

Chef Michael Watren



Private Parties
Corporate Events
Weddings
303.861.7333
ToqueBlancheCatering.com

Toque Blanche Catering

Patron:	<u>Passover Seder Menu #1</u>
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Day/Date of Function:	_____
Type of Function:	<u>Passover Seder</u>
Number of Guests:	<u>26-28</u>
Delivery:	<u>Wednesday @ 4:00pm</u>
Event Location:	_____

Passover Seder Menu

Toque Blanche to supply complete menu

*Toque Blanche to supply all Seder plate items: parsley, horseradish, charosis + *extra*, salt water, scorched egg, lamb bone*

Toque Blanche to supply matzo crackers (plain) & 3 baskets for matzo*

◆
Gefilte Fish, Beet Horseradish (Bed of Leaf Lettuce) *Bobbie's disposable plates for this course*

◆
Hard Boiled Eggs (30) egg slicer

◆
Chicken Matzo Ball Soup

◆
Buffet Style Presentation of Entree:

Herb Roasted Turkey, Cranberry Orange Sauce

Matzo Stuffing / Tomato Stuffed with Spinach Souffle

◆
Dessert (Passed):

Passover Strawberry Short Cake Garnished with Fresh Strawberries, Strawberry Sauce

Offer: Coffee (decaf) and hot tea

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Passover Seder ~

Details and Arrangements

Bar/Beverage Arrangements:

- First part of Seder service to start upon guests' arrival. At each guest's place setting: Jim's small wine glass on small Seder plate.
- Toque Blanche to supply water glasses and ice.
- All wine to be offered to be at the Sigman home.
- Toque Blanche's arrangements for coffee (glass coffee mugs) and condiments to be passed with dessert.
- Service bar from the kitchen.
- 2nd part of Seder service: ice water & wine glasses.

Details:

- Toque Blanche to supply all equipment needed for the service of this menu with buffet style dinner. (Including plates, flatware, and glassware) / (Buffet to be presented from kitchen island)
- Each guest's place setting to include: salad fork, dinner fork, dinner knife, teaspoon, soup spoon, dessert fork, water goblet and blue napkin.
- Patron's arrangements for flowers/centerpieces (guests' tables/buffet)
- Toque Blanche staff will set up in the Sigman garage.
- _____

Toque Blanche's arrangements for all rentals: Invoice for rentals will be directly from Butler Rents.
Rentals delivered Tuesday, April 7 and Picked up Thursday, April 9

<u>5 foot round tables</u>	<u>3</u>	<u>white samsonite chairs</u> <u>Please note: *felt on the chair feet*</u> <u>to protect the clients floor</u>	<u>28</u>
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<u>120 inch round white table cloths</u>	<u>3</u>	<u>blue napkins - Guests' & service</u>	<u>35</u>
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Price:

Staff:
Suggest 1 Staff (Rob) @ 4:00pm
Estimated shift: 3:00pm-10:30pm
Plus two staff: Cook's arrangements

Uniform:
Tux Pants, Shirt & Tie, Black Vest

Billing:
Following your Passover Seder, 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,