

Private Parties \* Special Events \* Weddings

# Toque Blanche Cuisine

Chef Michael Watren

Cell: 303.520.1708

## **Menu #3**

Day/Date of Function:

Type of Function:

/ Luncheon

Number of Guests:

40

Time:

Pick up:

Guacamole with Tri-color Corn chips & Cilantro Salsa



Southwest Eggroll ( x 2 ½ pp )

Spicy Seasoned Black Beans, Salsa Diced Tomatoes, Roasted Corn, Wild Rice, Jack and Cheddar Cheeses



Finger Sandwiches ( x 2 ½ pp ) to Include:

Roast Turkey on Small Croissants with Avocado, Roast Beef on Small Rolls with Horseradish Sauce, Egg Salad on Rye with Dijon, Chicken Salad on Wheat & Vegetarian with Boursin on Small Croissants



Chicken Quesadilla (Wedges) ( x 1 ½ pp )



Pasta Primavera Salad with Marinated Fresh Vegetables and Herb Vinaigrette Dressing

Details:

All food set up on disposable trays, etc...

Price:

Based on 2 ½ Finger Sandwiches per person  
+ 1 ½ of each of the hors d'oeuvres  
+ Guacamole, chips and salsa

Billing:

We will have an invoice ready upon pick up.  
You are welcome to drop it in the mail at your convenience.  
Thank you so much for the opportunity to  
prepare this menu for you.  
Chef Michael , Toque Blanche Cuisine