

# THE FACULTY CLUB



## LUNCH MENUS

Located in the heart of downtown Toronto, The Faculty Club, at the University of Toronto is an ideal venue for any social event.

The Faculty club boasts a number of exquisite rooms, offering the flexibility to accommodate groups of up to 300 guests. Our newly renovated facility provides a warm and elegant surrounding for all of your special event needs.

From the right setting to the perfect menu we can help you host and plan your next special event with ease and charm.

Our elegant, full service facility is ideal for corporate & social breakfast, luncheons, Weddings, cocktail receptions, birthday & anniversary dinners, bar & bat mitzvahs and other unique celebrations.

Our professional team take great pride in providing meticulous service to ensure that every detail of your event is handled with the care and attention it deserves.

The menus outlined here provides a number of excellent selections for you to choose from.

However, it is by no means a limit of what are talented culinary team can offer you. Our executive chef would be happy to custom create a menu that is truly a reflection of you.

When it comes to celebrating, The Faculty Club will make the planning of your special event a memorable and beautiful experience!



For further information please contact us at  
416-946-7052 or [faculty.club@utoronto.ca](mailto:faculty.club@utoronto.ca)

The Faculty Club of the University of Toronto, 41 Willcocks Street, Toronto, Ontario M5S 1C7  
[www.facultyclub.utoronto.ca](http://www.facultyclub.utoronto.ca)

## **LUNCH MENU (Monday-Friday)**

### **Choice of 3 Menu Options - Groups of 25 or Less**

Our chef will create for you a 3 course luncheon for your guests to enjoy. The menu Includes a selection of 2 appetizers (Soup or Salad) a selection of 3 entrées (Meat, Fish & Vegetarian), Dessert & Coffee/Tea. **\$36.** per person (+service charge & HST). For a Beef entrée option Add: \$5.(++).

### **A LA CARTE MENU – Add \$10. for Weekend Events**

#### **The ‘Board’ Buffet Spread - \$37. per person**

**(Minimum 12 guests)**

Rolls & Butter, 3 Seasonal Salads, 3 Main Entrees (Warm Chicken Breast, Warm Filet of Salmon & Chimichurri Grilled Vegetable Skewers), Desserts (Mini Pastries & Fresh Fruit) with Coffee /Tea.

Served on platters (buffet style).

#### **Cold Entrée Selection (3 Course Menu)**

**All entrees include, soup of the day, chef's seasonal dessert & coffee/ tea.**

**Cobb Salad** - Romaine & Leaf Lettuce with Chicken, Avocado, Boiled Eggs, Tomatoes & Roquefort Cheese with Warm Bacon & Sherry Vinaigrette.....\$24

**Warm Ahi Tuna Tacos** - With Wasabi Cream & Mango Slaw (Max. 25 people)..... \$30

**The Club Seafood Salad** - Nova Scotia Lobster, Shrimps, Smoked Salmon, Avocado, Grapefruit & Frisee Lettuce served with Louis XV sauce (mayonnaise & brandy) .....\$35

**\*Quinoa Salad**- Served on Baby Greens with Pistachios, Chickpeas & Turmeric Cauliflower & Cilantro Pesto, served with a XVOO & Balsamic Reduction..... \$20

**\*Warm Mushroom Salad** -With European Bacon, Fingerling Potatoes & Swiss Cheese, served with a Warm House Vinaigrette .....\$24

**\*Greek Salad** - Iceberg Lettuce, Tomatoes, Cucumbers, Red Onions, Kalamata Olives & Feta Cheese, served with a Lemon Vinaigrette .....\$20

**\*Caesar Salad** - Classic with Smoked Bacon, Parmesan Cheese & Herb Croutons.

**\*Salad Nicoise** – Spring Mixed Lettuce, Potatoes, Green Beans, Tomato, Julienne of Carrots & Red Pepper, Boiled Egg, Olives, Capers, Red Onion with Lemon Vinaigrette..... \$22

**\*Add: Ahi Tuna \$8, Chicken - \$7, Grilled Salmon - \$7, Solid White Tuna - \$6, or Tofu - \$5**

All prices are subject to 15% Service Charge and 13% HST.

## LUNCH MENU (Monday-Friday)

\* Add an additional \$12. per entrée for Saturday & Sunday events

### Hot Entrée Selection (3 Course Menu)

All entrees include, soup or salad, seasonal vegetables, potato or rice, chef's seasonal dessert & coffee/ tea.

