



Cambridge Club  
TORONTO

**☐ CAMBRIDGE CLUB CATERING ☐**

**Cold Canapés \$33 per dozen**

Smoked Salmon and Organic Seedling Rolls

Nori Wrapped Ahi Tuna Loin on Daikon Croute and Wasabi Aioli

Shaved Prime Rib en Croute with Horseradish Mayo

Mussel Fricassee with Gremolata

Steak Tartar on Belgian Endive

Marinated Asparagus with Shaved Speck and Parmesan

**Hot Canapés \$33 per dozen**

Thai Chicken Satays with Mango Chili Honey

Crab Cakes with Wasabi Mayo

Curried Lamb Chops with Minted Yogurt

Brie and Cranberry Stuffed Phyllo Parcels

Aged English Cheddar "Grilled Cheese" with Tomato Chutney

Stilton Beignets with Prune and Armagnac Dip

Roasted Pork Tenderloin with Sultana Raisin and Pear Puree

Vegetarian Thai Noodle box \$4.00 each

**Self Service Platters 25pp**

Charcuterie and Domestic Cheese Board with Assorted Breads, Garnishes and Fruit 160.00

Imported Cheese 200.00

Poached Salmon Platter Fully Dressed with a Dill Aioli. Includes Shaved Lemon, Red onion, Gherkins, Capers and Cucumber  
155.00

Smoked Salmon Platter with Fresh Herb Cream Cheese, Caperberries, Onion Compote  
170.00

Sake Poached Shrimp with Ginger/Lime Spiked Cocktail Sauce  
165

Vegetable Crudites with 4 House Made Dips  
(Artichoke/White truffle/Stilton/Chipotle Lime/Fresh Herb)  
60.00

Seasonal Pasta Salads: Vegetarian or Meat. Ask the Chef for suggestions  
From \$6 pp

Chilled Atlantic Lobster Station. Cracked and Out of Shell, Served with Tarragon Remoulade and Marinated Asparagus Spears.  
Market Price

Roasted Saddle of Lamb Carved and Plated on a Root Vegetable Succotash and Organic Honey/Mint Glaze  
150.00

## SIT - DOWN DINNER

### SOUP (Choice of)

- 1) Roasted Chestnut and Caramelized Pear Purée with Fried Sage
- 2) Parsley Root and Stilton Purée Garnished with Crispy Parsnip Chips
- 3) French Farmhouse Chicken Soup with Wild Rice
- 4) Cream of Porcini Mushroom Garnished with Grilled Oyster Mushrooms

\$9

### SALAD (Choice of)

- 1) Mixed Green Salad with Dijon Balsamic Vinaigrette  
\$8
- 2) Caesar Salad with Crispy Pancetta & Shaved Reggiano  
\$10
- 3) Baby Arugula and Vanilla Poached Pear with Shaved Asiago, Cherry Tomatoes, Pecan Nuts and White Truffle Vinaigrette  
\$12
- 4) Beet and Goat Cheese Salad on Baby Watercress with Sherry-Shallot Vinaigrette  
\$12

### **MAIN (Choice of)**

- 1) Honey Roasted Cornish Hen on Seared Fresh Herb Polenta, Sautéed Swiss Chard and Roasted Shallot Jus  
\$26
- 2) Roasted Angus Beef Tenderloin, Steamed Broccolini, Pattipan Squash and Pomme Frites with Cassis Jus  
\$36
- 3) Seared Veal Strip Loin on Sweet Potato, Maple and Pear Puree, Sautéed Baby Arugula and Pearl Onion Glaze  
\$36
- 4) Roasted Arctic Char Fillet on Steamed Asparagus and Oven Dried Tomatoes with a Beet and Lime Coulis  
\$33
- 5) Tamarind Braised Lamb Shank on Truffled Mashed Potatoes, Steamed Seasonal Vegetables and Lemon, Thyme Jus  
\$35
- 6) Fresh Pea Risotto with Cherry Tomatoes, Braised Fennel and Grilled King Oyster Mushrooms  
\$20

### **DESSERT (Choice of)**

- 1) Tarte Tatin Topped with Vanilla Ice Cream
- 2) Chocolate Marquise with Raspberry Coulis
- 3) Seasonal Berry Crumble
- 4) Fresh Berry Sabayon  
\$9

## **BUFFET STYLE DINNER**

Minimum 20ppl

### **CLUB #1 DINNER BUFFET**

Mixed Greens with Dijon Balsamic Vinaigrette  
Caesar Salad  
Roasted Atlantic Salmon Fillet with Citrus Beurre Blanc  
Maple Roasted Chicken Supreme with a Fresh Herb Jus  
Oven Roasted New Potatoes Dusted with Fresh Sage  
Steamed Seasonal Vegetables  
Assorted Breads and Butter  
Assorted Pastries  
Coffee / Tea

\$35

### **CLUB #2 DINNER BUFFET**

Mixed Greens with Dijon Balsamic Vinaigrette  
Sliced Beet and Watercress Salad with Dijon, Tarragon Vinaigrette  
Black and White Sesame Seed Crusted Pork Tenderloin with Hoisin Glaze  
(Substitute Beef Tenderloin add \$6/person)  
Maple Roasted Chicken Supreme with a Fresh Herb Jus  
Seared Salmon Trout Fillet on Steamed Fennel and a Grapefruit Thyme Beurre  
Blanc  
Oven Roasted New Potatoes Dusted with Fresh Sage  
Steamed Seasonal Vegetables  
Assorted Breads and Whipped Butter  
Fruit Crumble  
Coffee / Tea

\$49

## CANDLELIGHT DINNER BUFFET

Arugula and Watercress Salad with Walnuts, Shaved Asiago and Balsamic Vinaigrette  
Prosciutto, Asparagus and Aged Cheddar on Aged Cheddar on Organic Seedlings with Balsamic and Olive Oil  
Confit of Duck on Cumin Spiced Puy Lentils and Blackcurrant Jus  
Angus Tenderloin Carving Station with Yorkshire Pudding and Horseradish  
Seared Wild Salmon on Ginger Baby Back Choy, Lemongrass Beurre Blanc  
Steamed or Roasted Seasonal Vegetables  
Assorted Breads and Whipped Butter  
Tarte Tatin with Caramel Sauce  
Coffee / Tea

\$69