



# Winter

## WEDDING PROMO MENU

**DATE:** Saturdays Jan-April 2013/2014 **PRICE PER PERSON:** \$86.00 + tax

### RECEPTION SERVICE

- » An assortment of Hot and Cold Hors D'oeuvres served to your guests butler style

### MARTINI BAR

- » Featuring Specialty Martinis made to order, with a selection of Exotic Liqueurs Garnished with Unique Toppings

### DINNER SERVICE

#### SPECIALTY BREAD BASKET

- » An assortment of Homemade Breads and Fresh Baked Focaccia
- » "My Mothers Olive Oil", bottle per table

#### SOUP

- » Butternut Squash Soup

#### MAIN ENTREE

- » 6oz. Filet Mignon in a Peppercorn Sauce
- » 2 Grilled Black Tiger Shrimp
- » Seasonal Vegetable Bundle
- » Roasted Potatoes
- » Mixed Field Greens in a well aged Balsamic Vinaigrette - individual serving

#### DESSERT

- » Warm Apple Blossom accented with Fresh Berries on a Decorated Plate
- » Coffee/Tea

### LATE NIGHT SERVICE

#### WEDDING CAKE/COFFEE & TEA STATION

- » Client to provide cake, The Vue Staff to cut & serve from station

#### SLIDER STATION

- » Mini Beef Sliders served with a variety of toppings and condiments to include Cheddar Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Fried Onions, Pickles, Tomatoes, Shredded Lettuce and Specialty Mustards
- » Sliders accompanied by Crisp French Fries & Golden Onion Rings with Ketchup & Mayo for dipping

#### SPECIALTY COFFEE STATION

- » Guests will be able to choose from a selection of Liqueurs to create their desired specialty coffee with Whipped Cream, Chocolate Shavings & Maraschino Cherries

#### TOP SHELF OPEN BAR

- » Unlimited Red and White Wine
- » Sparkling Toast before Dinner
- » Flat & Sparkling Water
- » Coffee/Tea

*\* Promotion price applies to new bookings only*

*\* Menu can be customized and altered to suit your specific needs & budgets*

*\* Based on Minimum 150 Guests*