**Beef Bourguignon**, served with Mashed Potatoes & Seasonal Vegetables ..... \$33

**Salmon Filet** (Grilled, Baked or Poached), **Grainy Mustard & Maple Glaze or Lemon Herb Butter**  
Served with Rice & Seasonal Vegetables ..... \$30

**New York Striploin (6oz)**, **Black Peppercorn Sauce or Truffle Infused Mushroom Sauce**  
Served with Mashed Potatoes & Seasonal Vegetables... .....\$36

**New Zealand Rack of Lamb, Au Jus and Red Currant Jelly Port Reduction**  
Served with Seasonal Vegetables & Potatoes ..... \$36

**Boneless Cornish Game Hen, Tomato, Mushroom & Shallot Sauce**  
Served with Roast Potatoes or Rice & Seasonal Vegetables..... \$30

**Chicken Supreme, Bourbon Glaze,**  
Served with Basmati Rice & Seasonal Vegetables.....\$30

**European Sea Bass with Kaffir Lemon Beurre Blanc Sauce**  
Served with Seasonal Vegetables & Multigrain .....\$33

**Arctic Char with Honey Mustard Glaze** ..... \$36  
Served with Seasonal Vegetables & Potatoes

**\*(Veg) Grilled Vegetable Goat Cheese Tower with Roasted Pepper Coulis...** \$27

**\*(Veg) Penne Primavera** with Julienne Vegetables in a Pesto Sauce..... \$27

**\*\* (V) Roasted Vegetables in Korma Curry Sauce**  
Served with Basmati Rice & Naan Bread ..... \$27

**\*\* (V) Moroccan Tagine**  
Served with Couscous & Naan Bread ..... \$27

**\*(Veg) VEGETARIAN**

**\*\* (V) VEGAN**

All prices are subject to 15% Service Charge and 13% HST.

## **LUNCHEON BUFFETS (Monday-Friday)**

### **The Mixed Sandwich Platter Package (\$18)**

#### **Deli Sandwiches – 1 Sandwich Per Person**

(Sandwiches are served on assorted Breads, Buns & Wraps)

Fillings include: Egg Salad, Tuna Salad, Salmon Salad, Chicken Salad, Ham or Turkey & Swiss Cheese,  
Roast Beef & Grilled Vegetables with Babaganoush,

Served With Coleslaw, Potato Salad & Mix Greens

Freshly Baked Assorted Cookies & Coffee/Tea

**Add: Homemade Soup \$5. /pp**

**Add: Fresh Fruit Tray \$5./pp**

### **The Deluxe Mixed Platter Package (\$23)**

**Add \$4.00 per person for an additional ½ Sandwich (\$27)**

#### **Deluxe Deli and Open Faced Sandwiches (cut in half) – 1 Sandwich per person**

(Sandwiches are served on assorted breads, Ace Bakery buns, Panini & wraps)

#### **Selection:**

Jerk Spiced Grilled Chicken & Avocado,  
Roast Beef and Jalapeno Havarti Cheese, with Dijon Mustard  
Smoked Salmon with Capers & Red Onion Relish  
Pan Bagnat with Tuna Salad  
Grilled Vegetable Wraps with Tahini Dressing  
Chicken Waldorf

Served with Greek Salad, Pasta Salad & Vegetable Crudités

Freshly Baked Cookies, French Pastries & Coffee/Tea

**Add: Homemade Soup \$4. /pp**

**Add: Fresh Fruit Tray \$4./pp**

All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **LUNCHEON BUFFETS (Monday-Friday)**

#### **The Pasta Buffet**

**Select a Pasta Dish (\$26) or two (\$30) from the following selections:**

Cannelloni with Meat, (Topped with Mushrooms, Tomatoes & Onions with Tomato & Alfredo Sauces)

Manicotti with Ricotta & Spinach, (Topped with Squash, Mushrooms & Onions with Tomato & Alfredo Sauces)

Penne Primavera (Julienne Vegetables with Sun-dried Tomatoes, Asiago Cheese & Pesto)

Cheese & Spinach Tortellini with Sweet Roasted Peppers in a Rose Sauce

Macaroni & Cheese with Chicken or Mushrooms

**Pasta Buffet includes, Rolls & Butter, Baby Arugula Salad with Balsamic Vinaigrette and Caesar Salad with Creamy Dressing, Dessert and Coffee/Tea**

**Add: Antipasto Platter, \$6 pp**

Prosciutto, Capicola, Calabrese, Provolone, Artichokes, Sun-dried Tomatoes and Olives

#### **The Pizza Buffet**

**Two (2) Selections of Thin Crust Pizza (\$24)**

Grilled Chicken, Sun-dried Tomatoes, Goat Cheese, Mozzarella and Pesto Sauce

Grilled Vegetables, Sun-dried Tomatoes, Olives, Feta Cheese, Mozzarella with a Tomato Basil Sauce

**(Gluten Free Crusts Available – add \$2.00)**

All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **LUNCHEON BUFFETS (Monday-Friday)**

#### **The 'Board' Buffet Spread- Lunch \$35**

**(Minimum 12 guests)**

Rolls and Butter, 3 Seasonal Salads, 3 Main Entrees (Warm Chicken Breast,  
Warm Filet of Salmon and Chimichurri Grilled Vegetable Skewers)  
Desserts (Mini Pastries & Fresh Fruit) with Coffee /Tea.  
Served on platters (buffet style).

