

Toque Blanche CuisineChef Michael WatrenCell: 303.520.1708Sample Brunch Menu #2Buffet Style BrunchFresh Fruit Compote with Melons, Berries, Etc..Browned Cheese Blintzes with Blueberry, Cherry and Sour Cream Sauces"24 Hour" Baked Egg Casserole (Phyllis's Recipe with Challah, Etc...)Lox and Cream Cheese Presentation with Sliced Tomatoes, Bermuda Onions, and Capers
Fresh Bagels from the Bagel Store (1dozen Plain / 8 Pumpernickel)Cold Poached Salmon, Dill SauceWhole Roast Turkey Carved to Order
(Served with Whole Berry Cranberry Sauce and Turkey Gravy)Steamed Fresh Asparagus, Balsamic VinaigretteKey Lime Pie / Coffee and Condiments / Orange Juice and Tomato JuiceBar/Beverage Arrangements:

- Toque Blanche to provide tomato juice, limes and lemons
- At Averch home: any wine, alcohol, orange juice or sodas needed.
- Toque Blanche to provide all glassware (high balls for juices/wine glasses/goblets)

Details:

- Toque Blanche to provide all dishes for this buffet style brunch.
- Phyllis to provide silverware, table cloths and napkins.
- Toque Blanche to provide all equipment needed to heat and serve this buffet style brunch.

Price:

\$----- per Person Food and Equipment Cost
 () for Extra Cheese Blintzes to Be Left
 7.7% Tax (Denver) (Food Only)
 Service Charge of \$20.00 per Hour per Staff
 Suggested 18% Gratuity

Staff:

Suggest 1 staff @ 10am
Uniform: Chef's Dress Uniform

Billing:

Phyllis and Stanley, following your party I will submit an invoice for your approval. Thank you very much!
Chef Michael , Toque Blanche Cuisine