



⊕ MENU SELECTION

Lunch Service

Specialty Bread Basket per table

Salad Course

Cucumber Wrapped Mixed Field Greens topped with Fresh Sliced Strawberries, Crumbled Goat Cheese and Cracked Peppercorns in a Champagne Vinaigrette

Main Entrée

- 6 oz. Oven Roasted Chicken Breast in a Sundried Tomato and Amaretto
- Jus served with Seasonal Vegetables and Mini Red Roasted Potatoes

Dessert

- Client to supply Shower cake, Vue staff will cut and serve to guests on a decorated plate
- Fresh Sliced Seasonal Fruit, platter per table

Champagne & Strawberries Station

- Prosecco Champagne served to your guests in a Slender Champagne Flute with a Fresh Whole Strawberry.
- Station features a heaping "Ice Bowl" Ice Sculpture filled with Strawberries – Station to include Chocolate Dipped Strawberries (Ice Sculpture is optional at an additional fee)

Open Pop & Juice Bar

- 1 Bottle of Red & 1 Bottle of White Wine per table
- Soft Drinks, Juice
- Bottled Water per table
- Coffee & Tea Included

Date Saturdays & Sundays 2011/2012
Time 11:00am – 4:00pm

Number of Adults Guaranteed 50
Price Per Person \$47.50 + taxes

**FOR MORE INFO
 PLEASE CONTACT
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The Vue

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