

Toque Blanche Cuisine

Graduation Party Menu #2

Day/Date of Function: _____

Type of Function: _____

Buffet Style Brunch Celebrating
High School Graduation

Number of Guests: _____

Time: _____

Brunch Buffet: 10:30am-1:30pm

Menu for the _____'s Graduation Brunch

Smoothie Bar

Served from an Eight Foot Table Placed in Front of the Kitchen Window,
Utilizing the Existing Shelf for a Back Bar/set up Area.

Toque Blanche to Provide Ingredients and Equipment (Including a Blender), Needed for Smoothie Bar.

Kelly's Arrangements for Disposable Cups/glassware and Napkins, Needed for Smoothie Bar.

Ingredients for Smoothie Bar to Include:

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

Also Presented from the Smoothie Bar:

Regular Coffee & Coffee Condiments

Toque Blanche to Provide Coffee, Coffee Condiments and All Equipment Needed for Coffee Presentation

Kelly's Arrangements for Coffee Cups & Spoons.

Omelette Bar

From an eight foot table placed along the back side of the lawn, to the left of the main buffet table

Toque Blanche to provide all ingredients and equipment (burners, omelette pans, etc..) needed for omelette station. Kelly's arrangements for plates.

Omelette Bar Fillings to include:

Shredded Cheeses (Cheddar & Jack Mixture), Sliced Mushrooms, White Chopped Onions, Chopped
spinach,

Chopped Tomatoes, Confetti of Red & green Bell Peppers, Chopped Ham, Diced Avocados, Denver Mix,
Mexican Mix, Sour Cream, Rancho Sauce, Cracked Eggs, Whole Eggs, Egg Beaters, & Butter Chips

Brunch Main Buffet

From an Eight Foot Table Placed along the Back Side of the Lawn, to the Left of the Flower Bed.
Toque Blanche to Provide All the Ingredients on the Menu, as Well as the Equipment to Present and Serve the Menu.
Kelly's arrangements for plates needed for this buffet.

Baskets of Brunch Breads to include:

Banana Bread, Blueberry Muffins & Croissants



Fresh Fruit Presentation to Include Berries, Tropical Fruit, Melons, Etc..



Platter of Steamed Fresh Asparagus with Roast Red Bell Peppers, Balsamic Vinaigrette



Bowl of Chicken Salad (Kelly's Recipe)



Crisp Bacon Strips

Private Parties * Special Events * Weddings

Toque Blanche Cuisine

Details for _____ Graduation Brunch (_____)

Smoothie Bar/Beverage Arrangements:

- Also offered from the smoothie bar, sodas are to be available (Coke, Diet Coke, Sprite, bottled water)served utilizing disposable glasses. Kelly's arrangements for soda's, water and glasses. Toque Blanche providing ice, lemons, limes and equipment needed for beverage service.
- Disposable glasses, sodas and water will be at Mahoney home.
- Smoothie bar to be from an eight foot table, white table drape/cloth with medium yellow overlay.

Details:

- Toque Blanche to provide all equipment needed for the service of this buffet style menu.
- Rental tables(six-five foot rounds/seating for eight each) and chairs (brown/plastic).
- Rentals to be delivered on Friday, May 27 and picked up on Monday, May 30.
- Toque Blanche to handle all rental arrangements and include rental charges in the Toque Blanche invoice total.
- Guest tables/seating to have a white table cloth with a medium yellow overlay, Kelly's arrangements for centerpieces.
- Mrs. Mahoney to handle arrangements for flowers/table/buffet centerpieces, plates, glasses/cups (smoothies/sodas/coffee), flatware and napkins.
- Utilize the Mahoney's tent to cover omelette station.

Rentals Arranged by Toque Blanche

Linens

Equipment/Tables

White Table Cloth/drape for 8 Foot Table 3

Eight Foot Banquet Tables 3

Medium Yellow Overlay for Eight Foot Tables 3

Five Foot Round Tables 6

<u>White Table Cloths for Five Foot Round Tables</u>	<u>6</u>	<u>Brown Chairs</u>	<u>48</u>
<u>Medium Yellow Overlay for Five Foot Round Tables</u>	<u>6</u>		
<u>Price:</u> <hr/>		<u>Staff:</u> <u>Suggest 3 Staff @ 9am</u> <u>1 Staff for Smoothie Bar / 1 Service / 1 Omelette & Buffet</u>	
		<u>Uniform:</u> <u>Khaki Pants/polo Shirt</u>	
		<u>Billing:</u> <u>Following your party, we will submit an invoice for your approval. We very much appreciate the opportunity to serve you and your guests!</u>	
		<u>Chef Michael , Toque Blanche</u> <u>Cuisine</u>	