

Toque Blanche Cuisine

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Example Menu (#2)

Day/Date of Function:

Type of Function:

Client Appreciation Party

Cocktails / Hors d'oeuvres

Number of Guests:

100

Time:

6:00pm-9:00pm

Event Location:

Hors d'oeuvres (passed as well as presented from chafers on the buffet table)

Baby Lamb Chops-Rosemary\Dijon

Frenched baby lamb chops coated with a layer of country style dijon mustard, seasoned bread crumbs and fresh rosemary

Cajun Prawn & Andouille Sausage Brochette

Whole prawn and andouille sauce coated with a Cajun butter.

Mushroom Pesto Turnover

Sliced mushrooms and basil pesto in a french puff pasty wrap

Chicken Quesadilla Coronet

A petit coronet folded home style flour tortilla, stuffed with a traditional all white meat chicken quesadilla filling.

Balsamic Grilled Beef with Tomato Basil Relish

Balsamic vinaigrette marinated beef, flame broiled, sliced and placed on a toast point with tomato basil relish on a toast point.

Stationary Presentation:

Orange Glazed Three Meat Brochette

A mini kabob with duck, beef, chicken, red and green bell peppers, coated with a light orange sauce

Bruschetta with Assorted Toppings to include Fresh Mozzarella, Smoked Trout, Grilled Chicken,

Smoked Salmon, Etc.

Presentation of Cheeses with Fresh Fruit presented with sliced baguettes, lavosh, pita crisps and

cheese wafers

Platters of sweets to include: Chocolate Dipped Strawberries, Lemon Bars, Fudge Brownies, Cookies, Etc..

Bar/Beverage Arrangements:

- Patron's arrangements for glassware and beverages, to include wine, beer, etc..
- Bar/beverages from 6 foot table set up next to gallery's desk. Toque Blanche to provide white cloth for this table.

Details:

- On the buffet table, food to be presented at different levels from the 8 foot table with a white table cloth.
- Table drape (white) for on site tables (6 ft. & 8 ft.)
- Toque Blanche to work from gallery basement.