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
<table>
<thead>
<tr>
<th>Vegetarian - Cold</th>
<th>Non-Vegetarian - Cold</th>
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</thead>
<tbody>
<tr>
<td>Blue Cheese &amp; Pear Crostini</td>
<td>1/2 Jumbo Shrimp with Dill Mayonnaise on a</td>
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<tr>
<td>(VG) Corn Cake with Chunky Guacamole</td>
<td>Cucumber Slice</td>
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<tr>
<td>Grape Tomato, Basil &amp; Bocconcini Skewer</td>
<td>Smoked Salmon, Herb Cream Cheese on Potato</td>
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<tr>
<td>Grilled Potato with Gorgonzola &amp; Candied Pecan</td>
<td>Crisp</td>
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<tr>
<td>Grilled Halloumi Cheese &amp; Vegetable Skewer</td>
<td>Smoked Salmon on Pumpernickel with Herb</td>
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<tr>
<td>(VG) Miso Orange Glazed Tofu Skewers</td>
<td>Cream Cheese</td>
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<tr>
<td></td>
<td>Roast Beef &amp; Arugula with Horseradish</td>
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<td></td>
<td>Cream on Crostini</td>
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<tr>
<td><strong>Vegetarian - Hot</strong></td>
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<tr>
<td>Crispy Asian Spring Rolls, with Plum Sauce</td>
<td>Asian Spiced Salmon Skewers</td>
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<tr>
<td>Fig &amp; Goat Cheese in Puff Pastry</td>
<td>Mini Beef or Chicken Sliders (Choose one)</td>
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<tr>
<td>Gourmet Tartlets – (Mixed Selection)</td>
<td>Crispy Calamari served with Lemon Aioli</td>
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<tr>
<td>Four Cheese &amp; Caramelized Onion Crostini</td>
<td>Chicken or Beef Satay</td>
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<tr>
<td>Spanakopita</td>
<td>With Teriyaki &amp; Ginger Sauce</td>
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<tr>
<td>(Spinach &amp; Feta Cheese in Phyllo Pastry)</td>
<td>Chorizo Sausage, Artichoke &amp; Olive Skewer</td>
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<tr>
<td>Sweet Potato Fries with Spicy Aioli</td>
<td>Crab Cakes served with Garlic Aioli</td>
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<tr>
<td>Vegetarian Pizza, with Mushrooms, Peppers &amp; Mozzarella</td>
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<tr>
<td>(VG) Thai Vegetable Curry Samosas</td>
<td>Lamb &amp; Vegetable Samosas with Tamarind Sauce</td>
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<tr>
<td>Woodland Mushroom &amp; Polenta Squares with Asiago</td>
<td>Meatballs served with choice of Swedish,</td>
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<td>Sweet &amp; Sour or Peppercorn Sauce</td>
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<td></td>
<td>Mini Fish &amp; Chip Bites with Tartar Sauce</td>
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<tr>
<td></td>
<td>Prosciutto, Pear, Gorgonzola &amp; Walnut</td>
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<td></td>
<td>Crostini</td>
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<td></td>
<td>Shrimp Quesadillas with Cilantro, Peppers &amp;</td>
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<td></td>
<td>Asiago</td>
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<td>Thin Crust Gourmet Pizza choice of:</td>
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<td>Grilled Chicken, Sun-dried Tomatoes, Goat</td>
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<td></td>
<td>Cheese with Pesto Sauce</td>
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<td></td>
<td>Pepperoni, Mushrooms, Green Peppers &amp;</td>
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<td>Mozzarella Cheese with Tomato Sauce</td>
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**Cocktail Reception**

(Deluxe Hors d’oeuvres $3.65 per piece)

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**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

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**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)*

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**Cocktail Stationary Platters**

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**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

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**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

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 & Shiitake Mushroom Rolls $200

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

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

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.