

# Toque Blanche Catering

Chef Michael Watren



Private Parties

Corporate Events

Weddings

303.861.7333

ToqueBlancheCatering.com

Patron:

Contact Information:

<u>Event Day/Date:</u>	
<u>Type of Function:</u>	<b>Buffet Style Lunch</b>
<u>Number of Guests:</u>	<b>15</b>
<u>Timing:</u>	Set up by: <b>11:30am</b>   Lunch: <b>12:00 noon</b>
<u>Event Location:</u>	

## Soup & Salad Bar Lunch

Tomato & Fresh Vegetable Soup | Cream of Chicken Soup

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## Salad Bar Luncheon

Crisp Romaine, Fresh Spinach, Grilled Chicken, Virginia Baked Ham, Vermont Cheddar & Jack Cheeses  
Tomatoes, Cucumbers, Bacon Bits, Red Onion, Croutons, Italian Vinaigrette & Ranch Dressing

Rolls | Butter

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## Baker's Dessert Medley

Freshly Baked Cookies, Chocolate Fudge Brownies & Dessert Bars

Beverage Arrangements:

Patron's arrangements.

Details:

Toque Blanche to supply all equipment needed for the presentation and service of this menu. Including disposable bowls, plates, napkins and utensils.

Price:

Salad Bar Buffet Style Lunch |

Equipment Pick Up:

Billing:

Following your event, we will submit an invoice for your approval.  
We thank you for the opportunity to serve you and your guests!

Chef Michael & Staff, Toque Blanche Catering