



OAK ROOM EVENTS



CAMBRIDGE CLUB

100 Richmond St. W., 11th fl.
(overlooking Nathan Phillips Square, City Hall)

PLAN WITH US

HEATHER DZOUTZIDIS
hdzoutzidis@thecambridgeclub.com
416.862.1077 ext. 3139
thecambridgeclub.com

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All minimums are based on food and
exclusive of taxes and gratuities

If the minimum spend fee is not met, the difference
will appear on the bill as a room rental

Gratuity is charged at a rate of 22% on all food and
beverage items during lunch and evening service



**COLD PASSED
HORS D'OEUVRES**
PRICED PER DOZEN

**HOT PASSED
HORS D'OEUVRES**
PRICED PER DOZEN



OAK ROOM

HORS D'OEUVRES A LA CARTE

Beet Bruschetta^{V/GF}.....36
marinated roasted beets, shaved pecorino, taro chip

Smoked Salmon Toast.....39
house smoked salmon, challah bread, pickled red onions,
arugula, guacamole, dill dressing

Tomatoes Barcelona^V.....36
tomato pulp, challah bread, Malden salt,
toasted garlic bread, Parmesan

Grilled Shrimp Skewers.....65
prawns, cilantro garlic honey mustard sauce

Mini Boast Burgers.....48
Angus chuck beef, cheddar, lettuce, pickle, onion,
special sauce, brioche bun

Nashville Hot Fried Chicken Sliders.....45
pickle juice marinated chicken thighs, Nashville hot sauce,
coleslaw, pickles, brioche bun

Pot-Stickers^V.....36
mushroom medley, cilantro, ponzu aioli

Spring Rolls.....36
Thai chicken, vegetables, sweet chili

Meatballs^{GF}.....45
braised beef meatballs, marinara sauce, pecorino

Duck Yakitori.....55
duck spiducci, yakitori sauce, radish, cilantro

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GF - GLUTEN FREE V - VEGETARIAN



OAK ROOM

TASTE OF THE OAK ROOM

\$42 PER PERSON (one piece per item per person)

Smoked Salmon

house smoked salmon, challah bread, pickled red onions, arugula, guacamole, dill dressing

Crostini^V

roasted squash, ciabatta, ricotta, candied pumpkin seeds

Tomatoes Barcelona^V

tomato pulp, challah bread, Malden salt, toasted garlic bread, Parmesan

Nashville Hot Fried Chicken Sliders

pickle juice marinated chicken thighs, Nashville hot sauce, coleslaw, pickles, brioche bun

Mini Boast Burgers

Angus chuck beef, cheddar, lettuce, pickle, onion, special sauce, brioche bun

Seared Salmon

sesame crusted salmon, sticky sushi rice, seaweed wakame salad, pickled ginger, nori dressing

Spring Rolls

Thai chicken, vegetables, sweet chili

Duck Yakitori

duck spiedini, yakitori sauce, radish, cilantro

Pot-Stickers^V

mushroom medley, cilantro, ponzu aioli Meatball braised beef meatballs, marinara sauce, pecorino

Beet Bruschetta^{V/GF}

marinated roasted beets, shaved pecorino, taro chip

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OAK ROOM

EXECUTIVE LUNCH

\$65 PER PERSON

APPETIZERS

Daily Soup

~OR~

House Salad^{V/GF}

heritage mix, julienne carrots, julienne cucumber, pickled red onion, house balsamic dressing

MAINS

Salmon Bowl

sesame crusted salmon 5oz, sticky sushi rice, julienne carrots, spicy marinated cucumbers, seaweed wakame salad, pickled ginger, nori dressing

~OR~

Burrito Bowl^{GF}

grilled achiote marinated chicken breast, baby kale, long grain rice, corn and black bean salad, roasted sweet potato, pickled purple cabbage, ranch dressing, BBQ corn nuts

~OR~

Thai Green Curry^{GF}

coconut green curry, marinated tofu, long grain rice, snow peas, broccoli, red onions, red peppers

