

Chef Michael Watren



Private Parties

Special Events

Weddings

Call 303.520.1708

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*1852 South Nome Court
Aurora, CO 80012-5227*

Example Barbecue Menu #1

<u>Day/Date of Function:</u>	
<u>Type of Function:</u>	
<u>Est. Number of Guests:</u>	
<u>Timing:</u>	<u>Guest's Arrival/Cocktails:</u> <u>Dinner Buffet:</u>
<u>Event Location:</u>	

Summer Barbecue Menu

Salad of Field Greens with Crumbled Chevre & Raspberry Vinaigrette

Summer Pasta & Marinated Fresh Vegetable Salad, Dressed with a Fresh Basil, Olive Oil & Balsamic Vinaigrette



Teriyaki Chicken Skewers / Smoked Beef Brisket / Baby Back Ribs

Served on the Side: Original Barbecue Sauce & Honey Barbecue Sauce



Grilled Summer Vegetable Presentation

To Include: Portobelo Mushrooms, Cherry Tomatoes, Yellow & Zucchini Squash, Bell Peppers & Marinated New Potatoes



Crusty Fresh Sourdough, Tuscan Olive and Whole Grain Breads (Sliced)

Served to the Side: Chunky Fresh Tomato-basil Relish Made with Extra Virgin Olive Oil / Butter



Dessert Presentation

Plated and Served: Chocolate Fudge Cake Garnished with Fresh Berries

Placed out on the Guest's Tables: Toque Blanche's Assorted Small Pastries

Bar/Beverage Arrangements:

- Full Bar, wine, beer and margaritas. (Cherie to supply everything for beverage service, including ice, cocktail napkins and disposable glasses.) Cherie's snacks, nuts, etc.. to be put out during cocktails.
- No coffee service will be needed.

Details:

- Toque Blanche to supply heavy duty disposable (clear plastic) plates (salad, entree & dessert), silverware and paper dinner napkins.
- Toque Blanche to supply three six foot tables with red and white checked table cloths. (One for the beverages & two for buffet)
- Toque Blanche to supply all equipment needed for the presentation and service of this buffet style menu.

Price:

Staff:

Suggest staff @ ---

Uniform:

Polo Shirt & Khaki Pants

Billing:

Chef Michael , Toque Blanche Cuisine