



the *Chef* upstairs

**PRIVATE DINING & COOKING STUDIO**



**INFORMATION &  
MENU PACKAGE 2011**

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## **SAMPLE MENUS & ADDITIONAL MENU ITEMS ...**

### 3 Course Menus:

~Lobster Risotto~

~Oven Roasted Beef Rib with Grilled Polenta~

~Tuscan Trifle with fresh fruit & berries~

~Salmon Tartare~

~Duck with Agrume sauce,  
Celeriac Puree and Spring Vegetable~

~Tarte Tatin with Maple Syrup~

~ Chipotle marinated shrimp~

~ Chicken Marbella Brown Basamati Pilaf Roasted root vegetables with a balsamic reduction~

~ Cinnamon pavlova with mango and mixed berries~

~Amuse Pate' with Baguette Points~

~ Grilled Garlic Shrimp Scampi Seared Asian Tuna with Sesame Aioli Tilapia Ceviche, in Chipotle/lime marinade~

~ Fennel and Grape Salad with Champagne Vinaigrette~

### 4 Course Menus:

~Fresh Barley Blinis with Caviar~

~Shittake Poached Black Cod on Greens & Beure Noisette Vinaigrette~

~Center cut Striploin with Rainbow Chard, local Queensland Blue Squash and Leek Oatmeal Biscuit~

~A freshly baked Pear Kuchen with a baked goat cheese~

- ~ Potato and Leek Puree Shoots with goat cheese mousse~
- ~ Cream of Artichoke Soup~
- ~ Breast of Chicken with Spinach & Boursin Cheese, Marsala Wine Sauce, Roasted Garlic Duchee Potatoes & Vegetable Medley~
- ~ Crème Brule ~

5 Course Menus:

- ~Hearts of Romaine and Radicchio, Roasted, Roasted Garlic and Beet Dressing~
- ~ A freshly baked Pear Kuchen with a baked goat cheese~
- ~Lobster Gnocchi, Cauliflower Cream with Asparagus~
- ~Rock Cornish Hen, Garlic Mash Potato, Herb Roasted Mushrooms~
- ~Chocolate Raspberry Tart with Maple Syrup Poached Berries~

- ~Onion Sour Cream Spread~
- ~Fresh Seared Tuna on Yellow Beets Salad~
- ~Orange Butternut Squash Soup~
- ~Roasted Pork, with Dried Fruit Compote and Sweet Potato and Rappini~
- ~Bananas, Chocolate Butter Bread Pudding~

- ~ Skirt steak skewers with chimichurri ,Apple and fig crustini, Herb roasted quail~
- ~ Organic baby greens with root vegetables , raspberry vinaigrette~
- ~ Potato Gnocchi with roasted mushrooms and tomato sauce~
- ~ Beef Tenderloin in a red wine sauce with gorgonzola infused~
- ~Sweet tray & variety of cheeses~

- ~ White bean and roasted garlic dip with tortilla chips or pita chips~
- ~ Soup, Roasted root vegetable with a pesto swirl~
- ~ Broccoli with a feta crumble tossed with sunflower seeds and a light vinaigrette~
- ~ Eggplant “cannelloni” filled with raisins, ricotta, pine nuts topped with a light tomato sauce~
- ~ Fresh berries topped with lavender hinted Crème Anglaise~

- ~ Smoked salmon chiffonadee~
- ~ Cold watercress and Stilton with a cheese straw~
- ~ Veal tenderloin medallions drizzled with Red currant jus On a bed of Sweet potato and roasted garlic puree Nested on a bed of baby spinach leaves~
- ~ Angel food cake tower angel food cake layered with strawberry rhubarb compote served with a chantilly cream~
  
- ~ Farmers Market Greens with Raspberry Vinaigrette & Crispy Maple Bacon ~
- ~ Nova Scotia Lobster Ravioli with Cauliflower Cream & Garlic Butter~
- ~ Seared Quebec Foie Gras with Celery Root Mash~
- ~ West Coast Halibut Fillet with Tomato and Fennel Confit~ or
- ~ Ontario Rack of Lamb with Autumn Vegetables & Forest Mushrooms~
- ~ Warm Ontario Fruit Crumble~

