

Toque Blanche Catering

Chef Michael Watren



Private Parties

Corporate Events

Weddings

303.861.7333

ToqueBlancheCatering.com

Patron:

Contact Information:

P. | C. | E:

Event Day/Date:	Tuesday, December 15, 2015
Type of Function:	Holiday Reception
Number of Guests:	N/A
Timing:	Set up by: 2:00pm Event: 2:15- pm Equipment Pick Up: pm
Event Location:	1515 Arapahoe Street Enter through the dock located on Lawrence Street, between 15th & 16th Street _____ Room

Hors d'oeuvres:

Gorgonzola & Pear Crostini (x 100) With Chervil & Toasted Walnuts



Mushroom Pesto Turnover (x 100) Sliced Mushrooms and Basil Pesto in a French Puff Pastry Wrap



Smoked Salmon and Cream Cheese on Cucumber Round (x 100) With Fresh Dill & Lemon



Southwest Egg Roll (x 100)

Spicy Seasoned Black Beans, Salsa Diced Tomatoes, Wild Rice, Jack and Cheddar Cheese with Roasted Corn Wrapped and Flash Fried in a Egg Roll Wrapper.



Empanadas (x 100) A South American Turnover Made from a Delicious Cream Cheese Pastry Filled with Seasoned Ground Beef.

Baskets & Trays:

Fruit and Cheese Basket 1 Large basket ~ | Serves 16-20 People

Jarlsberg, Vermont Cheddar and Gouda Cheese, Grapes, Strawberries, Apples, Melon, and Pineapples. Served with Water Crackers



Crudite Basket 1 Large basket ~ | Serves 16-20 People

Assortment of Fresh Vegetables Served with an Herb Dip



Board Room Basket 2 Large baskets (Total of 80 Skewers of each **Served Warm) ~ (x 2) | Each Basket Serves 16-20 People**

Assortment of Skewers with Dipping Sauces (Filet Mignon au Poivre, Sesame Chicken & Jumbo Shrimp) Served with Tarragon Mustard, Orange Soy & Cocktail Sauces



Mediterranean Dipping Basket 1 Large basket ~ | Serves 16-20 People

Tabbouleh, Hummus and Baba Ghanoush. Served with Stuffed Grape Leaves. Homemade Pita and Bagel Chips.



Pastry Chef's Dessert Tray 4 - 18" Trays ~ | Each Tray Serves 25 People

Assortment of Mini Pastries (Eclairs, Tarts, Turnovers, Mini Pies, Cookies, Mini Cheesecakes & Chocolate Dipped Strawberries)

Beverage Arrangements:

Patron's arrangements.

Details:

Toque Blanche to supply all equipment for the presentation and service of this menu, including disposable cocktail plates, cocktail napkins and cutlery for the above menu.

Price:

Hors d'oeuvres |
3 Large Baskets x
2 Large Baskets x
4 - 18" Dessert Trays x

Delivery Service Charge

Set up by: **2:00pm** | Equipment Pick Up: **pm**

Billing:

Following your event, we will submit an invoice for your approval.

We thank you for the opportunity to serve you and your guests!

Chef Michael & Staff, Toque Blanche Catering