

Toque Blanche Catering

E: michael@spicescafe.com

Chef Michael Watren



Private Parties

Corporate Events

Weddings

303.861.7333

ToqueBlancheCatering.com

Patron:

[Passover Seder Menu #2](#)

<u>Day/Date of Function:</u>	_____
<u>Type of Function:</u>	<u>Luncheon</u>
<u>Number of Guests:</u>	<u>20</u>
<u>Timing:</u>	<u>Guests arrival: 12:00noon</u> <u>Buffet open: _____ pm</u>
<u>Event Location:</u>	_____

Borscht (x 10)

Beet borscht (2 jars), julienne beets (1 can), stir, garnish with Daisy sour cream and hard boiled egg



Chicken -Matzo Ball Soup (x 10)



Fresh Fruit Salad



Chicken Salad

Poached chicken, hard boiled eggs, mandarin oranges, grapes, pecans,
Best Foods mayonnaise, onion powder, garlic powder



Matzo, Whipped Butter



Passover Desserts:

Key Lime Pie, Raspberry Sauce, Fresh Berries



Chocolate Mousse

Offer: Coffee (decaf) and tea

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Brunch ~

Arrangements and Details

Bar/Beverage Arrangements:

- Sparkling water, iced tea, lemonade, _____.
- Toque Blanche to supply all glassware (pilsner), ice, bar fruit (limes/lemons) and equipment needed for beverage service.
- All alcohol to be offered to be at the _____ home.
- Toque Blanche's arrangements for coffee (glass coffee mugs) and condiments.
- Service bar from _____
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Details:

- Cynthia to supply all equipment needed for the service of this menu with buffet style luncheon. (Including plates, flatware and napkins / (Buffet to be presented from _____))
- Cynthia's arrangements for any rentals, as needed.
- Cynthia's arrangements for flowers/centerpieces (guests' tables/buffet)
- Toque Blanche to work from the _____.

Price:

\$21.50 per Person Food and Equipment Cost
8.1% Tax on Food Only
Service Charge of \$25.00 per Hour per Staff
Suggested 18% Gratuity

Staff:

Suggest 2 Staff @ 11:00am

Uniform:

Tux Pants, Shirt & Tie, Black Vest

Billing:

Following your luncheon, 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*