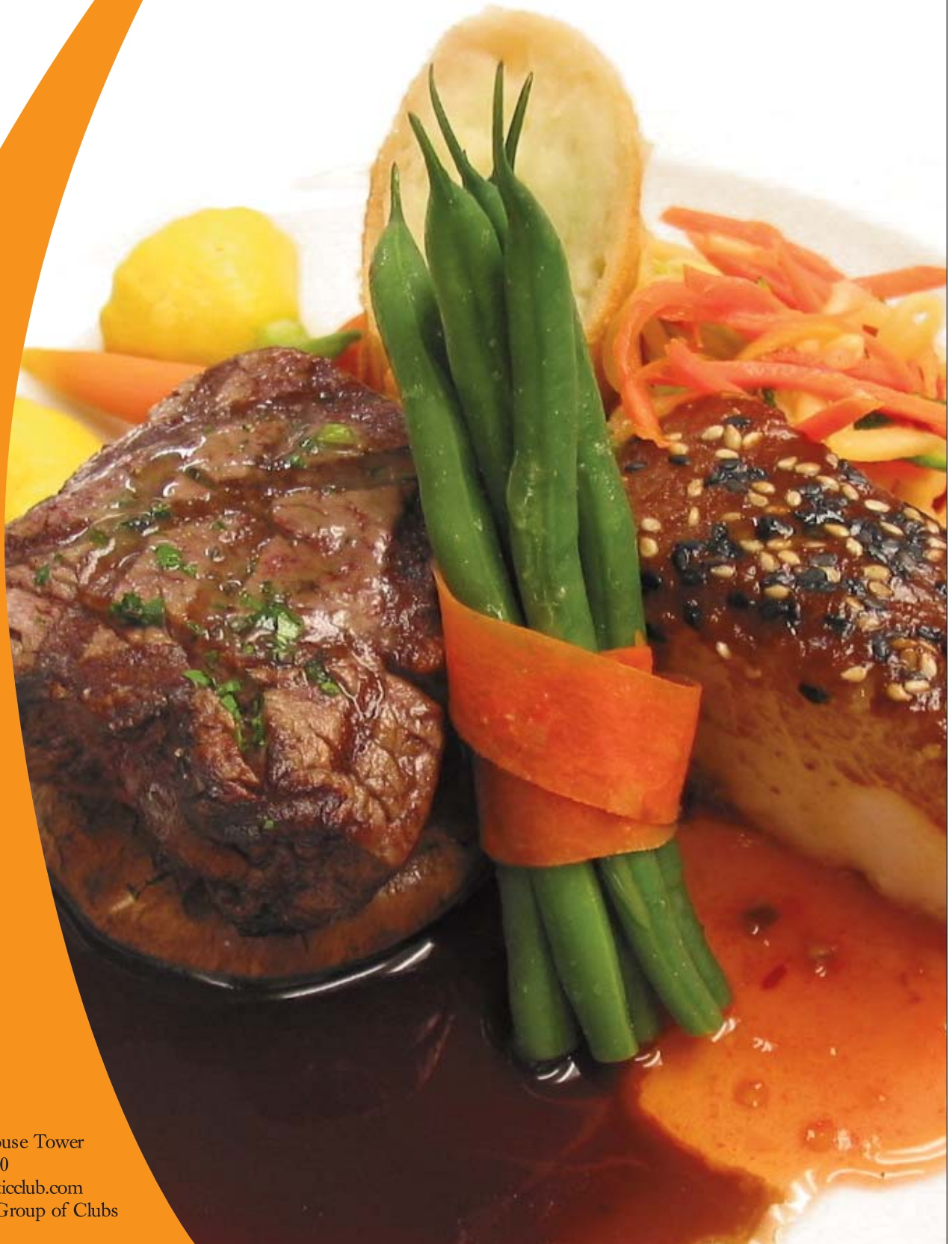




STRATUS
TORONTO
ATHLETIC CLUB

Stratus Event Menu Guide



TD Waterhouse Tower
416.865.0900
torontoathleticclub.com
Cambridge Group of Clubs

