

Toque Blanche Cuisine

Example Dinner Menu #1

Day/Date of Function:

Type of Function:

Number of Guests:

Time:

Guest's Arrival/Cocktails & Hors d's: 6:00pm

Dinner: 6:45pm

Hors d'oeuvres: (6:00pm-6:45pm)

Chicken Quesadilla Coronet

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



Teriyaki Shrimp and Vegetable Kabob

A Mini Kabob with Shrimp and Fresh Vegetables, Teriyaki Glaze



Mushroom Pesto Turnover

Sliced Mushrooms and Basil Pesto in a French Puff Pasty Wrap



Seared Tuna 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



Buffet Style Presentation of Entree:

Grilled Beef Tenderloin (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: (Bar from table at east end of the patio)

- At ----- home: all alcohol and mix needed for bar/beverage service.
 Toque Blanche to supply all glassware, ice 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 work from the garage. At ----- home: all linens (table cloths and napkins).
 Each guest's place setting to include: water glass, B&B plate, salad fork, dinner fork, dinner knife, teaspoon & dessert spoon.

Price:

Staff:

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!

Chef Michael , Toque Blanche Cuisine