



2492 Yonge Street., Toronto, ON

PROM PACKAGES

Freshman Package

Reception:

Chef's selection of Canapés and Hot Hors D'oeuvres served butler style to guests accompanied by non-alcoholic tropical punch

Sit Down Dinner Menu:

Caprese Salad: Caprese Salad with fresh mozzarella, baby arugala, vine ripe tomatoes, nicoise olives and basil with a balsamic vinaigrette

Mustard-roasted chicken breast: A mustard roasted chicken breast served with roasted potatoes and fresh seasonal vegetables

Dessert a Trois: A dessert trio consisting of espresso crème brule, mini lemon cheesecake and a mini chocolate mousse.

Open Soft Bar: Soft bar consisting of coffee, tea, espresso, juice and soft drinks.

\$49⁹⁵
PER PERSON

Scholar Package

Reception:

Chef's selection of Canapés and Hot Hors D'oeuvres served butler style to guests accompanied by non-alcoholic tropical punch

Sit Down Dinner Menu:

Heirloom Salad: Heirloom tomato and fresh mozzarella tower with watermelon reduction, basil oil and micro greens

Penne alla Rose: Penne pasta served in a cream infused tomato sauce

Stuffed Supreme Breast of Chicken: Roasted to perfection, stuffed with wild rice, caramelized onions and sweet pepper. Accompanied by roasted potatoes and a medley of seasonal Vegetables.

Baked Alaska: Served on a berry coulis

Open Soft Bar: Soft bar consisting of coffee, tea, espresso, juice and soft drinks.

\$54⁹⁵
PER PERSON

Honour Roll Package

Reception:

Chef's selection of Canapés and Hot Hors D'oeuvres served butler style to guests accompanied by non-alcoholic tropical punch

Sit Down Dinner Menu:

Pear, Pecan and Rocket Salad: Belgian endive and watercress salad with caramelized pecans, Asian Pear, roquefort and sherry vinaigrette accompanied by butternut squash soup served in a mini Chinese teacup.

Mushroom & Asparagus Risotto: Chef's signature risotto of mixed mushrooms and fresh asparagus

Chicken Supreme and Atlantic Salmon Filet: A tender Supreme Breast of Chicken served in a Thyme infused natural jus accompanied by an Atlantic Salmon fillet served in a Beurre Blanc sauce. With roasted potatoes and seasonal vegetables.

Dessert Station: A bountiful array of mini European pastries accompanied by a free flowing, Belgium chocolate fountain served with wafer cookies, marshmallows and sliced fresh fruit

Open Soft Bar: Soft bar consisting of coffee, tea, espresso, juice and soft drinks.

\$59⁹⁵
PER PERSON

All packages include function room rental and an open soft bar which offers coffee, tea, espresso, juice and soft drinks. Our standard set up includes ivory or chocolate brown floor length linens, ivory napkins, chairs, and Manhattan square seating set-up. Prices are based on Monday to Thursday bookings only.

Please add \$3.00 to the per person price for Friday evenings.



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