

Toque Blanche Cuisine

Chef Michael Watren

Cell: 303.520.1708

Phone/Fax: 303.832.1511

Sample Mexican Theme Menu #1

Day/Date of Function:

Type of Function:

Cocktail Reception

with Heavy "Mexican Flare" Hors d'oeuvres

Number of Guests:

50

Time:

7:00pm-10:00pm

Hors d'oeuvres (butler pass and offer as part of a buffet)

Chili Relleno Filo Tartlet

Pepper jack cheese with roasted green chili, pimento and southwest seasonings

Three Pepper Beef and Ancho Chili Springroll

Seasoned ground beef, bell peppers and steamed ancho chilies in a light spring roll wrapper

Goat Cheese and Sundried Tomato Vinaigrette

Goat cheese blended with marinated sun dried tomato.

Spicy Wild Mushroom Empanadas

Wild Mushrooms, onions and seasonings in a puff pastry wrap

Beef and Chicken Taquitos

Buffet:

Fresh corn tortilla chips, salsa (no cilantro), guacamole, spicy bean dip, chile con queso dip

Grilled Beef & Chicken Fajitas

flour tortillas, condiments (sour cream, guacamole, pico de gallo, cheese, lettuce)

Desserts, platters placed around home:

Assorted Cookies and Pastries

Chocolate Dipped Strawberries

Coffee (decaf) with condiments

Bar/Beverage Arrangements:

- Margaritas, wine and beer. Liquor at Kaufmann home. (Tequila quantity suggested: 3-4 oz pp/110 oz) (30-40 beers)
- Toque Blanche to provide all glassware (wine, beer, soda, shot, margarita glasses), ice, mix and fruit for bar service
- Soda and bottle waters at home.
- Toque Blanche to provide coffee mugs/all equipment needed.

Details:

- Toque Blanche to provide plates, forks, chafers, buffet utensils for buffet service.
- Limit cilantro in menu preparations.
- Work from Kaufmann garage, provide table for bar.
- Toque Blanche to provide all linens (table cloths: buffet, bar, guest tables x2) Napkins x50 in assorted colors.