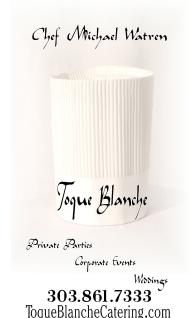
Joque Blanche Catering

www.Spicescafe.com



Patron:	1	
Contact Information:		
	l	<u>.com</u> >

Event Day/Date:	
Type of Function:	Holiday Party
Est. Number of Guests:	
<u>Timing:</u>	<u>5-7pm</u>
Event Location:	

Hors D'oeuvres: *Passed & Stationary from Buffet with Cocktail Plates, Cocktail Napkins*

Asparagus & Three Cheese Tartlet

Fresh Sauteed Asparagus & Onion, with a Savory Custard, Parmesan, Jack and Swiss Cheese Baked into a Pastry Tartlet

Chilled Shrimp Cocktail Presented with Spicy Cocktail Sauce

Chicken Quesadilla Coronet

A Petit Coronet Folded Home Style Flour Tortilla, Stuffed with a Traditional All White Meat Chicken Quesadilla Filling.

Seared Tuna with Wasabi-ginger Cream

Sushi Grade Ahi Tuna Seared and Placed on Top of a Wasabi Creme. Presented on a Wonton Chip.

Orange Glazed Three Meat Brochette

A Mini Kabob with Duck, Beef, Chicken, Red and Green Bell Peppers, Coated with a Light Orange Sauce

Southwest Eggroll

Spicy Seasoned Black Beans, Salsa Diced Tomatoes, Wild Rice, Jack and Cheddar Cheese with Roasted Corn Wrapped.

Presentation of Cheeses with Fresh Fruit (Pears, Apples, Grapes, Etc..)

To Include Imported and Domestic Cheeses with Sliced Baguettes and Cheese Wafers

From Buffet with Carving Station:

Twice Baked Baby Red Potato

Potato, Parmesan and Cheddar Cheeses, Chives, Sour Cream and Seasonings in a Baby Red Potato Shell

Basket of Assorted Rolls (Partially Split for Making Sandwiches)

Carved to Order:

Grilled Whole Tenderloin of Beef Offered with Mayonnaise, Dijon Mustard & Horseradish Sauce

Desserts on conference table:

Assorted Miniature Pastries and Holiday Cookies

Including Brownies, Lemon Bars, Cheesecake Bits, Holiday Cookies and Chocolate Dipped Strawberries

Decaffeinated Coffee with Condments

www.Spicescafe.com	www.ToqueBlancheCatering.com	
Private Parties * Sp	pecial Events * Weddings	
Holida	Slanche Catering ay Party gements & Details	
Bar/Beverage Arrangements: *Upon guest's arrival: staff to gre	eet - offer beverage.*	
 □ Bar/beverage service from service bar in kitchen. □ All wine and beer to be offered is at the event site. □ Offer guests: wine, beer, soft drinks (Coke, Diet Coke, Sprite) □ Toque Blanche to provide all beverages, to include: soft drinks (Coke, Diet Coke, Sprite). □ Offer decaffeinated coffee with dessert, Toque Blanche to provide and handle all arrangements for decaffeinated coffee, condiments and glass coffee mugs. □ All glassware provided by Toque Blanche, to include wine and pilsner/all purpose glasses. 		
Details:		
 □ Toque Blanche to arrange for cabaret tables (5) with white cloths. Buffet with carving stations from conference table. Blue napkins (60) □ Toque Blanche to supply cocktail plates & cocktail forks. □ Toque Blanche to supply all equipment needed for the presentation and service of this buffet style menu. *white serving pieces, platters, serving utensils, carving station, etc* with Christmas theme. □ Patron's arrangements for flowers/centerpieces. □ Toque Blanche staff to work from back office area. 		
Price: Rentals: Tables & Linens are Additional	Staff: Suggest 3 Staff @ 3:30pm Uniform: Tux shirt, Tie, Pants & Black Vest	
	Billing: Following your event, we will email an invoice for your approval. We thank you, for the opportunity to serve you and your guests! Chef Michael & Staff, Joque Blanche Catering	