

Toque Blanche CuisineChef Michael WatrenCell: 303.520.1708**Dinner Party Menu Suggestions** (Page1)Dinner Menu (Seated/served)**Salad of Crisp Iceberg and Field Greens**With Candied Almonds, Fresh Pears, Dried Cranberries & Balsamic Vinaigrette**Wild Mushroom Stuffed Breast of Chicken in Crisp Phyllo Dough / Champagne Sauce**Wild Rice Pilaf / Steamed Fresh Vegetables to Include Asparagus, Baby Carrots, Bell Peppers, Etc..**Individual Warm Dark Chocolate Cakes with Moulton Center, Garnished with Fresh Berries**Salad (To Be Plated & Pre-set on Table): (____ pm)**Caesar Salad with Crisp Romaine, Fresh Artichokes, Hearts of Palm and Croutons**Buffet Style Presentation of Entree:**Grilled Beef Tenderloin (Carved to Order), Green Peppercorn Sauce****Oriental Marinated Chilean Seabass with Fresh Ginger and Scallions**Tri-Color Orzo Tossed with Olive Oil and Fresh Herbs / Steamed Haricots Verts with Toasted AlmondsBasket of Lavosh and Assorted Breads / ButterDessert (Served with Decaf Coffee/coffee Condiments on Table):**Chocolate Brushed Florentine Shell Filled with Vanilla Bean Ice Cream**Garnished with Chocolate Dipped Strawberry**Salad of Marinated Vine Ripe Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil**Topped with Parmigiano ReggianoBasket of Assorted Italian Breads with Olive Oil-Fresh Herb Dipping Sauce**Breast of Chicken Picatta with Lemon and Capers**Orzo Pasta with Confetti of Peppers / Steamed Fresh Asparagus**Vanilla Bean Gelato with Fresh Berries (Raspberries, Strawberries, Blueberries)**Chocolate Dipped Biscotti / Decaffeinated Coffee**Jellied Madrilene Consomme** Garnished with Sour Cream and Red Caviar**Watercress Salad with Warm Montrachet** Fresh Lemon Vinaigrette / Montrachet Rolled in Cracker Crumbs**Slow Cooked Standing Rib Roast, Au Jus**Mashed Potatoes / Artichoke and Mushroom Casserole / Yorkshire Pudding**Cherries Jubilee / Vanilla Bean Ice Cream**

Toque Blanche Cuisine**Dinner Party Menu Suggestions (Page 2)**Caesar Salad with Light Dressing, Shaved Parmesan, and Homemade CroutonsAssortment of Fresh "Crusty" Breads Served with Sweet ButterAntipasto Presentation of Fresh Marinated Vegetables, Olives and Cheeses(To Include Fresh Mozzarella, Hearts of Palm, Artichoke Hearts, Asparagus, Sugar Snap Peas, Olives, Cherry Tomatoes, Etc..)Cold Poached Salmon Garnished with Lemons, Fresh Dill, and CucumbersServed with Cucumber Sauce (Made with Fat Free Ingredients)Lobster MarinaraWith Chunks of Fresh Maine Lobster over LinguiniAssorted Fresh BerriesServed with Raspberry and Mango SorbetsPreset Salad:Field Greens Salad with Fresh Pears & Raspberries,
Gorgonzola, Toasted Walnuts, Croutons, Raspberry-balsamic VinaigretteEntree: Buffet StyleParmesan Breaded Crisp Filets of Ruby TroutServed with Lemon Wedges and Caper-fresh Herb MayonnaiseHerb Roast New Potatoes / Vine Ripe Tomatoes Stuffed with Creamed Spinach SouffleBasket of Sliced Fresh Breads and Rolls with Sweet ButterDessert (Presented and Served with Decaf Coffee/coffee Condiments on Table)Strawberries RomanoffMeringue Shell Filled with Vanilla Ice Cream, Topped with Fresh StrawberriesAntipasto Salad of Fresh Marinated Vegetables, Olives and CheesesTo Include Fresh Mozzarella, Hearts of Palm, Fresh Artichoke Hearts, Asparagus, Olives and TomatoesFilet of Wild King Salmon, Poached a La Nage with a Fresh Basil SaucePetit Tenderloin of Beef Steak with Roasted Shallot-cabernet SauceServed on a Bed of Saffron CouscousPuff Pasty Bow Tie Wrapped Around Steamed Haricots VertAssortment of Fresh "Crusty" Breads Served with Sweet ButterWarm & Sticky Toffee Pudding with Caramel SauceTopped with Caramel Toffee Swirl Ice Cream and Finely Chopped Pecans