Deluxe Cocktail Reception

Stations

- Carved Angus roast beef on sourdough buns served with grain mustard mayo and horseradish
- P.E.I. oyster station with condiments
- Carved New Zealand lamb rack glazed with apricots and figs
- Canadian Cheese selection with fresh fruit

Hor d'oeuvres

- Lime leaf and lemon grass poached shrimp cocktail
- Mascarpone stuffed mission figs wrapped in Canadian prosciutto
- Applewood smoked salmon and cream cheese served on a muesli crouton
- Fresh tarragon encrusted Quebec snow goat cheese, served warm
- Cumin spiced vegetable samosa served with a light curry sauce

\$70 per person plus tax and gratuities (minimum 50 guests)

Suggested Wines

- Cabernet Sauvignon, Phoenix, Australia \$70
- Sauvignon Blanc 2006, Forest Estate, New Zealand \$57

Stratus Cocktail Reception

- Lime leaf and lemon grass poached shrimp cocktail
- Traditional maritime lobster roll on sour dough
- Mascarpone stuffed mission figs wrapped in Canadian prosciutto
- Fresh tarragon encrusted Quebec snow goat cheese, served warm
- Asian vegetable spring rolls served with a sweet Thai chili sauce
- Tandoori chicken skewers served with a cucumber raita
- Carved Angus roast beef on sourdough buns served with grain mustard mayo and horseradish (\$16 per person)
- P.E.I. oyster station with condiments

\$45 per person plus tax and gratuities

Suggested Wines

- Pinot Noir, 2006, La Fonde, California \$73
- Sauvignon Blanc 2006, Forest Estate, New Zealand \$57

Taste of Stratus Cocktail Reception

Hor d'oeuvres

- Lime leaf and lemon grass poached shrimp cocktail
- Canadian Cheese selection with fresh fruit
- Mascarpone stuffed mission figs wrapped in Canadian prosciutto
- Applewood smoked salmon and cream cheese served on a muesli crouton
- Mini Black Angus burgers with Oka cheese served in a brioche bun
- Fresh tarragon encrusted Quebec snow goat cheese, served warm
- Asian vegetable spring rolls served with a sweet Thai chili sauce

\$26 per person plus tax and gratuities (minimum 30 guests)

Suggested Wines

- Malbec, Weinert, 2003, Argentina \$46
- Sauvignon Blanc 2007, Lilly Pilly, Australia \$48

Five Course Chef's Selection Dinner

Hor d'oeuvres

- Lime leaf and lemon grass poached shrimp cocktail
- Mascarpone stuffed mission figs wrapped in Canadian prosciutto

1st Course

- Butternut squash soup with a maple essence

2nd Course

- Baby arugula salad with roasted beets and Camembert crouton served with a black truffle vinaigrette

3rd Course

- Char-grilled Angus beef tenderloin served with a Portobello mushroom sauce
or
- Citrus marinated red snapper served with a shaved fennel and fresh apple slaw

4th Course

- Grand Marnier scented crème brulee with fresh berries (chocolate or vanilla)

5th Course

- Canadian cheese plate with fresh fruit

\$90 per person plus tax and gratuities

Suggested Wines

- Amarone, Salvalai, 2004, Italy \$87
- Sancerre 2006 "La Croix au Grade" France \$75

Three Course Executive Dinner

Hor d'oeuvres

- Lime leaf and lemon grass poached shrimp cocktail
- Fresh tarragon encrusted Quebec snow goat cheese, served warm

1st Course

- Woodland mushroom soup with a chive crème fraiche or
- Stratus house salad of baby lettuce, cantaloupe, sundried cranberries, stilton cheese and 10 year old balsamic vinaigrette

2nd Course

- 10 oz New York strip loin steak served with a black truffle and peppercorn jus or
- Miso and scallion marinated Atlantic Salmon served with a gingered fruit salsa

3rd Course

- Chocolate raspberry tartufo served with vanilla wafer and fresh berries

\$71 per person plus tax and gratuities

Suggested Wines

- Shiraz/Cabernet, Langhorne Crossing, 2005 Australia \$44
- Sauvignon Blanc 2006, Lilly Pilly, Australia \$48