



# 2012 PROM SPECIAL

## MONDAY - THURSDAY

MINIMUM	TIME	PRICE PER PERSON
75 Guests	6:00pm - 12:00am	\$42.00 + Taxes

### DINNER SERVICE

#### Specialty Bread Basket per table

#### Appetizer

Mixed Field Greens topped with Cherry Tomatoes, Shaved Carrot and Fresh Cucumber drizzled with an Aged Balsamic Vinaigrette

#### Main Entrée

- 6 oz. Supreme Breast of Chicken in a Creamy Mushroom Sauce
- Grilled Seasonal Vegetable Bundle
- Mini Red Roasted Potatoes seasoned with Rosemary and Sea Salt

#### Dessert

Individual Ice Cream Crepe drizzled with Chocolate Sauce and accented Fresh Berries

Coffee & Tea Station available the duration of the event

#### Open Pop & Juice Bar

Soft Drinks  
Juice  
Bottled Water per table  
Coffee/Tea

### FOR MORE INFORMATION CALL TODAY OR VISIT US ONLINE!

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[www.thevue.ca](http://www.thevue.ca)

### MENU UPGRADES

**Hors D'Oeuvres Service** (Approx. 4 pieces per person)  
+ \$2.50 PER PERSON

#### Appetizer Upgrade

Gourmet Caesar Salad with Seasoned Croutons and Shaved Parmesan Cheese tossed in a Traditional Creamy Caesar Dressing  
+ \$0.50 PER PERSON

Cucumber Wrapped Mixed Field Greens topped with Fresh Sliced Strawberries, Crumbled Goat Cheese and Cracked Peppercorns in a Citrus Vinaigrette  
+ \$1.50 PER PERSON

Mixed Field Greens topped with Mandarin Oranges and Toasted Almond Slivers drizzled with a Sesame Vinaigrette  
+ \$1.00 PER PERSON

#### Additional Pasta Course

Farfalle in a Roasted Red Pepper Cream Sauce  
+ \$2.00 PER PERSON

Penne in a Plum Tomato & Fresh Garden Basil Sauce

&

Tortellini stuffed with Ricotta Cheese and Spinach in a Parmegiano Cream Sauce  
+ \$2.50 PER PERSON

#### Main Entrée Upgrade

4oz. Beef Tenderloin in a Pink Peppercorn Sauce & 4oz. Supreme Breast of Chicken in a Creamy Mushroom Sauce served with a Grilled Seasonal Vegetable Bundle and Mini Red Roasted Potatoes seasoned with Rosemary and Sea Salt  
+ \$3.00 PER PERSON

8oz. Beef Tenderloin in a Peppercorn Jus served with a Grilled Seasonal Vegetable Bundle and Fingerling Potatoes  
+ \$4.00 PER PERSON

#### Dessert Upgrade

Trilogy featuring a Chocolate Dipped Strawberry, Mini Cheesecake and a Homemade Canoli  
+ \$2.00 PER PERSON

Pastry Platter per table to include Cheesecake Lollipops, Chocolate Dipped Strawberries and Mini Italian Pastries  
+ \$2.00 PER PERSON

#### Late Night Station

**Belgian Waffle Station:** Fresh "Belgian" Style Waffles served Warm with Vanilla Ice Cream & Fresh Whipped Cream accompanied by Maple Syrup, Chocolate Sauce and an Assortment of Fruit  
+ \$2.00 PER PERSON

**Candy Land Station:** A Selection of "Classic" Candies displayed & made available for guests to Shop From  
+ \$3.00 PER PERSON

