

Chef Michael Watren

Toque Blanche Catering



Private Parties
Corporate Events
Weddings
303.861.7333
ToqueBlancheCatering.com

Menu #1

Hors d'oeuvres: 4:00pm

Pineapple "Tree" Holding Small Skewers of Bite Size Melons, Berries and Tropical Fruit
Grilled Banana, Kumquat and Pineapple Kabobs (served warm)
Iced Shrimp with Cocktail Sauce & Lemon
Chopped Sirloin Meatballs Baked in Coconut Milk & Presented in Coconut Shells

Buffet: 5:30pm

Salad of Crisp Romaine and Iceberg Lettuce
with Candied Pecans, Mandarin Oranges, Fresh Apple, Dried Cranberries and Mango-Citrus Dressing
◆
Grilled Chicken Kabobs with Artichokes, Prosciutto, and a Balsamic Marinade
◆
Grilled Beef Kabobs with Peppers, Mushrooms, Onion and Cabernet Marinade
◆
Grilled Vegetable Kabobs with Portobelo Mushrooms, Eggplant, Zucchini, Yellow Squash, Etc..
◆
Sweet Potatoes Baked with Butter & Fresh Lemon in Banana Leaves
◆
Crusty Fresh Sourdough Bread (Sliced)
Served to the Side: Chunky Fresh Tomato-basil Relish Made with Extra Virgin Olive Oil
◆
Dessert ~ Planter's Fresh Pineapple
Platter of fresh pineapple and tropical fruit with skewers, bowls of sugar and rum with hollowed out fresh pineapple in center of platter. Hollowed out pineapple has lit sterno in it. To be used to glaze the pineapple, after it is dipped in the rum & then in the sugar.
Toque Blanche's Assorted Small Pastries: Freshly Baked Cookies & Brownies

Bar/Beverage Arrangements:

- Beverages:** _____ arrangements.
- Toque Blanche to supply: Pineapple Limeade** (sugar, pineapple juice, lime juice, club soda, ice, garnished with lime slice)
- Table & table cloth for beverages:** _____

Details:

- Guest seating: 4 (60inch round tables)/32 chairs. Table cloths: 4 rounds/buffet/beverages/** _____ .
- Patron's arrangements for flatware, theme plates & napkins** (beverage & dinner)
- Toque Blanche to supply all the equipment for the service of this menu. (Chafers, platters, serving utensils)**
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