

Chef Michael Watren



Private Parties  
Corporate Events  
Weddings  
**303.861.7333**  
ToqueBlancheCatering.com

<b>Patron:</b>	
<b>Order Day/Date:</b>	
<b>Type of Event:</b>	<b><u>Unveiling Reception &amp; Luncheon</u></b>
<b>Number of Guests:</b>	<b><u>65</u></b>
<b>Timing:</b>	<b>Set up by: <u>11:15am</u>   Buffet Style Lunch Served: <u>11:30am</u></b>
<b>Event Location:</b>	

**Toque Blanche to supply:**  
**Seasonal Fresh Fruit Presentation**  
**Prepared with Patron's recipes Toque Blanche to supply:**  
**Israeli Couscous with Apples, Cranberries & Herbs | Tabbouleh with Preserved Lemon and Almonds**  
**Grilled Chicken Skewers with Tzatziki Sauce**

**Patron to supply:**  
**Humus & Pita Platter | Beef Tenderloin and Sauces | Desserts to include Schnecken & Assorted Pastries**

- Beverage Arrangements:**
- Toque Blanche to supply Prosecco flutes (Patron's arrangements for disposable glasses for soft drinks and water) \*No wine glasses needed\*, ice and equipment needed for beverage service \*water pitchers, beverage tubs, ice scoops, ...\*.**
  - Patron's arrangements for all beverages to be offered (Prosecco, sodas, Etc.).**
  - Toque Blanche's arrangements for regular and decaf coffee (disposable coffee cups) and condiments (creamer, sweeteners) to be set up on a station on the kitchen island. Beverage service from kitchen counter.**

- Details:**
- Patron's arrangements for all rentals to include tables (3-5 foot rounds), chairs (24) , table cloths as needed and napkins which will be used to make flatware roll ups that will go in a basket on the buffet. \*Toque Blanche to supply the flatware and basket\***
  - Includes all plates, utensils and napkins needed.**
  - Toque Blanche to supply all equipment needed for the service of this menu with \_\_\_\_\_ hors d'oeuvres and \_\_\_\_\_ style dinner. (Including 75 dinner plates, 75 dessert plates, flatware for 75 (knife & fork) | Buffet to be presented from kitchen island.**

**Price:**

**25 August 2019**

**\*\*Patron's three staff on site to assist with luncheon.\*\***

**Toque Blanche Staff:**  
**Suggest 2 Staff on Site @ 9:00am**  
**Estimated Shift \*Load out & in\* 8:00am-3:00pm**

**Uniform:**  
**Tux Pants, Shirt & Tie, Black Vest**

**Billing:**  
**Following your event, we will submit by email an invoice for your approval and payment.**  
**We thank you very much for your business!**  
**Chef Michael & Staff, Toque Blanche Catering**