

Toque Blanche CuisineChef Michael WatrenPatron:Sample Menu #1Day/Date of Function:Type of Function:Wedding Reception/ Buffet Style Light SupperNumber of Guests:100-150Timing:Delivery @Equipment Pick up @Hot Hors d'oeuvres: (chafers provided for these)(1 1/4 of each per person)Mushroom Pesto Turnover

Sliced mushrooms and basil pesto in a french puff pastry wrap

Chicken Quesadilla CoronetA petit coronet folded home style flour tortilla, stuffed with a traditional all white meat chicken quesadilla fillingChili Relleno Filo Tartlet

Pepper jack cheese with roasted green chili, pimento and southwest seasonings in a baked filo cup

Platters of cocktail sandwiches: (total of 2 per person)

Turkey avocado with bacon mayonnaise, Honey ham with Dijon Sauce, Roast Beef with Horseradish Sauce

Artichoke Dip with Fresh Vegetables for dippingPlatter of Fresh Fruit to include melons, berries, pineapple, etc..Canapes: (on platters)(1 1/4 of each per person)Balsamic Grilled Beef with Tomato Basil Relish

Balsamic vinaigrette marinated beef, flame broiled, sliced and placed on a toast point with tomato basil relish on a toast point

Cilantro and Lime Shrimp Tarlette

Bay shrimp coated with fresh lime juice, mayonnaise and chopped cilantro in a tart shell

Smoked Salmon Pinwheel on Pumpernickle

A pinwheel made from Norwegian smoked salmon and boursin cheese. Placed on a fresh pumpernickle bread round.

Pastry Trays (1 1/2 of each per person)to include brownies, chocolate dipped strawberries, cream puffs, eclairs, cookies, etc..Bar/Beverage Arrangements:Details:*Menu designed to be delivered and set up on the tables provided. Equipment to be picked up later that evening.**All food delivered and set up/presented on appropriate trays, platters, chafers, etc..*Price:\$ per person food, equipment, delivery and pick up costs(Depending on final menu & equipment needs) % tax () Depending on Delivery addressBilling:I will submit an invoice for your approval,
following your reception.Chef Michael, Toque Blanche, LLC

