Gourmet Breakfast Loaves
- \$4.75** Freshly Baked Mini Croissants
- \$4.75** Assorted Mini Danishes
- \$4.00** Whole Fruit
- \$11.50** Fresh Sliced Fruit
- \$9.00** Fresh Fruit Kabobs with Honey Yogurt Dip
- \$3.00** Hard-Boiled Egg
- \$7.00** Greek Yogurt Parfait with Granola and Berries



Specialty Break Options

All Specialty Breaks Include Freshly Brewed Coffee and Pluck Teas. All buffet pricing is based on 45 minutes of continuous service.

FRESH-BAKED FAVOURITES

\$14 per person

- Jumbo Cookies: Chocolate Chip, Oatmeal Raisin, and Carnival
- Almond Biscotti and French Macaroons
- Assorted Soft Drinks

CUPCAKE BREAK

\$20 per person (min 20 people)

- Assortment of Gourmet Cupcakes with Whipped Icing
- Sliced Fresh Fruit Assorted Fruit
- Juices or Soft Drinks

SAVOURY SELECTIONS

\$16 per person (min 20 people)

- Miss Vickie's Chips, Doritos and Rold Gold Pretzels
- Individual Trail Mix
- Assorted Fruit Juices or Soft Drinks

MEDITERRANEAN SNACK

\$22 per person (min 20 people)

- Fresh Garden Vegetable Crudité with Hummus
- Tzatziki, Red Pepper Dip, and Baba Ghanoush
- Marinated Olives Assorted
- Coconut Water
- Pita Bread and Crackers

ENERGY BREAK

\$20 per person (min 20 people)

- Individual Greek Yogurt
- Chestnut Signature Smoothies
- Bananas
- Protein Bars

DONUT SHOPPE

\$16 per person

- Assorted Mini Donuts
- Chocolate Hazelnut and Caramel-Filled Beignets
- Strawberry-Lemon Infused Water



AFTERNOON TEA

\$20 per person (min 20 people)

- Freshly Baked Scones: Plain, Blueberry and Cheese
- French Macaroons
- Fruit Preserves and Honey-Whipped Butter
- Strawberry-Mint Infused Water
- Egg and Tuna Salad Finger Sandwiches

Specialty Break Options

All Specialty Breaks Include Freshly Brewed Coffee and Pluck Teas. All buffet pricing is based on 45 minutes of continuous service.

CHEESE AND FRUIT BREAK

\$25 per person (min 20 people)

- Selection of Canadian Cheese, Garnished with Grapes and Dried Fruit
- Assorted Crackers and Fresh Baguette
- Sliced Fresh Fruit
- Cucumber-Citrus Infused Water

CHIP AND DIP

\$16 per person (min 20 people)

- Corn Tortillas
- Garlic Pita Chips
- Pico de Gallo
- Jalapeño-Tomato Salsa
- Guacamole
- Assorted Fruit Juices or Soft Drinks

À LA CARTE BREAK SELECTIONS

\$4.00 each Variety of Granola Bars

\$5.50 each Chocolate Bars

\$3.50 each Jumbo Cookies

\$75.00 per dozen French Pastries

\$4.00 per bag Individual Potato Chips

\$5.00 each Chocolate Brownies

\$60.00 per dozen Assorted Mini Desserts

\$38.00 per dozen Assorted Filled Beignets





LUNCH

Buffets, Build your own bowl,
Plated lunch & Reception

Buffet Lunch Options

All Lunches Include Freshly Brewed Coffee and Pluck Teas. All buffet pricing is based on 90 minutes of continuous service.

THE BOARDROOM

\$36 per person (min 10 people)

Appetizers

- Tureen of Chef's Daily Soup
- Heritage Greens with Cucumbers, Grape Tomatoes, and Carrots, served with Chef's Selection of Dressings
- Penne Pasta Salad with Grilled Vegetables, Artichokes, and Sundried Tomatoes in Basil Pesto
- Fresh Garden Crudités with Chickpea Hummus

Deli Sandwiches

- Slow-Roasted Pepper-Crusted Beef with Aged Cheddar
- Double-Smoked Ontario Turkey with Swiss and Cranberry-Citrus Mayonnaise
- Local Egg Salad with Sliced Scallions
- Black Forest Ham and Cheddar
- Curry-Roasted Chickpea and Onion

