Private Parties * Special Events * Weddings Toque Blanche Cuisine

Chicken Quesadilla Coronet A petit coronet folded home style flour tortilla, stuffed with a traditional all white meat chicken quesadilla filling. **Terriyaki Shrimp and Vegetable Kabob A Mini Kabob with Shrimp and Pegetable Kabob A Mini Kabob with Shrimp and Pegetable Kabob A Mini Kabob with Shrimp and Pegetable Kabob A Mini Kabob with Shrimp and Fresh Vegetables. Terryaki Glaze **Mushroom Pesto Turnover Silced Mushrooms and Basil Pesto in a French Puff Pasty Wrap Seared Turna with Wasabi in a Poppy Seed Cup Sushi Grade Ahi Tuna Seared and Placed on Top of a Wasabi Creme. Presented in a Poppy Seed Crusted Cup. **Dinner Menu** Salad (To Be Plated & Pre-set on Table): (6:45pm) Caesar Salad with Crisp Romaine, Fresh Artichokes, Hearts of Palm and Croutons **Presentation of Entree: Grilled Beef Tenderioin (Carved to Order), Green Peppercorn Sauce Oriental Marinated Chilean Seabass with Fresh Ginger and Scallions Tri-Color Orzo Tossed with Olive Oil and Fresh Herbs / Steamed Haricots Verts with Toasted Almonds **Basket of Lavosh and Assorted Breads / Butter** **Dessert (Served with Decaf Coffee/coffee Condiments on Table): Chocolate Brushed Florentine Shell Filled with Vanilla Bean Ice Cream Garnished with Chocolate Dipped Strawberry **Bar/Beverage Arrangements: (Sar from table at east end of the patio) At ——home: all alicohol and mix needed for bar/beverage service. Toque Blanche to supply all glassware, lie and bar fruit for bar/beverage service. **Details:* Toque Blanche to supply all plates, glassware, flatware and equipment needed to the service of this menu. Toque Blanche to supply all glassware, lie and bar fruit for bar/beverage service. **Details:* Suggest staff @ 5:00pm Uniform: Tux Shirt and Pants, White Jacket **Billing: Following your dinner party we will submit an invoice for your approval. Thank you very much for the opportunity to serve you and your guests!	,		
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