

*Private Parties * Special Events * Weddings*

Toque Blanche Cuisine

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Example Cocktail Party Menu (#3)

Event Location:

Spinach and Artichoke Dip

Served Warm from Chafer with Wafers, Lavosh, Bagel and Pita Chips



Presentation of Cheeses with Fresh Fruit

Presented with Pears, Apples and Grapes



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.



Jamaican Jerked Shrimp on a Coconut Banana

Mexican White Shrimp Blanched with Mild Jamaican Seasonings on a Fried Coconut Crusted Banana.

Bar/Beverage Arrangements:

- Wine only, Toque Blanche to provide wine glasses, which will be used for all beverages.
- Sharon & Beth's arrangements for coffee. Toque Blanche to supply teaspoons for coffee.

Details:

- Four card tables, buffet table. (Linens to be at site)
- Pricing to include all equipment needed for the food presentation and service, including platters, chafers and glass cocktail plates. Toque Blanche to provide small forks for cake service.
- Sharon & Beth's arrangements for the birthday cake, coffee, plates (buffet & cake), napkins (buffet and cake)