

Chef Michael Watren



Private Parties

Corporate Events

Weddings

303.861.7333

ToqueBlancheCatering.com

# Toque Blanche Catering

[michael@spicescafe.com](mailto:michael@spicescafe.com)

## Menu #1

<u>Day/Date of Function:</u>	_____
<u>Type of Function:</u>	<u>Reception ~ 11:00am-2:30pm</u>
<u>Est. Number of Guests:</u>	_____
<u>Timing:</u>	<u>Guests' Arrival-Beverage Service: 11-11:15am</u> <u>11:30am: _____ *(30-45 minutes)*</u> <u>Lunch Served: 12:15pm</u>
<u>Event Location:</u>	_____ ~ _____

**Hors d'oeuvres:** Stationary & butler passed hors d'oeuvres during the time the guests arrive and the start of the service, with the remainder presented w/ the lunch buffet.

### Asparagus & Three Cheese Tartlet

Fresh sauteed asparagus & onion, with a savory custard, Parmesan, jack & Swiss cheese baked into a french puff pastry tartlet



### Mushroom Pesto Turnover

Sliced mushrooms and basil pesto in a french puff pastry wrap



### Southwest Eggroll

Spicy seasoned black beans, salsa diced tomatoes, wild rice, jack and cheddar cheese with roasted corn wrapped in a eggroll wrapper.



### Smoked Salmon and Chive Crustless Quiche

Norwegian smoked salmon. Baked with chives, ricotta and Parmesan cheese to form a mini crustless style quiche.

## Buffet Style Luncheon

Garden Salad with Ranch Dressing & Balsamic Vinaigrette Dressings



Fruit Salad ~ Cheese Platter



### Platter of Small Sandwiches & Wraps

Rare Roast Beef with Boursin Cheese on an Herb Roll ( 20 )

Smoked Turkey and Smoked Gouda with Cranberry Mayo on a Croissant ( 20 )

Grilled Chicken Breast & Vegetable Wrap ( 30 )

Veggie Wrap, Grilled Vegetables S/red Pepper Spread in Spinach Wrap ( 15 )



Assorted Miniature Pastries and Cookies (Bite Size) Brownies, Lemon Bars & Cookies

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## Reception ~

### Arrangements and Details

#### Bar/Beverage Arrangements:

Toque Blanche to order, pick-up and return the beer & wine. When will you need the credit card info? I was wondering what wines you were thinking of serving?

- Toque Blanche staff to bartend. / Beverage offerings: wine, beer, soft drinks, coffee (reg. & decaf) & iced tea
- Toque Blanche to supply all glassware (wine, pilsner), sodas, ice, bar fruit (limes/lemons) and equipment needed for beverage/bar service.
- Toque Blanche's arrangements for all alcohol to be offered (wine, beer, etc..). To be picked up and extra returned for credit. Receipts will be included with final invoice.
- Toque Blanche's arrangements for coffee (reg. & decaf) (glass coffee mugs) and condiments.
- Table for beverages/bar at event site.
- Hot water & tea bags in case someone wants hot tea.

#### Details:

- Toque Blanche to supply all equipment needed for the service of this menu with hors d'oeuvres & buffet style luncheon . (Including plates, flatware, and glassware) / (Buffet to be presented from 2-eight foot tables .)
- Toque Blanche's arrangements for linens(all cream color): 12-60" tables (round tablecloths)/ 4-8 foot tables (table drapes / cream colored napkins)
- Patron's arrangements for flowers/centerpieces (quests' tables/buffet)
- Patron's arrangements for parking.
- Toque Blanche to work from the Craig Hall kitchen.

#### Price:

\_\_\_\_\_

#### Staff:

**Suggest 4 Staff @ 10:00am**  
**Estimated Shift: 10:00am-4:00pm**

#### Uniform:

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

#### 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.**