~OR~

Steak-frites

certified Angus Top Sirloin, shoestring frites, red chimichurri 6oz

Chocolate Pots de Crème

DESSERT

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OAK ROOM

EXECUTIVE DINNER

\$75 PER PERSON

APPETIZERS

Daily Soup

~OR~

Caesar Salad

romaine lettuce, olive croutons, caesar dressing, crispy pork belly, pecorino

~OR~

Waldorf^{GF}

arugula, grilled apple, toasted sliced almonds, chickpea hummus, red grape chutney, stilton dressing

MAINS

Salmon Bowl

sesame crusted salmon 5oz, sticky sushi rice, julienne carrots, spicy marinated cucumbers, seaweed wakame salad, pickled ginger, nori dressing

~OR~

Burrito Bowl^{GF}

grilled achiote marinated chicken breast, baby kale, long grain rice, corn and black bean salad, roasted sweet potato, pickled purple cabbage, ranch dressing, BBQ corn nuts

~OR~

Thai Green Curry

coconut green curry, marinated tofu, long grain rice, snow peas, broccoli, red onions, red peppers

~OR~

Steak-frites

certified Angus Top Sirloin, shoestring frites, red chimichurri 6oz

DESSERTS

Chocolate Pots de Crème

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BUILD YOUR EVENT MENU



THREE COURSE DINNER - \$75/PERSON

select 1 soup or 1 salad (guests choose 1)
+ select 2 meat/fish entrées (guests choose 1)
+ select 1 dessert

FOUR COURSE DINNER - \$85/PERSON

select 1 soup and 1 salad (guests receive both)
+ select 2 meat/fish entrées (guests choose 1)
+ select 1 dessert

All additional choices added to the menu will increase menu price by \$8/person
Vegetarian options available

SOUPS

Roasted Corn Soup^{V/GF}
corn salsa

Mushroom Puree^V
garlic parmesan croutons, herb sour cream, olive oil

APPETIZERS

House Salad^{V/GF}
heritage mix, julienne carrots, julienne cucumber,
pickled red onion, house balsamic dressing

Caesar Salad
romaine lettuce, olive croutons, caesar dressing,
crispy pork belly, pecorino

Waldorf^{GF}
arugula, grilled apple, toasted sliced almonds,
chickpea hummus, red grape chutney,
stilton dressing

MAINS

Red Snapper
pan seared red snapper, cauliflower puree,
golden beets, maple brussel sprouts,
lemon beurre-blanc

Roasted Sirloin
6oz roasted sirloin, carrot puree, grilled asparagus,
preserved black bean jus, crispy leeks

Salmon
pan seared sesame crusted salmon 5oz, miso butter,
seared rice cake, coconut tomato sauce, green beans

Butternut Squash Linguine
butternut squash coconut cream sauce,
roasted squash, sauteed honey mushrooms,
crispy kale, pumpkin seeds, parmesan

DESSERTS

Orange Crème Brulee
orange crème brulee, blueberries

Chocolate Pots De Creme
chocolate pot de crème, whipped cream, berries

Lemon Tiramisu
lemon cream, house made biscotti, lemon curd

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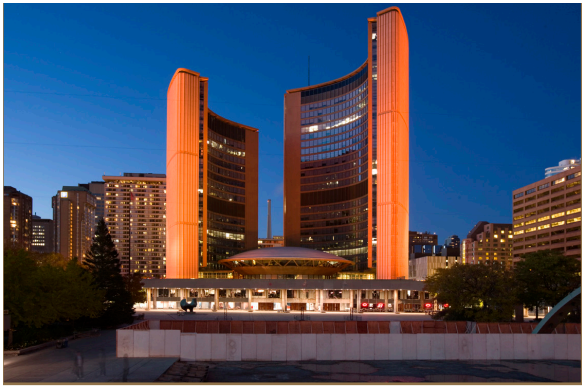