Dessert

Oven-Baked Cookies and Mini Filled Beignets

THE CORPORATE

\$38 per person (min 10 people)

Appetizers

- Tureen of Chef's Daily Soup
- Select Local Greens with Roasted Pears and Shallot-Cider Vinaigrette
- Quinoa Salad with Dried Fruit
- Fresh Crudités with Chickpea Hummus

Gourmet Wraps

- Black Forest Ham, Aged Cheddar, Tomato, and Dijon Mayo
- Grilled Chicken Caesar Wrap with Sundried Tomatoes and Shredded Parmesan
- Tuna Salad with Celery, Baby Spinach, and Lemon Aioli
- Smoked Ontario Turkey, Arugula, and Swiss with Cranberry-Citrus Mayonnaise
- Fire-Roasted Vegetables, Tabbouleh and Hummus

Desserts

Assorted Mini Desserts

Assorted Filled Mini Beignets



Buffet Lunch Options

All Lunches Include Freshly Brewed Coffee and Pluck Teas. All buffet pricing is based on 90 minutes of continuous service.

URBAN GOURMET

\$40 per person (min 10 people)

Appetizers

- Tureen of Chef's Daily Soup
- Greek Salad with Kalamata Olives, Feta, and Oregano Dressing
- Classic Caesar Salad with Herb Croutons, Creamy Caesar Dressing, and Shredded Parmesan

Deluxe Sandwiches – Select up to 5

- Grilled Chicken Caesar Wrap with Sundried Tomatoes and Parmigiano-Reggiano
- Smoked Ontario Turkey and Bacon Club with Crisp Lettuce, Tomato, and Dijon Mayonnaise
- Caprese with Vine Ripened Tomato, Baby Arugula, Bocconcini, Pesto Mayo, and Balsamic Reduction
- Crisp Tofu and Vegetable Wrap with Cilantro and Hoisin Glaze
- Tuscan Grilled Chicken with Spiced Havarti, Lettuce, Tomato, and Chipotle Aioli
- Chickpea Falafel Wrap with Tahini Sauce, Hummus, Lettuce, Tomato, and Red Onion
- Slow Roasted Steak with Caramelized Onions, Cheddar, Lettuce, Tomato and Horseradish Mayo
- Roasted Cauliflower Salad with Crisp Lettuce and Vine-Ripened Tomato
- Tuna Salad with Baby Spinach, Tomato, and Lemon Mayo

Desserts

- French Pastries
- Sliced Fresh Fruit

SPADINA AVENUE

\$43 per person (min 20 people)

Appetizers

- Asian Mixed Greens with Sesame Vinaigrette
- Mongolian Vegetable and Crisp Tofu Salad with Rice Noodles
- Vegetable Spring Rolls with Plum Sauce

Mains

- Sesame-Ginger Chicken with Asian Vegetables
- Tofu and Vegetable Red Curry with Baby Corn
- Stir-Fried Oriental Vegetables
- Fragrant Jasmine Rice

Desserts

- Fortune Cookies
- Mango Mousse
- Sliced Fresh Fruit



Buffet Lunch Options

All Lunches Include Freshly Brewed Coffee and Pluck Teas. All buffet pricing is based on 90 minutes of continuous service.

KING STREET

\$43 per person (min 20 people)

Appetizers

- Tureen of Chef's Daily Soup
- Vegetarian Niçoise Salad
- Baby Arugula Salad, Beets, Mandarins, and Shallot-Maple Dressing

Mains

- Beef Bourguignon with Pearl Onions, Mushrooms, and Slab Bacon
- Roasted Zucchini, Pepper, and Mixed Bean Fricassee
- Seasonal Garden Vegetables
- Olive Oil and Herb-Tossed Noodles

Desserts

- Lemon Meringue Tart
 - Sliced Fresh Fruit
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COLLEGE STREET

\$43 per person (min 20 people)

Appetizers

- Minestrone Soup Caprese – Local Grape Tomatoes, Bocconcini, and Garden Basil Pesto
- Caesar Salad with Herb Croutons, Creamy Caesar Dressing, and Parmigiano Reggiano

Mains

- Chicken Parmesan – Breaded Chicken Cutlet, Molten Mozzarella, and Tomato Sauce
- Vegan Lasagna – Vegan Bolognese, Noodles, and Vegan Mozzarella
- Roasted Fennel, Cremini, and Zucchini
- Rosemary and Garlic Tossed New Crop Potatoes

