

Toque Blanche CuisineChef Michael WatrenCell: 303.520.1708Patron:[Italian Menu #1](#)Day/Date of Function:Type of Function:Number of Guests:Time:Guest's Arrival/Cocktails & Hors d'oeuvres: 7:00pmSeated Served Dinner: 7:45pmCocktails and Hors d'oeuvres served on the deck:Artichoke & Sun dried Tomato WontonMarinated artichoke hearts, Sun dried tomato and Parmesan cheese folded into a wonton skinBruschetta with Olive TapenadeSkewers of Grilled Shrimp with Fresh Lemon and HerbsPre-set Soup @ 7:45pm:Chilled Gazpacho with Balsamic Vinegar and Extra Virgin Olive OilOn the Tables: Assortment of Crusty Italian Breads, Olive Oil-Fresh Herb Dipping Sauce, Whipped Sweet ButterCaesar Salad with Crisp Romaine, Fresh Artichokes, Hearts of Palm and CroutonsChicken Picatta with Lemon and CapersSaffron Risotto with Pecorino RomanoRoast Asparagus, Bell Peppers and Portobello MushroomsDessert:Individual Warm Dark Chocolate Cakes with Moulton Center, Fresh Berries & Tropical FruitDecaffeinated Coffee and CondimentsBar/Beverage Arrangements:

- Bar set up on the cart on the Pollock's deck.
- Toque Blanche to supply all glassware, equipment, ice, mix and bar fruit needed for full bar service.
- All wine & alcohol at the home.

Details:

- Guest's tables/place settings to be set with Helena's place mats, napkins and napkin rings.
- Toque Blanche to supply all glassware, plates, flatware and equipment needed for service of this seated served style menu.

Price:Staff:Suggest Staff @ 5:30pmUniform:Tux Pants, Shirt and Tie, Black VestBilling:

Following your dinner 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 Cuisine