

Toque Blanche Cuisine

Chef Michael Watren

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Example Cocktail Party Menu (#1)

Hors d'oeuvres:

Baby Lamb Chops-Rosemary\Dijon

Frenched baby lamb chops (pink/medium) coated with a light layer of country style dijon mustard, seasoned bread crumbs and fresh rosemary



Roasted Teriyaki Shrimp and Mandarin Orange Skewer

Mexican white shrimp oven baked and glazed with our own teriyaki sauce. Garnished with black sesame seeds and mandarin orange



Smoked Salmon and Cream Cheese on Cucumber Round

A roll of Norwegian smoked salmon on top of a lemon cream. Garnished with fresh lemon, capers and dill.



Mini Crab Cakes topped with Remoulade Sauce

Served on a bread round and topped with a spicy remoulade sauce



Peppered Chicken and Bermuda Onion Relish

Cracked black pepper crusted chicken breast, sliced and topped with a red wine bermuda onion relish. Presented on a toast point.



Smoked Duck Deep Dish Pizza

Diced smoked duck breast in a deep dish mini pizza crust topped with carmelized onions



Presentation of Imported Cheeses with Fresh Fruit (pears, apples, grapes and pineapple)

to include Manchego, Fromage D'Affinois and Cotswold with sliced baguettes and cheese wafers

Caramel Dipping Sauce for Fruit

Bar/Beverage Arrangements:

- Wines will be 3-4 Pinot Noirs & 3-4 Viogniers from different regions or countries. Toque Blanche to provide rocks glasses for water and sodas. Toque Blanche to provide small amount of ice, lemons and limes.*

Details:

- Cheese and fruit presentation to be placed out, along several platters of hors d'oeuvres. Toque Blanche staff to pass the rest of menu.*
- Toque Blanche to provide small plates for cheese and hors d'oeuvres.*