

GRADUATION PACKAGE 2012



APPETIZERS

Crispy smoked Gouda cheese / white wine apples / almond / red onion & carrot mini-sprouts
 Small salad / long crouton / Doré-mi cheese / raspberry vinegar emulsion
 Thinly sliced game terrine / orange candied carrots / Vertigo / taro chips
 Ricotta spinach ravioli / green onion Alfredo sauce / Parmesan tile

Soup of the day

MAI DISHES

Chicken loaf / Black forest ham / Swiss cheese / red bell peppers sauce / pilaf rice & fresh vegetables
 McIntosh apple pork tenderloin / honey & pistachio crust
 acorn squash purée / thyme tile / Calvados creamy sauce
 * Beef medaillon / on the grill / Yukon Gold mousseline / season vegetable / pepper & Cognac sauce
 Parmigiana veal cutlet / basil linguini / white wine & Parmesan cheese creamy sauce

SWEET INDULGENCE

Carrot mellow cake / butter & cheese cream / fleur de sel caramel
 3 chocolate tian / raspberry coulis / fresh fruit
 New-York style cheese cake / raspberry & fresh cream / pistachio powder

Coffee / tea / herbal tea

* *Red meat: medium cooked for all*



PROM PACKAGES

THE DIZZLING

Red carpet
 Non-alcoholic welcoming cocktail
 Table d'hôte menu
 VJ night
 Fluorescent glasses
 Security service for the group
 SOCAN fees

FROM 75 TO 99 GRADUATES / 68 PER PERSON

FROM 100 TO 124 GRADUTES / 63 PER PERSON

FROM 125 TO 149 GRADUTES / 60 PER PERSON

FROM 150 TO 174 GRADUTES / 58 PER PERSON

FROM 175 TO 199 GRADUTES / 56 PER PERSON

FROM 200 TO 249 GRADUTES / 55 PER PERSON

250 GRADUTES AND MORE / 54 PER PERSON



PROM PACKAGES

THE CROWNING

Red carpet
Non-alcoholic welcoming cocktail
Table d'hôte menu
Security service for the group

MINIMUM OF 40 PEOPLE / 41 PER PERSON

THE SOMPTOUS / 18 YEARS AND OVER

Red carpet
Welcoming cocktail
Two glasses of wine
One drink
Table d'hôte meal
Security service for the group

MINIMUM OF 40 PEOPLE / 61 PER PERSON

