

PROM PACKAGES

Freshman Package

Reception:

Canapes served butler style to guests along with non-alcoholic punch station.

Sit Down Dinner Menu:

California Salad: A selection of mixed field greens, crisp romaine and radicchio dressed in our homemade Balsamic Honey Vinaigrette

Chicken Cordon Bleu: A tender breast of chicken stuffed with ham and swiss cheese served in a white wine and butter sauce.

Roast Potatoes & Seasonal Vegetables

Tiramisu: Three layers of light and fluffy ladyfingers soaked in espresso and filled with a mascarpone mousse and topped with chocolate shavings and a decadent chocolate sauce.

Select any dessert from our in-house dessert menu

\$38⁹⁵

PER PERSON

Scholar Package

Reception:

Canapes served butler style to guests along with non-alcoholic punch station

Sit Down Dinner Menu:

Spinach Salad: Young spinach leaves, crumbled goat's cheese, mandarin segments and herb crutons tossed in a raspberry balsamic vinaigrette dressing

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

Veal Scaloppini & Chicken Supreme: A mouth watering Veal Scaloppini served in a white wine and mushroom sauce accompanied by a tender Supreme Breast of Chicken served in a Rosemary infused natural jus.

Roast Potatoes & Seasonal Vegetables

Dessert a Trois: A sweet trio of mini tiramisu, mini lemon cheesecake and a mini chocolate mousse

Select any dessert from our in-house dessert menu

\$44⁹⁵

PER PERSON

Honour Roll Package

Reception:

Canapes served butler style to guests along with non-alcoholic punch station.

Sit Down Dinner Menu:

Supreme Jardin Salad: Spring mix, radicchio, cucumber, belgian endive, sliced white mushrooms topped with a parmigiano crisp. Tossed in a pomegranate vinaigrette.

Duo of Pasta:

Rotolo di Ricotta alla Panna: A fresh pin-wheel pasta filled ricotta cheese served in a creamy Alfredo sauce.

Penne al Sugo: Penne pasta served in a plum tomato and garden fresh basil sauce.

Beef Medallion & Stuffed Chicken Supreme: A mouth watering beef medallion served in a mushroom and red wine reduction accompanied by a tender Supreme Breast of Chicken stuffed with asiago cheese and spinach.

Roast Potatoes & Seasonal Vegetables

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

\$49⁹⁵

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, chiavari 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.