



NEW YEARS EVE MENU

1st Course

ANTIPASTO PLATE feta cheese, asiago cheese, green olives spicy sausage, prosciutto, pepperoncini hot peppers and dill pickles

2nd Course

MIXED GREENS SALAD tossed in extra virgin olive oil and balsamic vinegar

3rd Course

FILLET MIGNON w CHICKEN OREGANO black angus fillet with red wine cream and boneless chicken breast in white wine and lemon served with sauteed vegetables and pan fried baby red potatoes

4th Course

DESSERT TABLE coffee and assorted desserts will be open at 12:30am

\$135.00/person

above price for 10pm seating include tax and gratuity

also included is open bar (beer, house wine and standard mixed drinks) party favors,

glass of sparkling wine at midnight, DJ and dancing

Bar open from 9pm till 2:30am

Happy New Year from the Staff and Management at Factory Girl

please call 647 352-2799 for reservations

formal dress, no exceptions

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