

Chef Michael Watren

Cell: 303.520.1708

Patron:

Menu #1

Day/Date of Function:

Type of Function: _____

Number of Guests:

46

Timing:

Guests Arrival: 6:00 pm / Dinner: 6:30pm / Services: 8pm

Location:

Seated Served Friday Night Dinner Menu:

On Tables as Guests Are Seated: Chopped Chicken Liver with Pita Crisps & Lavosh



Matzo Ball Soup

(Rich Chicken Soup, Julienne Vegetables, Fluffy Matzo Ball)

(Served During Blessing) Large Challah for Blessing



In Baskets on Tables: Challah Rolls, Small Croissants, and Pumpernickel Rolls / Butter



Herb Roast Chicken, (Moist & Juicy, with Pan Drippings Sauce)

Noodle Kugel (Susan's Recipe)

Steamed Fresh Seasonal Vegetables (To Include Asparagus, Baby Carrots, Red Bell Peppers, Etc..)



Individual Warm Dark Chocolate Cakes with Moulton Center, Garnished with Fresh Berries

Coffee: Decaf / Hot Tea / Iced Tea

Bar/Beverage Arrangements:

- Full Bar (approximately ½ hour) (Gin, vodka, Scotch, Beer, wine)
- Toque Blanche to provide all glassware, ice, mix, etc. for full bar.
- Wine for blessing and with dinner (red and white) Grape juice for children.
- _____

Details:

- Cream table cloths (tables (5 foot @ Temple) of 8 for adults/10 for children) _____ napkins
- Center pieces _____.

Price:

Staff:

Suggest 4 staff @ 4pm

Uniform:

Tux shirt & pants, white jacket

Billing:

We will submit an invoice for your approval, following your dinner. Thank you so much for the opportunity to serve you and your guests!
Chef Michael, Toque Blanche, LLC