

Toque Blanche Catering

Chef Michael Watren



Private Parties
Corporate Events
Weddings
303.861.7333
ToqueBlancheCatering.com

Graduation Party Menu #1

<u>Day/Date of Function:</u>	_____
<u>Type of Function:</u>	_____
<u>Number of Guests:</u>	_____
<u>Timing:</u>	<u>Guest's Arrival:</u> _____ am <u>Buffet Style Brunch:</u> _____ am-2:00pm
<u>Event Location:</u>	_____

Smoothie Bar

(Set up on the lawn near the fountain)

Toque Blanche to Provide Ingredients and Equipment (Including a Blender, extension cord & table), Needed for Smoothie Bar.
Toque Blanche's Arrangements for 12 oz. Disposable Cups Needed for Smoothies & juices

Ingredients for Smoothie Bar to Include:

Orange Juice, Cranberry Juice, Strawberries, Raspberries, Blueberries, Bananas, Pineapple, Mango, Non-fat Yogurt, Honey & Ice

Presented from coffee station (set up to the left of the patio door):

Iced Tea, Ice Water, Hot Tea, Regular Coffee, Lattes, & Coffee Condiments

Toque Blanche to Provide Coffee, Coffee Condiments and All Equipment Needed for Coffee Presentation, Including Glass Mugs.

Martha's arrangements for spoons & napkins.

Waffle & Crepe Station

Toque Blanche's Arrangements for Good Disposable Plates Needed for this Buffet.
Martha's arrangements for napkins and flatware.

Belgian Waffles Made to Order



Sherried Chicken and Mushroom Crepes, Mexican Style Beef Crepes and Banana Crepes

Topping to Include: Shredded Lettuce, Shredded Cheese, Pico De Gallo, Strawberries, Whipped Cream, Syrup & Chocolate Sauce.



Baskets of Brunch Breads to Include:

Banana Bread, Blueberry Muffins & Croissants



Fresh Fruit Presentation to Include Berries, Tropical Fruit, Melons and other Seasonal Fruit



Crisp Bacon Strips

Private Parties * Special Events * Weddings

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Details for the (_____)

Bar/Beverage Arrangements:

- One Toque Blanche to staff smoothie station and one for the coffee station.
- Toque Blanche to supply 12 oz. disposable glassware, ice, bar fruit (limes/lemons) and equipment needed for smoothie bar and beverages on menu (Iced tea, iced water, lattes, regular coffee & tea)
- For the coffee station: Toque Blanche to supply, shaker of cinnamon, shaker of cocoa, skim milk, cream and assorted sugars.
- Table for smoothie station (Toque Blanche's six foot table in front & Reese's small stainless table in back) both with pale yellow cloth and pale purple overlay.
- Table for coffee station (_____ 's six foot table) with pale yellow cloth and pale purple overlay.

Details:

- Toque Blanche to supply all equipment needed for the service of this menu.
- Martha's arrangements for flowers/centerpieces (guests' tables)
- Toque Blanche to work from the Reese garage.
- Toque Blanche to arrange for and bring linens (all table cloths are pale yellow and all overlays are pale purple) to include:
6 round table cloths with 6 overlays (to fit 4 foot round tables) 2 table cloths with 2 overlays (to fit 6 foot rectangular tables)
(coffee station & smoothie station) 1 table cloth with 1 overlay + extra cloth for elevation, for 8 foot table (waffle & crepe station)
1 table cloth with overlay for small stainless table (smoothie station)

Price:

Staff:

1 Staff for Smoothie Bar / 1 Coffee / 1 Waffle/Crepes / 1 Staff Buffet

Uniform:

Tux Pants, Shirt & Tie, Black Vest

Billing:

Chef Michael & Staff, Toque Blanche Catering