* Special Events Toque Blanche Cuisine

Chef Michael Watren	<u>Cell: 303.520.1708</u>
Patron:	Day/Date of Function:
Sample Menu #3	Type of Function: Wedding Reception / Buffet Style Dinner Number of Guests: 70 Time: Reception: 7pm-11pm
Reception Location: Denver Botanic Gardens (Room)	
Hors d'oeuvres: Presentation of Cheeses with Fresh Fruit presented with sliced baguettes, lavosh, pita crisps and cheese wafers	
Pre-set Salad: Field Green Salad with Raspberry Vinaigrette Dressing (Garnished with fresh raspberries, toasted walnuts and croutons) Assorted Rolls and Breads with Butter	
♦ Buffet Style Dinner:	
From Carving Station: Chicken Florentine Roulade with Champange Sauce	
Platters of Sushi to Include: Tuna, Salmon, Eel, California Rolls, Etc	
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Penne Pasta with Herbed Olive Oil Sauce and Sun Dried Tomatoes Assortment Grilled Fresh Vegetables	
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Wedding Cake (arrangements to be determined) From Station: decaf coffee with condiments	
Bar/Beverage Arrangements: ☐ Ms. Yee has made arrangements for a bartender, alcohol and mix. ☐ Toque Blanche to supply all glassware and ice needed for bar/beverage service.	
Details: Tables and chairs at Botanic Gardens. Linen colors: table cloths/ napkin	
Price: Solution	Staff: Suggest 4-6 Staff @ 5:30-6:00 Pm Uniform: Tux Shirt, Tie and Pants, White Jacket
Suggested 18% Gratuity §per Person Bar Set up (Wine and Beer) (Glassware/ice) Linens, Flowers, Wedding Cake & Other Additions Are Extra	Billing: We request a \$200.00 deposit to reserve date. Following your reception, we will submit an invoice for your approval. Thank you very much for the opportunity to serve you and your guests! Chef Michael , Toque Blanche Cuisine