

Private Parties

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Special Events

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Weddings

Toque Blanche Cuisine

<u>Patron:</u> <u>Sample Brunch Menu #1</u>	<u>Day/Date of Function:</u> <u>Type of Function:</u> <u>Wedding Reception</u> <u>Elegant Buffet Style Brunch</u> <u>Number of Guests:</u> <u>70</u> <u>Time:</u> <u>11:00am-3:00pm</u>
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Location:

Flowing from Large Wicker Basket:

Assorted Brunch Pastries



Assortment of Juices to Include:

Cranberry, Apple and Freshly Squeezed Orange Juice



**Fresh Fruit Presentation: Carved Melons with Sliced Fresh Fruits
to include Melons, Pineapple, Berries, Peaches, Nectarines, Tropical & Other Seasonal Fruit**



**Smoked Salmon Presentation
with Cream Cheese, Bagels, Sliced Red Onion, Capers and Lemon**



**Spiral Honey Baked Ham
Served with Mini Brioche Rolls, Sliced Baby Swiss, Sliced Tomatoes, Leaf Lettuce, Dijon Mustard & Mayonnaise**



**Made to Order Waffle Station
with Fresh Strawberries, Whipped Cream, Maple Syrup and Sweet Butter**



Herb Roast Pork Loin with Carmelized Mango Sauce



Crisp Bacon Strips and Sausage Links



**Whole Roast Turkey Carved to Order
Served with Cranberry-Apricot Chutney**

**Antipasto Presentation of the Season's Finest Grilled Vegetables
Tomatoes, Asparagus, Eggplant, Peppers, Etc..**



**Made to Order Omelette Station
Omelette Fillings to include:**

**Shredded Cheeses (Cheddar & Jack Mixture), Sliced Mushrooms, White Chopped Onions, Chopped spinach,
Chopped Tomatoes, Confetti of Red & green Bell Peppers, Chopped Ham, Denver Mix, Mexican Mix, Sour Cream,**

Ranchero Sauce,

Cracked Eggs, Whole Eggs, Egg Beaters & Butter Chips



Freshly Brewed Coffee and Coffee Condiments