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2016/2017
**PROM &
SEMI-FORMAL**
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p r o m o m e n u

DATES

Mondays – Thursdays, 2016/2017
6:00pm – 12:00am


THE VUE
EVENT VENUE

byPeterandPauls.com[®]
★★★★★

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Dinner Service

SPECIALTY BREAD BASKET PER TABLE:

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
- Seasonal Vegetables
- Mini Red Roasted Potatoes seasoned with Rosemary and Sea Salt

DESSERT

Sticky Toffee Pudding in a Crème Anglaise

COFFEE & TEA STATION

Available the duration of the event



OPEN POP & JUICE BAR

- Soft Drinks
- Juice
- Bottled Water per Table
- Coffee/Tea

Details

- Price per Person: \$42 + Taxes
- 75 Minimum Guests

Menu Upgrades - Priced per Person

HORS D'OEUVRES SERVICE

Approx. 4 Pieces per Person, \$2.50

APPETIZER

- Gourmet Caesar Salad with Seasoned Croutons and Shaved Parmesan Cheese tossed in a Traditional Creamy Caesar Dressing, \$0.50
- Cucumber Wrapped Mixed Field Greens topped with Fresh Sliced Strawberries, Crumbled Goat Cheese and Cracked Peppercorns in a Citrus Vinaigrette, \$1.50
- Mixed Field Greens topped with Mandarin Oranges and Toasted Almond Slivers drizzled with a Sesame Vinaigrette, \$1.00

ADDITIONAL PASTA COURSE

- Farfalle in a Roasted Red Pepper Cream Sauce, \$2.00
- Penne in a Plum Tomato & Fresh Garden Basil Sauce & Tortellini stuffed with Ricotta Cheese and Spinach in a Parmegiano Cream Sauce, \$2.50

MAIN ENTRÉE

- 4oz. Beef Tenderloin in a Pink Peppercorn Sauce & 4oz. Supreme Breast of Chicken in a Creamy Mushroom Sauce served with a Seasonal Vegetables and Mini Red Roasted Potatoes seasoned with Rosemary and Sea Salt, \$3.00
- 8oz. NY Striploin in a Peppercorn Jus served with a Seasonal Vegetables and Fingerling Potatoes, \$4.00

DESSERT

- Trilogy featuring a Chocolate Dipped Strawberry, Mini Cheesecake and a Homemade Canoli, \$2.00
- Pastry Platter per table to include Cheesecake Lollipops, Chocolate Dipped Strawberries and Mini Italian Pastries, \$2.00

LATE NIGHT STATION

- BELGIAN WAFFLE: 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
- CANDY LAND: A Selection of "Classic" Candies displayed & made available for guests to Shop From, \$3.00