

Toque Blanche CuisineChef Michael WatrenCell: 303.520.1708Patron:Example Dinner Menu #2Day/Date of Function:Type of Function:Seated Served Dinner PartyNumber of Guests:Time:Guests Arrival: 6:00pmDinner: 6:45pmHors D'oeuvres (Passed)Smoked Salmon and Dilled Sour Cream Pizza

Diced Norwegian Smoked Salmon, Fresh Sour Cream and Dill in a Deep Dish Mini Pizza Crust

Artichoke & Sun Dried Tomato Wonton

Marinated Artichoke Hearts, Sun Dried Tomato and Parmesan Cheese Folded into a Wonton Skin

Balsamic Grilled Beef with Tomato Basil RelishBalsamic Vinaigrette Marinated Beef, Flame Broiled, Sliced and Placed on a Toast Point
With Tomato Basil Relish on a Toast Point.Dinner Menu (Seated/served)Caesar SaladCrisp Hearts of Romaine, Artichoke Hearts, Tomatoes, Shaved Parmesan Cheese and CroutonsWild Mushroom Stuffed Breast of Chicken in Crisp Phyllo DoughChampagne SauceWild Rice PilafSteamed Fresh Vegetables to Include Asparagus, Baby Carrots, Bell Peppers, Etc..Individual Warm Dark Chocolate Cakes with Moulton Center, Garnished with Fresh Berries

Coffee (Decaffeinated) Service

Bar/Beverage Arrangements:

- Full Bar service, utilizing the laundry room for set up. All wine, beer and alcohol at home.
- Toque Blanche to provide all glassware, mix, ice and garnishes for full bar service.

Details:

- 2 chicken entrees, plain, without sauce.
- Susan's arrangements with tables, chairs, linens and center pieces.
- Toque Blanche to provide all equipment, china, glassware, etc.. for this seated served style menu.

Price:Staff:Suggest staff @ 4:00pmUniform:Tux Shirt, Pants and White JacketBilling: