

MONDAY TO THURSDAY | BASED ON 50 GUESTS MINIMUM

## PLATED CORPORATE DINNER MENU

### WHAT'S INCLUDED

Assorted Hot and Cold Hors D'oeuvres  
Chiavary Chairs - Floor Length Linens - WiFi - Coat Check  
Mic and Podium - Background Music - Room Rental  
Soft Bar/Coffee/Tea/Esspresso

### APPETIZER (CHOICE OF ONE)

Mixed Greens with Fresh Tomato, Cucumber and Shaved Carrots in a Balsamic Vinaigrette  
Bocconcini and Tomato drizzled with Basil Pesto infused Olive Oil and Balsamic Glaze served with Prosciutto and Parmiggiano  
Roasted Butternut Squash Soup

### MAIN ENTRÉE (CHOICE OF ONE)

8oz New York Striploin topped with Fried Onions and Sautéed Mushrooms  
4oz Filet Mignon in a Cognac Sauce and 4oz Supreme Breast of Chicken  
8oz Supreme Breast of Chicken in Amaretto and Sun Dried Tomato Jus  
8oz Teriyaki Salmon with Apple Slaw  
(All entrées come with choice of Mashed Potatoes or Roasted Potatoes and Mixed Vegetables)

### DESSERT (CHOICE OF ONE)

Warm Sticky Toffee Pudding with Crème Anglaise  
Vanilla Crème Brûlée  
Warm Molten Lava Cake with Fresh Berries  
Seasonal Fresh Fruit

### COFFEE/TEA/ESPRESSO STATION

FOR ALL BOOKINGS  
**+1 416 213 9788**  
**OLGA.N@THEVUE.CA**

**\$65 per person**  
+ administration and tax. Minimum 50 guests.

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