

Chef Michael Watren

# Toque Blanche Catering



Private Parties

Corporate Events

Weddings

303.861.7333

ToqueBlancheCatering.com

Patron:

Halloween Sample Menu #2

Day/Date of Function:	_____
Type of Function:	___ Office Staff & Families "Trick or Treat"
Est. Number of Guests:	<u>350 Total: 200 Adults / 150 Kids</u>
Timing:	<u>4:00pm-7:00pm</u>
Event Location:	_____

## In the Mt Harvard Board Room

The following menu to be presented from Halloween Props (Small Coffins, Skulls, Jack-o-lanterns, Etc..)

Assorted Chips (Potato, Tortilla, Pita & Bagel), served with Zombie Guts (Guacamole and Chili con Queso Dips)



Halloween Cheese and Fresh Fruit Presentation



Jack-o-lantern Filled with Autumn Harvest Fresh Vegetable Crudites with Ranch Dip



Assorted Hors d'oeuvres: Bat Wings (baked chicken wings), Freaky Frank Fingers (Pigs in a blanket), & Mini Taquitos

Sauces: Salsa, Ketchup & Mustard

KPMG supplying the tablecloths, small plates and cocktail napkins needed for this room.

## In the Pikes Peak Meeting Room

The following menu to be presented from Halloween Props (Small Coffins, Skulls, Jack-o-lanterns, Etc..)

Assorted Chips (Potato, Tortilla, Pita & Bagel), served with Zombie Guts (Guacamole and Chili con Queso Dips)



Halloween Cheese and Fresh Fruit Presentation



Jack-o-lantern Filled with Fresh Vegetable Crudites, Served with Artichoke Dip



Assorted Hors d'oeuvres: Bat Wings (baked chicken wings), Freaky Frank Fingers (Pigs in a blanket), & Mini Taquitos

Sauces: Salsa, Ketchup & Mustard



Platters of Small Sandwiches to include Turkey, Ham and Roast Beast



Platters of Bite Size Sweets to include:

Chocolate Fudge Brownies, Lemon Bars, Assorted Small Cookies and Halloween Decorated Cup Cakes

## Bar/Beverage Arrangements:

- All alcoholic beverages (beer & wine), ice and tubs to be at the KPMG offices.
- All alcoholic beverages to be served from the Mt. Yale Ream Room. Toque Blanche Staff to bartend.
- All glasses (disposable) and cocktail napkins supplied by KPMG.
- Toque Blanche to supply hot apple cider, which will be presented from the far right window area in the Pikes Peak room. Glasses for cider and cocktail napkins supplied by KPMG
- \_\_\_\_\_

**Private Parties \* Special Events \* Weddings**

*Toque Blanche Catering*

**Details for the \_\_\_\_\_ Staff & Family “Trick or Treat”**

\_\_\_\_\_

**Details:**

- Toque Blanche to supply all equipment needed for the presentation and service of this menu.**
- All tables and table cloths needed supplied by \_\_\_\_\_.**
- \_\_\_\_\_ to supply Halloween theme small disposable plates and napkin.**

**Price:**

**Staff:**

**Suggest 3 staff @ 2:30pm**

**Uniform:**

**Khaki Pants, Polo Shirt**

**Billing:**

**Following your party, we will submit an invoice for your approval. Thank you very much for the opportunity to serve you and your guests!**

**Chef Michael & Staff , Toque Blanche Catering**