### **Sample Hors d'oeuvres ...**

#### *From the Land*

- ❑ Mini rosti Burgers
- ❑ Skirt Steak Skewers with Chimichurri Dip
- ❑ Asparagus and Prosciutto Phyllo Bundles topped with Fresh Parmesan
- ❑ Moroccan-style lamb meatballs
- ❑ Herb roasted quail
- ❑ Potato gnocchi in a pesto cream sauce with smoked chicken

#### *From the Sea*

- ❑ Oysters Rockefeller
- ❑ Marinated Calamari with Herbs
- ❑ Scallops wrapped in Hickory Bacon enhanced with Bean & Citrus
- ❑ Roasted Garlic and Chevre Stuffed Shrimp wrapped in Prosciutto enhanced with Fresh Rosemary
- ❑ Smoked Salmon Tartare on Crisp Potato Rounds topped with Crème Fraiche
- ❑ Shrimp Tempura
- ❑ Shrimp & Pineapple Tacos
- ❑ Lemon marinated calamari balsamic reduction

### *Vegetarian*

- ❑ Heirloom Tomatoes with Fresh Mozzarella and Pesto on a Skewer
- ❑ Flat Bread with Roasted Garlic Dip
- ❑ Eggplant and Mushroom Bruschetta
- ❑ Pecorino Romano and fig jelly crustini
- ❑ Artisan flat bread with dips
- ❑ Mushroom risotto with herbs and Parmigiano reggiano
- ❑ Potato gnocchi in a tomato sauce with roasted mushrooms

### Roasted Vegetable Skewers

- ❑ Baked Goat Cheese Cakes with Carmelized Onions & Honey, served on puff pastry pillows
- ❑ Decadent Macaroni and Cheese Croquettes coated in Crispy Panko Breading
- ❑ Little Baked Potatoes
- ❑ Eggplant Crisps with slow Roasted Grape Tomatoes and Mozzarella

### Soups

- ❑ Smooth Potato & Leek
- ❑ Butternut Squash & Apple
- ❑ Roast Root Vegetable
- ❑ Squash w. Roasted Red Pepper Garnish
- ❑ Tomato Basil with melted Cheese
- ❑ Creamy Mushroom Bisque
- ❑ Cream of Broccoli
- ❑ Roast Corn Chowder
- ❑ Carrot & Ginger
- ❑ Cauliflower w. Sun dried Tomato
- ❑ Chicken Consommé
- ❑ Pumpkin w. Chive Garnish
- ❑ Crème Vichyssoise
- ❑ Shrimp Chowder
- ❑ Smoked Duck Broth & Sage
- ❑ Dumplings w. Wild Rice
- ❑ Country Vegetable Chowder
- ❑ Seven Onion

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- ❑ Sweet Green Pea
  - ❑ French Onion Gratin
  - ❑ Lobster & Corn Chowder
  - ❑ Chinese Hot & Sour Soup with Duck

#### Salads

- ❑ Organic Greens in Cucumber Ring w. Red, Yellow Tomatoes & Orange Basil Vinaigrette
- ❑ Organic Greens in hollowed Tomato w. Enoki Mushrooms & Balsamic Vinaigrette
- ❑ Hearts of Romaine Salad w. Parmesan Crisps & Traditional Caesar Dressing
- ❑ Autumn Salad of Pears, Gorgonzola Cheese & Balsamic Vinaigrette
- ❑ Green Mango Salad w. Red, Yellow Bell Peppers & Lime Dressing
- ❑ Grilled Vegetable & Woodland Mushroom Salad w. Fresh Herbs
- ❑ Lobster Filled Avocado on Bed Organic Greens topped w. Tomato Concasse & Lemon Citrus Vinaigrette
- ❑ Proscuitto wrapped Greens w. Grilled Scallops, Shrimp & Balsamic Vinaigrette

