

# Toque Blanche Cuisine

Chef Michael Watren

Cell: 303.520.1708

Patron:

**Example Dinner Menu #3**

Day/Date of Function:

Type of Function:

Wedding Rehearsal /

BBQ Buffet Style Casual Dinner

Number of Guests:

20

Time:

Wedding Rehearsal: 3:30-4:30pm

Buffet Style Dinner Served: 6:30pm-7:15pm

Event Location:

## **Casual BBQ Buffet Style Dinner**

Salad of Crisp Romaine and Iceberg Lettuce, Candied Almonds, Mandarin Oranges,  
Fresh Apple, Dried Cranberries, Blue Cheese and Poppy Seed Dressing



Grilled Chicken Kabobs with Artichokes, Prosciutto, and a Balsamic Marinade



Grilled Beef Kabobs with Peppers, Mushrooms, Onion and Cabernet Marinade



Grilled Vegetable Kabobs with Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash, Etc..



Four Cheese Tortellini with Confetti of Peppers, Alfredo Sauce and Parmesan



Crusty Fresh Sourdough Bread (Sliced)

Served to the Side: Chunky Fresh Tomato-basil Relish Made with Extra Virgin Olive Oil



Dessert Presentation

(From area used for the dinner buffet on disposable trays, so that pastries can be left for guests to enjoy)

Toque Blanche's Assorted Small Pastries

Bar/Beverage Arrangements:

All Beverages arranged for and handled-----

Details:

Guests seating, tables and chairs at site.

Casual rehearsal dinner, utilizing ----- disposable plates, flatware, napkins and glasses.

Toque Blanche to supply all equipment needed for the presentation and service of this buffet style menu.

Buffet from counter between kitchen & living room or from table in the kitchen.

Price:

Staff:

Suggest Staff @ 6:00pm

Uniform:

Polo shirt, Khaki pants

Billing:

Following your rehearsal dinner, 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