



# OAK ROOM EVENTS



## **CAMBRIDGE CLUB**

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

## **PLAN WITH US**

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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

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



## COLD PASSED CANAPES

PRICED PER DOZEN

## HOT PASSED CANAPES

PRICED PER DOZEN



OAK ROOM

# PASSED CANAPES

**Beet Bruschetta** <sup>V/GF</sup> .....36  
marinated roasted beets, shaved pecorino, taro chip

**Tomatoes Barcelona** <sup>V</sup> .....36  
tomato pulp, challah bread, Malden salt,  
toasted garlic bread, Parmesan

**Seared Salmon** <sup>GF</sup> .....45  
sesame crusted salmon, sticky sushi rice,  
seaweed wakame salad, pickled ginger, nori dressing

**Grilled Shrimp Skewers** <sup>GF</sup> .....65  
prawns, cilantro garlic honey mustard sauce

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

**Pot-Stickers** <sup>V</sup> .....36  
mushroom medley, cilantro, ponzu aioli

**Greek Street Sliders** .....45  
grilled marinated chicken thigh, tzatziki, brioche bun,  
iceberg lettuce, tomato, feta cheese

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

**Meatballs** <sup>GF</sup> .....45  
braised beef meatballs, marinara sauce, pecorino

**Duck Yakitori** <sup>GF</sup> .....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)

### Grilled Vegetable Bruschetta <sup>V</sup>

red peppers, red onion, eggplant, green zucchini, feta cheese, pesto, balsamic glaze, ciabatta bread

### Tomatoes Barcelona <sup>V</sup>

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

### Greek Street Sliders

grilled marinated chicken thigh, tzatziki, brioche bun, iceberg lettuce, tomato, feta cheese

### Mini Boast Burgers

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

### Seared Salmon <sup>GF</sup>

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

### Spring Rolls

Thai chicken, vegetables, sweet chili

### Duck Yakitori <sup>GF</sup>

duck spiedini, yakitori sauce, radish, cilantro

### Pot-Stickers <sup>V</sup>

mushroom medley, cilantro, ponzu aioli

### Meatballs

braised beef meatballs, marinara sauce, pecorino

### Beet Bruschetta <sup>V/GF</sup>

marinated roasted beets, shaved pecorino, taro chip

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## COLD STATION

PRICED PER PERSON

## DESSERT STATION

PRICED PER DOZEN

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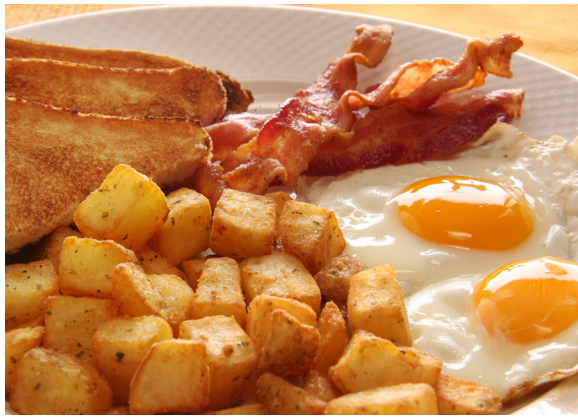
OAK ROOM

## PLATTERS

<b>Cheese Platter</b> .....	22
chef selected cheeses, berries, honey, crostini, bread sticks, assorted crackers	
<b>Charcuterie Platter</b> .....	22
chef selected deli meat, grainy mustard, Dijon mustard, pickles, marinated olives, crostini, bread sticks, assorted crackers	
<b>Crudit� Platter<sup>V</sup></b> .....	9
fresh cut vegetable with house made ranch	
<b>Fresh Fruit Platter<sup>V</sup></b> .....	18
assorted selection of fresh fruit	
<b>Caviar &amp; Accoutrements</b> .....	MP
toast points, hard boiled eggs, cr�me fraiche, mini potato, lemon wedges, blinis	
<b>Assortment of Petit Fours Square Cakes</b> .....	48
<b>Assortment of French Macarons</b> .....	52
<b>Assortment of Mini-tarts</b> .....	48

