



CIRQUE DU SOLEIL®

Corteo™

DINNER ADD-ON AVAILABLE FOR THURSDAY AND FRIDAY PERFORMANCES ONLY

DINNER ADD-ON INCLUDES 3-COURSE DINNER WITH COMPLIMENTARY COFFEE OR TEA

APPETIZER BOCCONCINI SALAD

FLAVOURFUL BLEND OF PESTO AND BALSAMIC REDUCTION DRIZZLED OVER LAYERS OF BOCCONCINI CHEESE AND CHEF'S CARVED RED TOMATOES WITH GARLIC BISCUITS

LEAN AND GREEN

MIXED GREEN SALAD, CHERRY TOMATO, ROASTED PEPPER, TOASTED PUMPKIN SEEDS, SHREDDED CARROT AND RED ONION WITH SHALLOT-HERB VINAIGRETTE WITH GARLIC BISCUITS

ENTREE

BEER BATTERED HADDOCK

TWO PIECES OF BATTERED FISH SERVED WITH HAND CUT FRIES, COLESLAW AND TARTAR SAUCE.

CHICKEN CARBONARA

GRILLED CHICKEN, SUN-DRIED TOMATO, ONION AND BACON TOSSED IN A VELVETY CREAM SAUCE.

GRILLED PORK CHOP

SESAME SOY MARINATED, SERVED ON A BED OF RICE, SEASONAL VEGETABLES AND TOPPED WITH PINEAPPLE SALSA.

DESSERT

APPLE CRISP

SWEET APPLE SLICES TOPPED WITH A DELICIOUS CRISPY CRUST BAKED TO PERFECTION AND DRIZZLED WITH RICH CARAMEL SAUCE.

CHOCOLATE TRUFFLE CAKE

A LAYER OF CHOCOLATE SPONGE TOPPED WITH CHOCOLATE MOUSSE AND CHOCOLATE GANACHE. SERVED WITH STRAWBERRY COULIS AND BERRIES.

\$50.75 /DINNER PER PERSON (TAXES INCLD.)
GRATUITY, ALCOHOLIC & FOUNTAIN BEVERAGES NOT INCLUDED

*A \$6.00 ORDER CHARGE WILL APPLY TO ALL ORDERS PROCESSED THROUGH THE GROUP SALES DEPT. ADDITIONAL CHARGES WILL APPLY IF PURCHASING ONLINE.
**PACKAGES LIMITED AND SUBJECT TO AVAILABILITY. RESERVATION TIMES TO BE CONFIRMED

DINNER ADD-ON

RESERVE YOUR DINNER ADD-ON NOW ONLINE OR CONTACT KIM AT KIMBERLY_ELLIS@COMCASTSPECTACOR.COM OR 905-448-1568



PATRONS WILL REQUIRE AN EVENT TICKET PLUS DINNER TICKET TO ENTER THE FACILITY

JUNE 21 - 24, 2018 AT TRIBUTE COMMUNITIES CENTRE
GROUPS 12+ SAVE ON SELECT EVENT SEATING