

THE FACULTY CLUB



Reception Menus

Located in the heart of downtown Toronto, The Faculty 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 or social cocktail receptions 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

Cocktail Reception

(Hors d'oeuvres \$3.00 per piece)

Vegetarian - Cold

Blue Cheese & Pear Crostini
(VG) Corn Cake with Chunky Guacamole
Grape Tomato, Basil & Boccoccini Skewer
Grilled Potato with Gorgonzola & Candied Pecan
Grilled Halloumi Cheese & Vegetable Skewer
(VG) Miso Orange Glazed Tofu Skewers

(VG—Vegan)

Vegetarian - Hot

Crispy Asian Spring Rolls, with Plum Sauce
Fig & Goat Cheese in Puff Pastry
Gourmet Tartlets – (Mixed Selection)
Four Cheese & Caramelized Onion Crostini
Spanakopita
(Spinach & Feta Cheese in Phyllo Pastry)
Sweet Potato Fries with Spicy Aioli
Vegetarian Pizza, with Mushrooms, Peppers & Mozzarella
(VG) Thai Vegetable Curry Samosas
Woodland Mushroom & Polenta Squares with Asiago
Mini Grilled Cheese Sandwiches
(VG) Roasted Balsamic Glazed Brussels Sprout on Skewer
Vegetable Empanada

Non-Vegetarian -Cold

1/2 Jumbo Shrimp with Dill Mayonnaise on a Cucumber Slice
Smoked Salmon, Herb Cream Cheese on Potato Crisp
Smoked Salmon on Pumpernickel with Herb Cream Cheese
Roast Beef & Arugula with Horseradish Cream on Crostini

Non-Vegetarian -Hot

Asian Spiced Salmon Skewers
Mini Beef or Chicken Sliders (Choose one)
Crispy Calamari served with Lemon Aioli
Chicken or Beef Satay
With Teriyaki & Ginger Sauce
Chorizo Sausage, Artichoke & Olive Skewer
Crab Cakes served with Garlic Aioli
Lamb & Vegetable Samosas with Tamarind Sauce
Meatballs served with choice of Swedish, Sweet & Sour or Peppercorn Sauce
Mini Fish & Chip Bites with Tartar Sauce
Prosciutto, Pear, Gorgonzola & Walnut Crostini
Shrimp Quesadillas with Cilantro, Peppers & Asiago
Thin Crust Gourmet Pizza choice of:
Grilled Chicken, Sun-dried Tomatoes, Goat Cheese with Pesto Sauce
Pepperoni, Mushrooms, Green Peppers & Mozzarella Cheese with Tomato Sauce

Cocktail Reception

(Deluxe Hors d'oeuvres \$3.65 per piece)

Deluxe Non-Vegetarian Cold (Minimum 24 Pieces)

Ahi Tuna with Mushroom Salsa
on Won Ton Crisps

Beef Tenderloin Wrapped Asparagus

Black Tiger Shrimp in Shooter Glass
With Cocktail Sauce

Cured Duck with Waldorf Salad in Phyllo Cup

P.E.I. Oysters (Raw on the Half Shell)
Served with Mignonette Sauce
(Minimum 4 dozen)

Seared Duck Breast with Hoisin Mayonnaise
Served on Crostini

Deluxe Non-Vegetarian Hot (Minimum 24 Pieces)

Assorted Dim Sum—Selection of Beef
or Chicken

Beef Tenderloin wrapped in Bacon with
Truffle Aioli

Quail Scotch Eggs

Scallops served with Asian Ginger Sauce

Scallops wrapped with Bacon

Mini Lamb Chops with Mint Glaze—**\$4.75**
(Minimum 2 dozen)

COCKTAIL STATIONARY PLATTERS

Vegetarian Platters

Baked Brie – With Brown Sugar and Almonds
Served with Dried Apples & French Baguette
\$75

Baked Camembert – Filled with Cranberries
and Toasted Almonds wrapped in Phyllo Pastry,
served with Raspberry Coulis and
French Baguette \$75

Bruschetta - Fresh Tomatoes finely chopped with
Onions and Herbs with toasted French Bread \$72

Quebec Artisanal Cheese – 6 Selections

*Small Platter – 20-30 people \$115

*Large Platter – 60-75 people \$220

Served with Crusty Bread, Fig Sauce & Nuts

Domestic Cheeses - A selection of Local
Cheeses, served with Assorted Crackers \$90