#### **The Classic Casserole Buffet**

With Rolls and Butter, Choice of Soup or Spring Mix Salad and is served with Rice  
or Potatoes, Seasonal Vegetables, Chef's Seasonal Dessert and Coffee/Tea

**Select a Casserole (\$27) or two selections (32) from the following selections:**

##### **Chicken Coq au Vin (Red or White Wine Sauce)**

Red (European Bacon, Mushrooms and Pearl Onions in Cabernet Sauvignon Sauce)

White (Pearl Onions and Mushrooms in a Riesling & Cream Sauce)

**Beef Bourguignon** (Mushrooms, Pearl Onions in a Cabernet Sauvignon Sauce)

**Veal Marengo** (With Tomatoes & Pearl Onions)

**\*\*Vegetarian Tagine** (with Couscous & Harissa)

**\*\*Curry Roasted Vegetable Stew** (with Coconut Milk, Coriander and Lemon Grass)

**\*\*Vegan**

All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **BBQ LUNCH BUFFETS (Monday-Friday)**

(Based on a minimum of 20)

#### **The Classic \$25 (Includes all the condiments)**

Choice of Three (3) Salads,  
Caesar  
Coleslaw  
Potato Salad (Creamy or Vinaigrette)  
Roasted Seasonal Vegetable  
Spinach Salad  
Spring Mix Green Salad  
Sweet Potato and Roasted Cauliflower Salad

Homemade Beef, Chicken, Lamb or  
Vegetarian Sliders or Vegetarian Quinoa Cake– **Choose 2 selections**  
Pillar Bratwurst Sausage  
Roasted Corn on the Cob

Watermelon & Mini Pastries  
Coffee & Tea

#### **The Deluxe \$35(Includes all the condiments)**

Choice of Four (4) Salads,  
Caesar  
Coleslaw  
Potato Salad  
Roasted Seasonal Vegetable  
Spinach Salad  
Spring Mix Green Salad  
Sweet Potato Salad

Grilled Striploin Steak (3oz)  
Grilled Chicken Breast (3oz)  
Guava Glazed Salmon Filets (2oz)  
Quinoa & Lentil Sliders (Contains Egg & Cheese)  
Corn on the Cob

Fresh Fruit Platter  
Chef's Dessert Special

Coffee & All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **LUNCH BUFFETS**

#1 (Choice of 3 Salads, 2 Entrée—1 Vegetarian, 1 Carving and Dessert)	\$ 52*
#3 (Choice of 2 Salads, 2 Entrées –1 Vegetarian and Dessert)	\$ 37**

\* Minimum 50 Guests

\*\* Minimum 20 Guests

**All buffets are served with potatoes or rice and seasonal vegetable**

<b>SALAD SELECTIONS</b>	<b>ENTRÉE SELECTIONS</b>	<b>CARVING SELECTIONS</b>
<b>Seasonal Green Salad</b> With Herb Vinaigrette	<b>Grilled Chicken Breast</b> With Mushroom Sauce	<b>Roast Beef or Roast Striploin, Add \$5.</b> With Horseradish Sauce
<b>Caesar Salad</b> With Bacon, Croutons & Parmesan	<b>Atlantic Salmon</b> Grilled or Poached	<b>Smoked Maple Glazed Ham</b> With Dijon & Honey Mustard
<b>Coleslaw (Vinaigrette)</b>	<b>Beef Bourguignon</b> Mushrooms in Red Wine Sauce	<b>Roast Pork Loin</b> With Apple Chutney
<b>Creamy Potato Salad</b>	<b>Cannelloni with Meat</b> Tomato & Alfredo Sauces	<b>Roast Turkey</b> 'With all the Trimmings'
<b>Curried Couscous Salad</b> With Dried Cranberries & Pinenuts	<b>Coq Au Vin</b> With Pearl Onions & Mushrooms Red or White Wine Sauce	<b>Whole Salmon Coulibiac</b> In Puff Pastry with Spinach With Lemon Dill Sauce
<b>Greek Salad</b> With Tomatoes, Cucumbers & Olives	<b>European Sea Bass</b> With Grape Tomatoes, Fennel Fresh Herbs in a Light Wine Broth	<b>Whole Side of Herb Crusted Atlantic Salmon Filets</b> With Chardonnay & Caper Sauce
<b>Grilled Vegetable Salad</b> With Olive Oil & Herbs	<b>Lamb Tagine</b>	<b>Herb Crusted Roast Leg of Lamb</b> -Add \$3 With Dijon Mustard
<b>Mediterranean Pasta Salad</b> with Bell Peppers, Artichokes & Sundried Tomatoes	<b>Seafood Newburg – Add \$3</b>	
<b>Spinach Salad</b> With Maderine Oranges, Dried Cranber- ries & Almonds	<b>Manicotti with Spinach &amp; Ricotta (V)</b> With Tomato & Alfredo Sauces	
	<b>Moroccan Vegetable Stew (V)</b>	
	<b>Thai Vegetable Curry (V)</b>	