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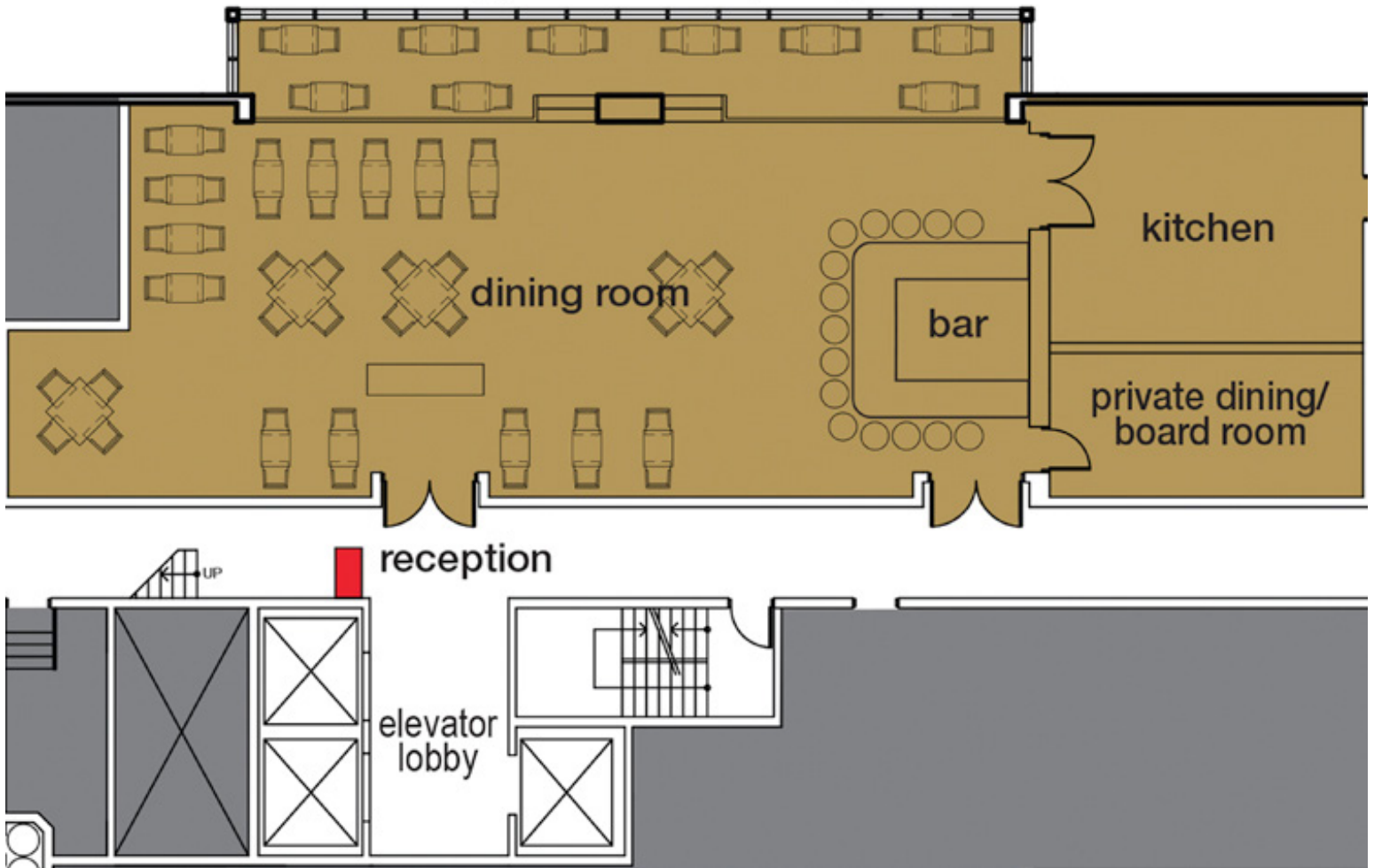


OAK ROOM

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FLOOR PLAN

overlooking Nathan Phillips Square



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