

Toque Blanche Cuisine

Chef Michael Watren

Cell: 303.520.1708

Sample Brunch Menu #3Day/Date of Function:Type of Function:Buffet Style Brunch CelebratingNumber of Guests:45Time:10:30 amCarved Melons with Sliced Fresh Fruits, Berries, Peaches, Nectarines,Assorted Muffins, Sweet Breads, Danish and Croissants“24 Hour” Baked Egg Casserole with Challah, Mushrooms, Onions and PeppersLox and Cream Cheese Presentation with Sliced Tomatoes, Bermuda Onions and CapersFresh Bagels from the Bagel Store (1dz. Plain, 1 dz onion, 1 dz. Sesame)Spiral Honey Baked Ham(Served with Mini Challahs, Sliced Baby Swiss, Sliced Tomatoes, Leaf Lettuce, Mustard and Mayonnaise)Antipasto Presentation of the Season’s Finest Grilled Vegetables(Tomatoes, Asparagus, Eggplant, Peppers, Steamed Fresh Haricots Vert, Balsamic Vinaigrette)Dove Bar Cookies / Sour cream Coffee Cake / BrowniesProvided by Florrie and LindaArnold Palmers and CoffeeBar/Beverage Arrangements:

- Mimosas and Bloody Mary’s, alcohol at party site.
- Toque Blanche to provide all mix (orange juice, bloody Mary mix, lemonade), glassware, ice, bar fruit, and equipment needed for beverage service.
- Toque Blanche to provide coffee, coffee condiments, glass mugs and all equipment needed for coffee service.

Details:

- Toque Blanche to provide all plates, glassware, flatware and equipment needed for the presentation and service of this buffet style brunch.
- Guest seating: _____ / Rentals: _____
- Linens: _____ / Napkins: _____
- Patron’s arrangements for flowers, Dove Bar Cookies, Sour cream coffee cake and brownies.

Staff:Suggest 6 staff @ 9:00amUniform:Khaki Pants, Polo ShirtBilling:Following your brunch, 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

