

Private Parties

\* Special Events

\* Weddings

*Toque Blanche Cuisine*

Chef Michael Watren

**Kiddish Luncheon Menu Suggestions #1**

**Kiddish Luncheon Menu Suggestions**

**Suggestions (Seated Served Style): \* All the Suggestions Are Designed to Be Served at Room Temperature**  
**Center Pieces: Bread Cornucopia with Assorted Bagels, Muffins, and Mini Challahs Flowing out of It.**

**(#1)**

**Stuffed Tomato with Tuna Salad, Spinach Quiche, Marinated Vegetable Salad, and Sliced Fresh Fruit**

**(#2)**

**Poached Turkey Roulade, Bed of Field Greens, Cranberry Vinaigrette Dressing,  
Poached Baby Pumpkin Filled with Marinated Vegetables, Autumn Pasta Salad**

**(#3)**

**Grilled Teriyaki Marinated Salmon Filet with Pineapple Chutney, on a Bed of Oriental Soba Noodle Salad,  
Marinated Snow Pea Salad, Fresh Sliced Fruits of the Season**

**(#4)**

**Herb Roast Game Hen, Gingered Pear and Cranberry Sauce,  
Orange Bulgar Pilaf Salad Presented in a Scalloped Orange, Grilled Marinated Vegetables**

**(#5)**

**Roulade of Fresh and Smoked Salmon, Dijon Sauce, Couscous and Fresh Vegetable Pilaf,  
Field Greens Salad with Lemon Vinaigrette, Sliced Fresh Fruit**

**Dessert (On Tables with Either the Seated Served or Buffet Style Menus:**

**Platters of Assorted Small Pastries, to Include French Pastries, Fruit Tarts (Red White and Blue),  
Chocolate Dipped Strawberries, and Fall Shaped Cookies (Leaves, Pumpkins, Etc.)**

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Cell: 303.520.1708

Buffet Style Suggestions:

\*Salad Suggestions\*

Field Greens with Roasted Pears, Dried Cranberries, Toasted Pumpkin Seeds, Cranberry Vinaigrette

Southwestern Style Caesar Salad with Cornbread Croutons and Grilled Artichokes

Israeli Salad (Chopped Fresh Vegetables with Olive Oil and Lemon Dressing)

Orange Bulgar Pilaf Salad

Oriental Noodle and Cucumber Salad with Creamy Peanut Dressing

Confetti Rice Salad with Curried Dressing

Spinach, Avocado and Orange Salad

Pumpkin and Black Bean Salad

\*The Rest of the Buffet\*

Large Bread Cornucopia with Assorted Bagels, Muffins, and Mini Challahs Flowing out of

Presentation of Sliced Fresh Fruits and Berries with Carved Melons

Chinese Tuna Fish Salad / Chicken Chutney Salad / Cheddar Cheese and Egg Salad

Presentation of Smoked Salmon with Cream Cheese, Sliced Red Onion, Capers and Lemon

Presentation of Whole Roast Turkey, with Sliced Breast of Turkey Flowing Around it

\*And Served with Cranberry Chutney

Wedges of Apple Walnut Quiche

Presentation of Fresh Vegetables: to Include and Assortment of Marinated, Grilled and Steamed Fresh  
Vegetables