

Special Dinner Theatre Tickets

*Yes, I d like to order _____ tickets for the
Nov 22nd dinner theatre @\$35.00 per ticket
and I m enclosing my cheque for
\$ _____*

NAME: _____

Mail this form or call no later than
November 18th to the Main Attraction
c/o 135 Isabella Street , apt 803
Toronto On M4Y 1P4
(416) 244-4979

Dinner Menu:

Prime rib roast with Stroganoff
mushroom & sour cream sauce or pan
gravy au jus natural
Herb & garlic roast potatoes
Pleminy dumplings in farm butter &
green herb

Salad buffet selections:

pickled beetroot, herring and apple
carrot & currant
leafy green & summer pea in mustard
and buttermilk dressing
Russian coleslaw with dill

Assorted breads & buns

Dessert:

Flambé, Crepes Chekhov (hazelnut
crepes flamed with Amaretto)
Grand marnier topped with fruit and
berry compote & cream

Special Occasion permit

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