Desserts

- Assorted Mini Éclairs
 - Almond Biscotti
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THE DANFORTH

\$43 per person (min 20 people)

Appetizers

- Village Salad – Tomato, Cucumber, Peppers, Red Onion, and Kalamata Olives with Feta and Oregano
- Select Garden Greens with Honey Roasted Pears and Shallot-Cider Vinaigrette
- Greek Style Pita with Hummus and Red Pepper Dip

Mains

- Chicken Souvlaki Skewer with Tzatziki
- Chickpea Falafel with Tahini and Roasted Onions
- Roasted Zucchini and Sweet Peppers
- Lemon Herb Rice Pilaf

Desserts

- Baklava
- Sliced Fresh Fruit

Buffet Lunch Options

All Lunches Include Freshly Brewed Coffee and Pluck Teas. All buffet pricing is based on 90 minutes of continuous service.

GERRARD STREET

\$43 per person (min 20 people)

Appetizers

- Heritage Greens with Mango, Tomato, and Cucumber with Herb Dressing
- Kachumber Salad – Tomato, Cucumber, Red Onion, and Cilantro with Lemon Dressing
- Warm Naan

Mains

- Butter Chicken – Boneless Tandoori Marinated Chicken in a Spiced Tomato Sauce
- Channa Masala – Chickpeas Stewed with Mild Spices and Tomato
- Aloo Gobi – Cauliflower and Potato Curry
- Jeera Rice – Basmati Rice Scented with Cumin Seed

Desserts

- Mango Cheesecake
- Sliced Fresh Fruit

THE SCHOLAR

\$55 per person (min 30 people)

Appetizers

- Tureen of Chef's Daily Soup Baby Arugula Salad with Beets, Mandarins, and Shallot-Maple Dressing
- Pasta Salad with Grilled Vegetables, Artichokes, Sundried-Tomatoes, and Basil Pesto
- Quinoa Salad with Dried Fruit

Mains

- Roasted Chicken Supreme with Chardonnay Reduction
- Seared Atlantic Salmon Fillet with Citrus-Beurre Blanc
- Braised Beluga Lentils with Tomatoes and Coriander
- Herb Roasted Potatoes
- Sautéed Seasonal Vegetables

Desserts

- French Pastries
- Mini Filled Beignets
- Sliced Fresh Fruit



Build Your Own Bowl

All Lunches Include Freshly Brewed Coffee and Pluck Teas.

\$40 per person (min 20 people)

Greens

- Baby Spinach
- Baby Arugula
- Romaine Carrots
- Chickpeas Beets
- Roasted Peppers
- Squash Crisp
- Tofu Strawberries
- Goat Cheese
- Feta Cheese
- Dried Cranberries
- Toasted Almonds
- Candied Pecans
- Brown Rice
- Quinoa

Dressings

- Balsamic
- Garden-Herb
- Raspberry
- Shallot-Maple
- Extra Virgin Olive Oil

Proteins

- Warm Grilled Chicken
- Atlantic Salmon
- Vegan Falafel

Desserts

- Mini Desserts
- Sliced Fresh Fruit



Plated Lunch

All Lunches Include Freshly Brewed Coffee and Pluck Teas.

SALMON FILLET LUNCH

\$52 per person

- Roasted Parsnip and Apple Soup with Chive Cream
 - Pan-Seared Atlantic Salmon served with Cauliflower Potato Puree, Broccolini
 - Lemon Butter
 - Individual Black Forest Cake
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CHICKEN SUPREME LUNCH

\$50 per person

- Cream of Mushroom Soup with Truffle Herb Foam
 - Cast Iron Seared Chicken Supreme served with Caramelized Onion Mashed Potato, Roasted Roots
 - Red Wine Demi
 - Maple Apple Crumble Tart
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PENNE PASTA

\$45 per person

- Vegetable Minestrone Soup
- Penne Pasta with Citrus and Herb Marinated Chicken, Artichokes, Peppers and Onions in an Organic Tomato Basil Sauce
- Lemon Meringue Tart



Reception

CANAPES (minimum of three dozen per selection)

