



contact Andi Pojani to book your event
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vignette corporate gala

Featuring a themed action station menu, the vignette corporate gala package is the perfect recipe for a remarkable evening.

menu

assorted dinner rolls & butter

I. chef's selection of hors d'oeuvres passed during cocktail hour

enhance your guest's evening by featuring

a bottle of red and white wine on each guest table + 5

replenished service of sparkling and natural italian bottled spring water + 3

II. your choice of two (2) unique dinner stations

grand european antipasto: artisan cheeses, charcuterie, marinated vegetables & carmen's signature appetizers

the carmen's food truck: gourmet grilled cheeses, hard-shell tacos & load-your-own potato skins

build your own poutine: a base of fresh-cut fries & your choice of premium toppings such as pulled pork, shaved prime rib & roasted duck, topped off with gravy & your choice of cheese

the american dream: prime rib slider burgers, onion rings, country-fried chicken and grilled corn on the cob (quinoa burgers will be provided as a vegetarian alternative)

oriental wok: sautéed shrimp, chicken-fried rice, beef & broccoli, spring rolls & sweet & sour pork

little italy: toasted garlic bread, chicken parmigianna, gourmet lasagna bolognese & traditional caesar salad

enhance your menu by featuring

a third dinner station + 10

III. your choice of dessert station

the parlour: rich vanilla ice cream, scooped & customized with sauces, crumbles, sprinkles & compotes

the bakery: freshly baked cookies, homemade donut holes & premium cupcakes

the general store: a generous selection of premium licorice, chocolates & candies (hard & soft)

pricing: \$47*

*All menu enhancement prices are based on price per person. Pricing is based on a minimum of 250 guests. All prices subject to HST. Prices subject to change without notice. Any dietary restrictions can be accommodated.

