

Winter

WEDDING PROMO MENU

DATE: Saturdays Jan-May 2014 & 2015 **PRICE PER PERSON:** \$86.00

RECEPTION SERVICE

HORS D'OEUVRES

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

DINNER SERVICE

SPECIALTY BREAD BASKET

- » An Assortment of Homemade Breads and Fresh Baked Focaccia

SOUP

- » Roasted Butternut Squash

PASTA

- » Casarecce in a Fresh Tomato and Garden Basil Sauce

MAIN ENTRÉE

- » 10 oz. French Cut Veal Chop in a Cognac Mushroom Sauce
- » Seasonal Vegetables
- » Mini Red Roasted Potatoes
- » Individual Mixed Green Salad in a Balsamic Vinaigrette

DESSERT

- » Warm Apple Blossom
- » Coffee/Tea Service

LATE NIGHT SERVICE

WEDDING CAKE/COFFEE & TEA STATION

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

FUNNEL CAKE STATION

- » Golden Brown Funnel Cakes lightly dusted with Icing Sugar served with Cherry or Blueberry Fruit Topping Vanilla Ice Cream and Whipped Cream

OPEN TOP SHELF BAR

- » A Variety of Premium Liquors & Liqueurs
- » Imported & Domestic Beer
- » Red & White Wine
- » Sparkling Toast Before Dinner
- » Sparkling & Still Water
- » Coffee/Tea/Esspresso

SPECIALTY MARTINI BAR

ROOM

- » The Vue - 140 Minimum Guaranteed Adults

*Prices are per guest and subject to applicable taxes. All prices are subject to change without notice.