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## EXECUTIVE BREAKFAST

\$22 PER PERSON

### APPETIZER

Mixed Fruit Bowl

### MAIN COURSE

3 Eggs

*(your choice of preparation)*

Bacon or Sausage

Sautéed Lemon Rosemary Potatoes

Multigrain Toast

**Bottomless Coffee Included**

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## EXECUTIVE LUNCH

\$75 PER PERSON

### APPETIZERS

#### Daily Soup

~OR~

#### House Salad <sup>V/GF</sup>

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

### MAINS

#### Salmon Bowl <sup>GF</sup>

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

~OR~

#### Burrito Bowl

grilled achiote marinated chicken breast, iceberg lettuce, guacamole, cilantro, BBQ corn nuts, black bean salsa, feta cheese, salsa roja, birria dressing, lime cilantro jalapeno crema

~OR~

#### Chili Tofu Stir-Fry <sup>V</sup>

udon, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

~OR~

#### Steak-Frites

6oz certified Angus Top Sirloin, shoestring frites, red wine jus

### DESSERT

#### Chocolate Pots de Crème <sup>GF</sup>

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## EXECUTIVE DINNER

\$85 PER PERSON

### APPETIZERS

#### Daily Soup

~OR~

#### Caesar Salad

romaine lettuce, roasted garlic croutons, caesar dressing, crispy pork belly, pecorino

~OR~

#### Burrata Peach Salad <sup>V</sup>

poached peaches, Burrata cheese, mixed green lettuce, frisee, dill, basil, pickled red onion, port wine dressing, balsamic glaze, roasted walnuts

### MAINS

#### Salmon Bowl <sup>GF</sup>

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

~OR~

#### Burrito Bowl

grilled achiote marinated chicken breast, iceberg lettuce, guacamole, cilantro, BBQ corn nuts, black bean salsa, feta cheese, salsa roja, birria dressing, lime cilantro jalapeno crema

~OR~

#### Chili Tofu Stir-Fry <sup>V</sup>

udon, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

~OR~

#### Steak-Frites

6oz certified Angus Top Sirloin, shoestring frites, red wine jus

### DESSERTS

#### Chocolate Pots de Crème <sup>GF</sup>

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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** <sup>V/GF</sup>  
corn salsa

**Mushroom Purée** <sup>V</sup>  
garlic parmesan croutons, herb sour cream, olive oil

### APPETIZERS

**House Salad** <sup>V/GF</sup>  
heritage mix, julienne carrots, julienne cucumber,  
pickled red onion, house balsamic dressing

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

**Harvest Roast Salad** <sup>V</sup>  
mixed green, fennel, carrots, granny smith apple,  
cranberries, candied pumpkin seeds, feta cheese  
roasted pumpkin dressing

### MAINS

**Red Snapper** <sup>GF</sup>  
pan seared red snapper, cauliflower puree,  
golden beets, maple Brussels sprouts,  
lemon beurre-blanc

**Roasted Sirloin** <sup>GF</sup>  
6oz roasted sirloin, carrot purée, grilled asparagus,  
red wine jus, crispy shallots