- \$50 / dozen** Goat Cheese and Fig Truffle in a Tulip Cup
- \$50 / dozen** Chipotle Chicken Taco Cup
- \$50 / dozen** Assorted Vegetable Sushi
- \$50 / dozen** Prosciutto and Melon with a Balsamic Reduction
- \$50 / dozen** Thai Mango Rice Paper Roll/Ginger Infused Soy
- \$50 / dozen** Pesto-Marinaded Caprese Skewers
- \$50 / dozen** Peking Duck Moo Shoo Crepe
- \$50 / dozen** Smoked Salmon on Blini with Caviar
- \$50 / dozen** Ratatouille on Blini

HOT HORS D' OEUVRES (minimum of three dozen per selection)

- \$54 / dozen** Vegetable Spring Rolls with Spiced Plum Sauce
- \$54 / dozen** Porcini Marsala Arancini
- \$54 / dozen** Brie and Raspberry en Croute
- \$54 / dozen** Wild Rice and Mushroom Croquette
- \$54 / dozen** Japanese Chicken Satay with Teriyaki Glaze
- \$54 / dozen** Thai Red Curry Shrimp Spring Roll
- \$54 / dozen** Beef Empanada
- \$54 / dozen** Crispy Tofu Teriyaki Dumplings
- \$54 / dozen** Vegetable Samosa with Tamarind Dip
- \$54 / dozen** Truffle Mac and Cheese Fritter
- \$54 / dozen** Wild Mushroom Tart
- \$54 / dozen** Lentil and Corn Croquette
- \$54 / dozen** Crispy Chicken Lemongrass Dumplings
- \$60 / dozen** Mini Brie and Apple Grilled Cheese
- \$60 / dozen** Beef Sliders with Aged Cheddar, Chipotle Mayo, and Tomato
- \$60 / dozen** Mini Beef Wellington
- \$60 / dozen** Crab Fitter

Reception

À LA CARTE SELECTION

\$195 Serves 20	Atlantic Smoked Salmon with Capers, Red Onions, and Lemon
\$350 100 pieces	Jumbo Shrimp with Spicy Cocktail Sauce and Lemon
\$120 Serves 20	Seasonal Vegetable Crudités with Hummus
\$310 Serves 20	Imported and Domestic Cheese Board with Grapes, Dried Fruit Garnish, and Water Crackers
\$780 Serves 30	Oven-Roasted Striploin of Beef with Chimi Churri, Gourmet Rolls, Assorted Mustards, and Horseradish
\$ Market Price 100 pieces	Sushi and Sashimi Assorted Sushi, Maki Rolls and Sashimi with Wasabi, Pickled Ginger, and Soy
\$110 Serves 20	Warm Baked Brie Wrapped in Puff Pastry with an Apple and Sour Cherry Chutney, served with Fresh Baguette
\$295 Serves 30	Antipasto Platter Roasted Peppers, Grilled Zucchini, Bocconcini Cheese, Assorted Olives, and Sliced Prosciutto

DELUXE SWEET TABLE

\$28/person (min 30 people)

- Deluxe French Pastries
- Assorted Mini Desserts
- Mini Filled Beignets
- Freshly Baked Cookies
- Sliced Seasonal Fruit





DINNER

Buffet, Plated dinners
& Enhancements

Dinner Menu

All Dinner Menus Include Warm Gourmet Rolls and Freshly Brewed Coffee and Pluck Teas.
All buffet pricing is based on 2 hours of continuous service.

THE DOCTORATE DINNER BUFFET

\$82 per person (min 50 people)

Soup and Salads

- Tureen of Chef's Daily Soup Baby Kale with Roasted Squash, Dried Cranberries, and White Balsamic Vinaigrette
- Hearts of Romaine with Garlic Croutons, Parmesan, and Creamy Garlic Dressing
- Quinoa Salad with Dried Fruit
- Roasted Potato Salad Tossed with Celery and Dill
- Pasta Salad with Charred Peppers, Sun Dried Tomatoes, and Basil Pesto

Cold Selections

- Poached Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce
- Antipasto Platter

Hot Selections

- Herb-Crusted Striploin of Beef with Roasted Mushrooms and Chimichurri Sauce
- Roasted Atlantic Salmon Fillet with Broccolini and Lemon Beurre Blanc
- Vegetarian Cassoulet with Toasted Panko
- Market Vegetables
- Herb-Roasted Potatoes

