SAVOY
EVENT VENUE

New Years Eve Gala

WELCOME 2013!

Date: Monday December 31st, 2012
Age: 19+ Event
Time: 7:00pm-2:00am

Located within the The Monte Carlo Inn
7255 Warden Ave, Markham, ON

Price: $100.00 + Taxes & Gratuities

COCKTAIL RECEPTION @ 7:00PM

» Savoy staff to circulate Red& White Wine and Skinotini Martinis
» Savoy staff to pass butler style an assortment of Gourmet Hot & Cold Hors D'Oeuvres

MEDITERRANEAN STATION:

To include Live Saganaki Flambé, Spanakopita and Tiropita Sheets & Mediterranean Dips served with Grilled Pita Wedges & Fresh Homemade Focaccia

BYPETERANDPAULS.COM ANTIPASTO BAR

Marinated Eggplant, Marinated Homemade Roasted Red Peppers, Grilled Zucchini, Grilled Zucchini, Bruschetta, Grilled Banana Peppers, Sundried Tomatoes, Giardiniera, Fior di Latte a la Caprese, Home Seasoned Kalamata & Green Olives with Pepperoncini, Beetroot Salad, Potato Pizza & Roasted Tomato with Reduced Balsamic Pizza, Greek Village Salad, Far East Salad with Sweet and Soya Vinaigrette, Shrimp Cocktail, Beer Battered Codfish with Garlic Dip, Freshly Sliced Prosciutto, Carved Parmigianino Padano Wheel, Over Roasted Italian Sausage with Bell Peppers & Onions, Homemade Focaccia and Specialty Breads

DINNER SERVICE @ 8:15PM

SPECIALTY BREAD BASKET PER TABLE:

An assortment of Specialty Breads & Fresh Baked Focaccia"My Mother's Olive Oil" imported from Greece, per table

PASTA:

» Penne in a Plum Tomato and Fresh Garden Basil Sauce
» Heart Shaped Agnolotti stuffed with Leeks and Mushrooms in a Parmigianino Cream Sauce

MAIN COURSE:

» 4 oz. Filet Mignon in a Three Peppercorn Jus
» 4 oz. Oven Roasted Chicken Breast stuffed Spinach & Asiago Cheese in a White Wine Sauce
Garnished with Carrot Bundled Green Beans and a Yellow Bell Pepper Sliver Red Roasted Potatoes seasoned with Rosemary and Sea Salt
» Bowl of Mixed Field Greens tossed in an Aged Balsamic Vinaigrette Dressing, per table

DESSERT:

» Chocolate Dipped Long Stem Strawberries, Cheesecake Lollipops, Homemade Cannolis, Baklava, Truffles and Petite Fours Platter per table.
» Market Fresh Seasonal Fruit Platter per table.

COFFEE / TEA / ESPRESSO

LATE NIGHT INDULGENCE @ 11:00PM

COFFEE & TEA STATION:

to include Market Fresh Fruit

ALASKAN KING CRAB LEG STATION:

Alaskan King Crab Legs (shaven) Sautéed Live with White Wine & Garlic accompanied by a Hand Carved Ice Sculpture Display

MONTREAL-STYLE DELI STATION:

» Montreal Smoked Meat sliced Live to include Corned Beef & Pastrami for guest to enjoy with Pickles, Olives, Miss Vickie's Original Kettle Cooked Chips and French Fries.
» Station to include a variety of Rye Breads, Sliced Cheeses, Sliced Tomatoes & Shredded Lettuce, Mayo, a selection of Mustards (Dijon, Pommery, French's) & Sauerkraut.
» Station to include Paper Wraps for an authentic deli experience

OPEN "TOP SHELF" BAR SERVICE 7:00PM-2:00AM

» Red & White Wine
» Bottled Water per Table
» Coffee / Tea / Espresso
» Sparkling Champagne Toast at Midnight

byPeterandPauls.com
CELEBRATING 30 YEARS
CREATING SPECTACULAR EVENTS