

⊕ MENU SELECTION

Reception Service

- Assorted Hot & Cold Hors D'œuvres circulated to your guests butler style (to include Butternut Squash and Roasted Red Pepper Soup Sips)

Dinner Stations

- **Cold Bar**
- Mixed Field Greens in an Aged Balsamic Vinaigrette
- Gourmet Caesar Salad
- Greek Village Salad
- Three Bean Salad
- Beet Root Salad
- Assorted Specialty Breads

Pasta Station

Penne in a Plum Tomato and Fresh Garden Basil Sauce
&

Red and Green Agnolotti stuffed with Ricotta Cheese and Spinach in a Cream Sauce.

Accompanied by Parmigiano Cheese and Hot Peppers

Hot Entrée Station

- Roast Beef carved live in front of your guests and served with Horseradish and Jus
- Roasted Turkey served with Gravy, Stuffing and Cranberry Sauce
- Seasonal Vegetables
- Roasted Potatoes

Dessert Station

Sweet Station: An Assortment of Festive Cakes, Italian Pastries, White Chocolate Dipped Strawberries & Fresh Fruit

Cash "Top Shelf" Bar

- 1 Bottle of Red & 1 Bottle of White Wine per table
- 2 Drink Tickets per person
- Soft Drinks
- Bottled Water per table
- Coffee/Tea Included

Date November/December 2011

Time 6:00pm – 1:00am

FOR MORE INFO CALL OR EMAIL TODAY FOR YOUR PERSONALIZED TOUR

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The Vue

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