Sweets

- Assorted French Pastries
- Assorted Squares and Bars
- Mini Filled Beignets
- French Macaroons and Almond Biscotti
- Sliced Fresh Fruit
- Imported and Domestic Cheese Board with Grapes and Water Crackers

THE UNIVERSITY DINNER BUFFET

\$60 per person (min 50 people)

Soup and Salads

- Vegetable Crudités with Hummus Dip Mixed Heritage Greens with Tomatoes, Cucumbers, and Chef's Assorted Dressings
- Caprese Salad – Grape Tomatoes, Bocconcini, Baby Arugula, and Garden Pesto
- Roasted Potato Salad Tossed with Celery and Dill

Hot Selections

- Beef Bourguignon with Pearl Onions, Roasted Mushrooms, and Slab Bacon
- Cast Iron Seared Chicken Supreme with Pan Jus
- Penne Pasta, Roasted Eggplant, Zucchini and Artichokes in a Homestyle Tomato Sauce
- Butter Whipped Yukon Gold Potatoes
- Garden Vegetables

Sweets

- Assorted Mini Desserts
- Oven Baked Cookies and French Macaroons
- Filled Mini Beignets
- Fresh Sliced Fruit

Plated Dinner

All Dinner Menus Include Warm Gourmet Rolls and Freshly Brewed Coffee and Pluck Teas.

CHICKEN SUPREME DINNER

\$60 per person

- Cream of Broccoli with Aged Cheddar Toast
- Pan-Seared Chicken Supreme with Chardonnay Demi served with Garlic Roasted Potatoes and Seasonal Vegetables
- Lemon Blueberry Tart

PRIME RIB DINNER

\$70 per person (min 20 people)

- Cream of Woodland Mushroom, Truffle Foam
- Oven Roasted Canadian Angus Prime Rib of Beef au Jus and Traditional Yorkshire Pudding served with Mashed Potato and Roasted Root Vegetables
- Bailey's Salted Caramel Cheesecake

ATLANTIC SALMON DINNER

\$65 per person

- Roasted Butternut Squash with Apple Compote Maple Glazed Atlantic Salmon with Soy Emulsion served with
- Wild Rice Pilaf and Seasonal Vegetables
- Raspberry Harlequin

BONELESS BEEF SHORT RIB DINNER

\$75 per person

- Potato and Leek Soup with Stilton Cream
- Braised Boneless Beef Short Rib served with Mascarpone Polenta, Glazed Carrots and Beets
- Belgian Chocolate Truffle Cake



Plated Dinner Enhancements

SALADS

\$12 per person

- Hearts of Romaine
Smoked Canadian Bacon Bits, Croutons, Parmesan Cheese, and Creamy Garlic Dressing
- Sweet and Bitter Greens
Honey Roasted Pears, Candied Pecans, Crumbled Feta and Blackberry Dressing
- Baby Spinach and Red Oak Salad, Sliced Strawberries, Toasted Almonds, Pickled Red Onion, and Garden Herb Dressing
- Roasted Beet Mandarin Salad, Baby Arugula, Frisee, Goat Cheese, and Maple Shallot Dressing

VEGAN ENTRÉES

One of the following entrées can be substituted to accommodate vegan guests attending your event.

- Teriyaki Lion's Mane Mushroom "Steak" served with Jasmine Rice and Broccoli
- Quinoa, Tofu and Zucchini Stuffed Peppers served with Wilted Spinach and Fire Roasted Tomato Coulis
- Chana Masala Served with Jeera Rice, Crisp Papadum, and Kachumber Salad
- Chickpea, Grilled Vegetable and Tomato Strudel served with Roasted Asparagus and Carrot Ginger Sauce
- Individual Vegan Lasagna
Vegan Bolognaise, Noodles, Moten Vegan Mozzarella, and Grilled Balsamic Glazed Vegetables

BEVERAGES

Non-Alcoholic Beverages Selections

- | | |
|--------------------------|--|
| \$4.50 per person | Coffee and Assorted Teas |
| \$4.50 each | Assorted Milk (2% and Chocolate 237ml) |
| \$4.50 each | Assorted Bottled Juice |
| \$4.50 each | Soft Drinks (355ml) |
| \$4.50 each | Montellier Sparkling Water (355ml) |
| \$4.50 each | Bubly Sparkling Water |
| \$77.00 serves 25 | Fountain of Fruit Punch |