*Toque Blanche Cuisine***Dinner Party Menu Suggestions (Page 3)**Salad (to be plated & pre-set on tables)**Chopped Fresh Vegetable Salad with Romaine, Balsamic Vinegar and Olive Oil**Baskets of Assorted Fresh Rolls to Include Sour Dough & Whole Grain, Whipped Sweet Butter**Grilled Flank Steak Stuffed with Wild Mushrooms, Chardonnay Demi-Glace**Creamy Polenta, Steamed Fresh Asparagus, Broiled Tomato Half with Parmesan CheeseBasket of Sliced Fresh Breads and Rolls with Sweet ButterDessert (presented and served with Decaf coffee/coffee condiments on table)**Fresh Berry Parfait Garnished with a Chocolate Dipped Gaufrette**(Lemon Mousse with Strawberries, Raspberries, and Blueberries)Salad (To Be Plated & Pre-set on Tables)**Filo Wrapped Fresh Salmon Filet Stuffed with Snow Crab Meat, Spinach and Cream**Salmon Presented on a Bed of White and Wild Rice Pilaf with Toasted Pine NutsSteamed Fresh Asparagus, Broiled Tomato Half with Parmesan CheeseBasket of Sliced Fresh Breads and Rolls with Sweet ButterDessert (Presented and Served with Decaf Coffee/coffee Condiments on Table)**Herb Roast Breast of Chicken, Apricot Sauce**Fusilli Pasta Tossed with Olive OilAssortment of Grilled Fresh Seasonal Vegetables (To Include Portabello Mushrooms, Asparagus, Red Peppers, Etc.)**Bolla Glass with Fresh Fruit Salad (Berries, Pineapple, Mangos, Etc..) Topped with Scoop of Lemon Sorbet**With Dessert Service We Place on Each Table:Plates of Sweets: Chocolate Dipped Strawberries, Lemon Bars, Fudge Brownies, Etc..**Fresh Halibut Filet Sauteed with Shrimp, Mussels and Scallops ,****Pasta -Crusted Salmon with Roasted -Vegetable Sauce****Grilled Ahi Tuna Steak, Orange-basil-tomato Sauce****Grilled Chicken Breast with Pomegranites****Breast of Chicken, Stuffed with Sun-dried Tomatoes and Brie Cheese, Pesto Sauce****Insalata Caprese**Salad of Vine Ripe Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive OilPresented on a Bed of Arrugala and Mesculin Greens with Balsamic Vinaigrette, Topped with Shaved Parmigiano ReggianoAssorted Breads to Include Kalamata Olive Bread, Parmesan Cheese Straws, Etc.. With Ramekins of Herbed Dipping Oil**Herb Crusted Grilled Tenderloin of Beef with Gorgonzola Sauce**(tenderloin sliced, served with tureen of gorgonzola sauce)Porcini RisottoPresentation of Grilled Fresh Vegetables to Include Asparagus, Artichokes, Eggplant, Carrots and Yellow SquashDessert: Served in Toque Blanche's bolla glasses:**Vanilla Bean Gelatto Topped with Fresh Berries and Tropical Fruit**Platters of Chocolate Fudge Brownies, Chocolate dipped strawberries, lemon bars, caramel apple bars, etc..