

# Toque Blanche Cuisine

Chef Michael Watren

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Phone/Fax:

Patron:

## Example Barbecue Dinner Menu #3

Day/Date of Function:

Type of Function:

Number of Guests:

Time:

Guest's Arrival/Cocktails & Hors d'oeuvres:  
7:00pm

Seated Served Dinner: 7:45pm

Cocktails and Hors d'oeuvres served on the deck:

### Artichoke & Sun dried Tomato Wonton

Marinated artichoke hearts, Sun dried tomato and Parmesan cheese folded into a wonton skin



### Bruschetta with Olive Tapenade



### Skewers of Grilled Shrimp with Fresh Lemon and Herbs

Pre-set Soup @ 7:45pm:

### Chilled Gazpacho with Balsamic Vinegar and Extra Virgin Olive Oil

On the Tables: Assortment of Crusty Italian Breads, Olive Oil-Fresh Herb Dipping Sauce, Whipped Sweet Butter



### Caesar Salad with Crisp Romaine, Fresh Artichokes, Hearts of Palm and Croutons



### Grilled Chicken Breast with Lemon and Capers

Saffron Rice with Confetti of Bell Peppers

Roast Asparagus and Portobello Mushrooms

Dessert:

### Individual Warm Dark Chocolate Cakes with Moulton Center, Fresh Berries & Tropical Fruit

Decaffeinated Coffee and Condiments

Bar/Beverage Arrangements:

- Bar set up on the cart on the \_\_\_\_\_ deck.
- Toque Blanche to supply all glassware, equipment, ice, mix and bar fruit needed for full bar service.
- All wine & alcohol at the home.

Details:

- Guest's tables/place settings to be set with Helena's place mats, napkins and napkin rings.
- Toque Blanche to supply all glassware, plates, flatware and equipment needed for service of this seated served style menu.

Price:

Staff:

Suggest Staff @ 5:30pm

Uniform:

Tux Pants, Shirt and Tie, White Jacket

**Billing:**

**Following your dinner party, we will submit an invoice for your approval. Thank you very much for the opportunity to serve you and your guests!**

**Chef Michael, Toque Blanche Cuisine**