Fresh Fruit—A selection of seasonal fruit—\$102

Corn Chips - Served with Sour Cream, Salsa
& Guacamole \$65

Vegetarian Platters –Continued

Vegetable Terrine (VG) - Edamame & Green
Peas, Roasted Peppers and Chick Peas layered and
served with Rice Crackers—\$75

Seasonal Vegetable Crudité - Served with
Creamy dip \$65

Mediterranean Dips – Hummus and
Babaganoush, served with Feta Cheese,
Kalamata Olives & Grilled Pita \$72

Roasted Mushroom Bruschetta – (25 Pieces)
Woodland Mushrooms on Grilled Focaccia with
Gorgonzola Cheese \$135

Mexican Dip – Sour Cream, Cream Cheese,
Cheddar Cheese, Mozzarella, Bell Peppers,
Tomatoes & Salsa Layered Dip, served with
Corn Chips \$60

Savoury Torte – Layers of Pesto, Sun-dried
Tomatoes and Cream Cheese served with
Bagel Crisps \$70

COCKTAIL STATIONARY PLATTERS

(Serves 20-25)*

Vegetarian Platters –Continued

Savoury Torte – Layers of Pesto, Sun-dried Tomatoes and Cream Cheese served with Bagel Crisps \$70

Savoury Dip Platter—Roasted Hummus, White Beans & Olive Tapenade, served with Pita Chips \$65

Spinach & Artichoke Dip – With Asiago Cheese, Served with Pumpernickel Bread \$70

Grilled & Roasted Vegetables—Seasonal Selections, may include: Asparagus, Broccoli, Sweet Peppers, Baby Carrots, Summer Squash, Zucchini, Cauliflower, Fingerling Potatoes, Brussels Sprouts and Butternut Squash Served with Roasted Fennel Aioli \$80

Meat Platters

Antipasto- Prosciutto, Capicola, Salametti, Grape Tomatoes, Provolone Cheeses & Olives, served with Tomato & Olive Tapenade \$110

Artisanal Pate (Choose 1) – Duck a la Orange, 3 Pepper or Country Pate, served with French Baguette & Cumberland Sauce \$72

Cognac Pate - Mango Chutney, Gherkins, Cherry Tomatoes and Olives, served with French Baguette \$62

Roast Beef Tenderloin (1oz.) (25 Pieces)
On Baguette with Creamy Horseradish Aioli & Caramelized Onions \$175

Smoked Turkey-(25 Pieces) Served with Herb & Cheddar Scones with Cranberry Sauce & Grainy Mustard \$125

Beef or Chicken Sliders (25 Pieces)
Served with Caramelized Onions and Tomato Chutney \$80

Seafood Platters

Black Tiger Shrimp – (90 Pieces) served with Seafood Sauce & Lemon Aioli \$195

Oysters on the Half Shell (50 Pieces)
Served with Mignonette Sauce \$135

Side of Smoked Salmon – Served with Capers, Cream Cheese & Pumpernickel Bread \$125

Sushi Party Tray – (90 Pieces) Mixed or Vegetarian Sushi, Tuna Rolls, California Rolls, Avocado Cucumber Rolls, Spicy Salmon Rolls, Honour Rolls & Shitake Mushroom Rolls \$200

Warm Crab, Salmon & Spinach Dip –With Roasted Green Chilies and Spinach, served with Crispy Garlic Bread Toasts \$85

Reception Sandwich Platters

***Assorted Finger Sandwiches** (Cut in 4 Pieces)
Egg Salad, Roast Beef, Ham & Cheese, Smoked Salmon & Cream Cheese, Chicken Salad \$7 pp

***Deluxe Open Faced Sandwiches** – (2 Pieces)
Smoked Salmon & Cream Cheese, Ham & Aged Cheddar, Roast Beef, Shrimp Salad and Grilled Vegetable \$8.50pp

To enhance your reception menu add a

Beef Carving Station (min. 50 people)

Chef for carving add \$25.00/hr. –minimum 2
hours)

Beef Ribeye, 3 oz. pp \$13

Beef Tenderloin, 2 oz. \$15

Served with Sautéed Mushrooms, Caramelized Onions, Horseradish Sauce, Garlic Aioli and Grainy Mustard with Crusty Bread, and Soft Buns

***Please let us know if you would like Gluten Free Crackers or Bread.**