

Toque Blanche Cuisine

Patron:

Graduation Party Menu #3

Contact Information:

O: _____ | H: _____
E: _____ .com>

Day/Date of Function: _____

Type of Function:

Reception

Number of Guests: _____

Time:

7pm-10pm

Event Location: _____

Guacamole with Tri-color Corn chips & Cilantro Salsa**Fresh Fruit Platter**

♦

Mushroom Pesto Turnover

Sliced Mushrooms and Basil Pesto in a French Puff Pasty Wrap

♦

Finger Sandwiches to Include:

Roast Turkey on Small Croissants with Mayonnaise***No Bacon*****Roast Beef** on Small Rolls with Horseradish Sauce

♦

Chicken Quesadilla Coronet

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

♦

Mini Crab Cakes

Remoulade Sauce

♦

Platters of Sweets to Include: Chocolate Dipped Strawberries, Lemon Bars, Fudge Brownies and Freshly Baked Cookies**No Coffee Service**

Bar/Beverage Arrangements:

 _____'s arrangements: wine, beer, bottled waters, sodas, etc. **Toque Blanche to supply beverage equipment (tubes/coolers), glassware (wine & pilsner/all purpose)**Details: [\(Frieda's arrangements for table cloths as needed\)](#) **Toque Blanche to supply cocktail napkins, cocktail plates and all equipment needed for the presentation and service of this menu.****Use kitchen island for drinks, dining room table set up buffet style for food. kitchen table for Sweets.**

Price:

Staff:

Suggest 1 Staff

Uniform:

Tux Pants, Shirt, Black Vest

Billing:

Following your party, we will submit an invoice for your approval. We thank you for the opportunity to serve you!**Chef Michael & Staff, *Toque Blanche Cuisine***