**Salmon**  
pan seared salmon 5oz, miso glaze,  
seared rice cake, green beans

**Bucatini Pesto** <sup>V</sup>  
Bucatini pasta, pesto, red peppers, zucchini,  
eggplant, red onion, parmesan, basil

### DESSERTS

**Orange Crème Brûlée** <sup>GF</sup>  
orange crème brûlée, blueberries

**Chocolate Pots de Crème** <sup>GF</sup>  
chocolate pot de crème, whipped cream, berries

**Lemon Tiramisu**  
lemon cream, lady fingers, lemon curd

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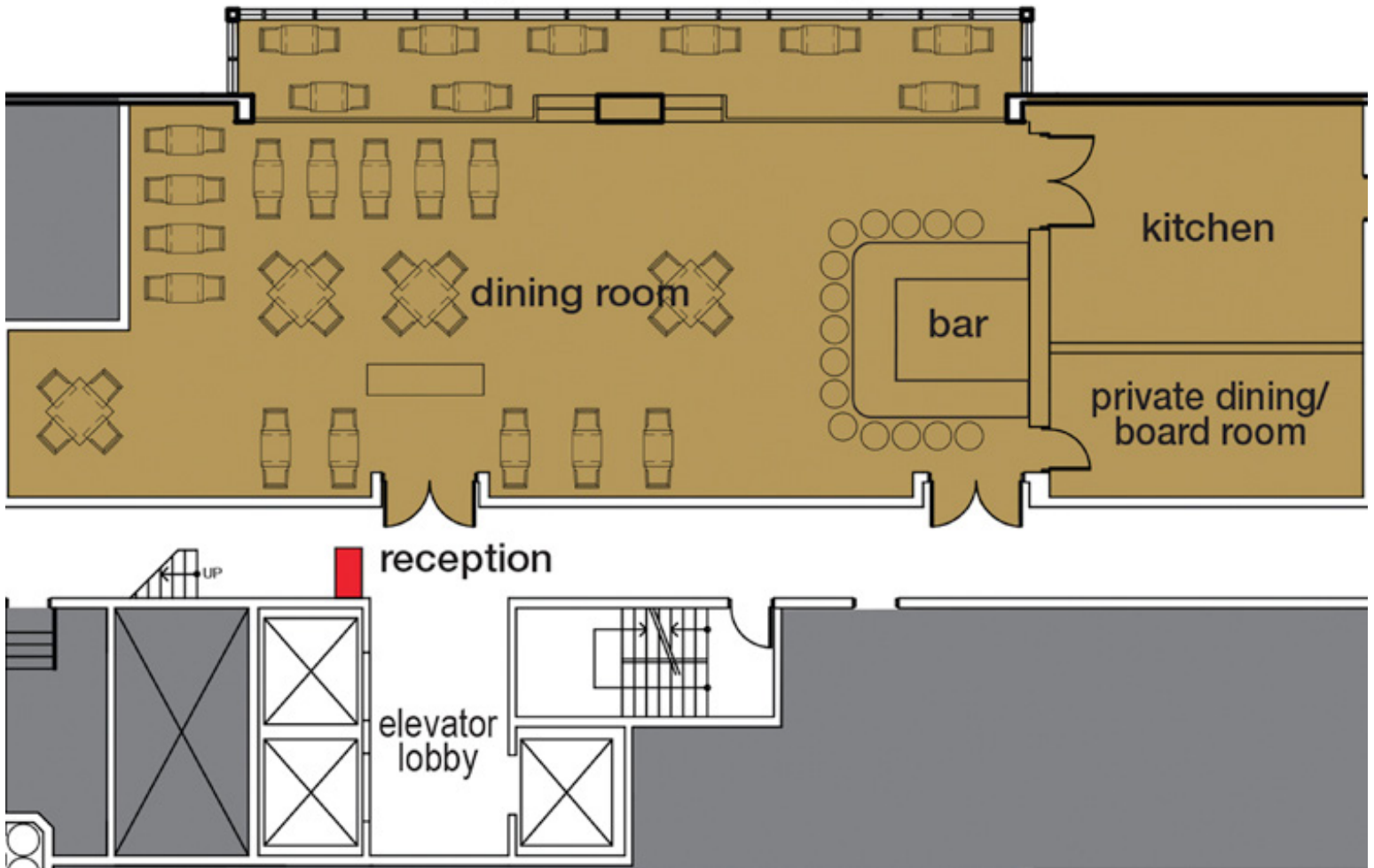


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## FLOOR PLAN

overlooking Nathan Phillips Square



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