#### More Entrees:

##### *From the land:*

- ❑ Roasted Venison served with Roasted Fall Vegetables & Pomme William
- ❑ Beef Tenderloin with Roasted Shallots, Bacon & Port Sauce served with Potato & Shiitake Mushrooms Gratin, Buttered Green Beans & Baby Carrot Bundle
- ❑ Medallion of Beef Tenderloin with Cognac Sauce & Apple Compote, Mini Garlic & Rosemary Tossed Potatoes, Vegetable Napoleon
- ❑ Turkey Roulade sided with orange & Cardamon Cherry Tomatoes, Butter Glazed Green Beans & Herb Mashed Potatoes
- ❑ Pork Loin Roast w. Apple Cider Glaze, Scalloped Potatoes with Shaved Parmigiano Reggiano Cheese & Vegetable Baton Bundles
- ❑ Oven roasted beef short rib, Argentinean chimichuri sauce
- ❑ Grilled Rock Cornish Hen, lemon herb sauce
- ❑ Duck confit
- ❑ Beef tenderloin with a blueberry demi glaze, seasonal vegetables, roasted garlic mashed potatoes with essences of goat cheese
- ❑ Venison medallions with rosemary infused jus, fingerling potatoes, seasonal vegetable medley
- ❑ Ontario Rack of Lamb with Autumn Vegetables & Forest Mushrooms
- ❑ Marocain Lamb Stew and Couscous

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- ❑ Veal, Prosciutto and Escalope
  - ❑ Pulled Pork Tacos with Fresh Salsa
  - ❑ Roasted Pork, with Dried Fruit Compote and Sweet Potato and Rappini Bananas

*From the sea:*

- ❑ Grilled Chilean Sea Bass served with a Parsley Caper Sauce, Saffron Rice, and Mosaic of Vegetables
- ❑ Seared Tuna with Oriental Citrus Sauce, Bok Choy & Sticky Rice
- ❑ Leek & Spinach Stuffed Salmon encased in Puff Pastry white & Wild Rice, Grilled Tomato Halves fresh Herb Garnish, French Green Bean Bundles
- ❑ Pan seared salmon fillet, purple beet cream
- ❑ Pancetta wrapped salmon on a bed of wild rice with shiitake and red wine sauce
- ❑ Crisp Salmon Filet: Wild Mushroom Polenta, Leeks, Asparagus & Beet Cream
- ❑ Shitake Poached Black Cod on greens & Buere Noissette Vinaigrette
- ❑ Pan Roasted Striped Bass with Polenta
- ❑ West Coast Halibut Fillet with Tomato and Fennel Confit
- ❑ Crusty Salmon with a Warm Fennel Salad
- ❑ Nova Scotia Lobster Ravioli with Cauliflower Cream & Garlic Butter

*Vegetarian:*

- ❑ Tower of Grilled Portobello Mushrooms
- ❑ Organic Greens in Cucumber Ring w. Red, Yellow Tomatoes & Orange Basil Vinaigrette
- ❑ Hand made fettuccine pasta, tomato sauce with seasonal Vegetables
- ❑ Classic Osso bucco, Tuscany risotto, steamed asparagus
- ❑ Wild Mushroom Risotto: Fresh Herbs and Reggiano
- ❑ Vegetable Caponata
- ❑ Ratatouille with Grilled Tofu served with Blue Cheese Polenta, Beans & Carrots
- ❑ Wild Mushroom and Pesto Lasagne
- ❑ Red Wine Poached Pears with Blue Cheese

**Desserts:**

- ❑ Chef selection of fine cheeses
- ❑ Panna Cotta
- ❑ New York cheese cake

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- ❑ Death by banana split
  - ❑ Flourless chocolate torte with berries and whipped cream
  - ❑ Tiramisu with Fresh Fruit & Berries
  - ❑ Chocolate Mousse
  - ❑ Lemon Tart
  - ❑ Chocolate Butter Bread Pudding
  - ❑ Apple Toffee Tart