

# lavender bistro

For Cocktail Parties of 45min to 1hour choose 6 items - \$12.50 per person

## Cold Hors D'oeuvres

House Smoked Salmon on Corn and Scallion Pancake  
Coriander Crusted Tuna on Wonton Crisps  
Tomato Bruschetta on Crostini with Shaved Parmesan  
Skewered Marinated Cherry Tomato, Mozzarella and Basil  
Sliced Flat Iron Steak with Shallot Confit and Horseradish Cream  
Belgian Endive with Lobster Salad  
Seasonal Melon Wrapped with Prosciutto

## Hot Hors D'Oeuvres

Baked Wild Shrimp Wrapped in Bacon  
Portobello Mushroom with Goat Cheese and Walnuts  
Chicken Satay with Curry Sauce  
Mini Maryland Crab Cake with Saffron Aioli  
Assorted Mini Quiches  
Quesadilla with Scallops, Crabmeat and Mozzarella  
Vegetable Thai Spring Rolls  
Bacon Wrapped Medjool Dates

## Seafood Bar

(Seafood Bar is a separate price)

Fresh Oyster on the Half Shell  
Jumbo Gulf Shrimp  
King Crab Legs  
Lavender Seafood Platter served with Red Wine Mignonette, Cocktail Sauce,  
Horseradish cream and French Style "Marie Rose" Sauce

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## Dinner 1

### Starter (choose one)

**Wild Mushroom Soup**  
Truffle Oil and Chives

**Wedge of Iceberg Lettuce**  
Applewood Smoked Bacon, Blue Cheese Dressing, Candied Walnuts

### Main Course (choose one)

**Miso Glazed Scottish Salmon**  
Crème Fraîche Mashed Potatoes, Asparagus,  
Micro Salad, Fried Seaweed, Mango Salsa and Lemon Caviar

**Jidori Chicken Breast 10oz.**  
Parsley Polenta, Wild Mushroom Medley, Mustard Tarragon Sauce with a Fresh Herb Salad

**Grilled Center Cut 8oz. Black Angus Fillet**  
Fondant Potatoes, Haricot Verts, Caramelized Onion  
with Blue Cheese and finished with a Cabernet Sauce

### Dessert

Chef's Dessert Sampler  
Coffee and Tea

\$56.00 per Person plus Tax and Gratuity

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## Dinner 2

### Starter (choose one)

**Roasted Sweet Corn Soup**  
Blue Crab and Tomato Confit

**Oven Roasted Duo of Beet Salad**  
Petit Salad, Hazelnut Dressing, Applewood Smoked Bacon,  
Crème Fraiche and Goat Cheese

**Heirloom Tomato Salad**  
Buratta Cheese Mousse, Sweet Red Onions, Basil Pesto,  
Olive Tapenade and roasted Shallot Balsamic Vinaigrette

### Main Course (choose one)

**Pan Seared Sea Scallops**  
Celery Root-Cauliflower Purée, Asparagus, Lobster Reduction and Basil Pesto

**Maple Leaf Duck Confit Leg and Seared Duck Breast**  
Glazed and Charred Brussels Sprouts with Pancetta, Sweet Potatoes and finished  
with a Dark Cherry Glaze

**Grilled Center Cut 8oz. Black Angus Fillet**  
Fondant Potatoes, Haricot Verts, Caramelized Onion  
with Blue Cheese and finished with a Cabernet Sauce

### Dessert

Chef's Dessert Sampler  
Coffee and Tea

\$62.00 per Person plus Tax and Gratuity

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## Dinner 3

### Soup

**Maine Lobster Bisque**  
Espelette Crème Fraiche

### Salad (choose one)

**Poached Anjou Pear Salad**  
Curly Endive, Candied Walnuts, Gorgonzola and Aged Balsamic Vinaigrette

**Scottish Salmon Smoked in House**  
Frisée Salad, Toast Points, Mustard Dill Sauce

### Main Course (choose one)

**Pan Roasted South Pacific Barramundi**  
Butternut Squash Risotto with Mascarpone, Sautéed Spinach, Citrus-Almond Salsa

**Pistachio-Crusted Australian Rack of Lamb**  
Fingerling Potatoes Confit, Ratatouille, Creme Fraiche,  
Pomegranate Demi-Glaze

**Grilled Center Cut 8oz. Black Angus Fillet**  
Fondant Potatoes, Haricot Verts, Caramelized Onion with Blue Cheese  
and finished with a Cabernet Sauce

### Dessert

**Chef's Dessert Sampler**  
Coffee and Tea

\$67.00 per Person plus Tax and Gratuity

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## Dinner 4

### Three Course Menu with Duo Entrée Selections

#### Starter

(Choose 3 Items as starter selections)

**Roasted Sweet Corn Soup**  
Blue Crab and Tomato Confit

**Maine Lobster Bisque**  
Espelette Crème Fraiche

**Wild Mushroom Soup**  
Truffle oil and Chives

**Wedge of Iceberg Lettuce**  
Applewood Smoked Bacon, Blue Cheese Dressing, Candied Walnuts

**Oven Roasted Duo of Beet Salad**  
Petit Salad, Hazelnut Dressing, Applewood Smoked Bacon,  
Crème Fraiche and Goat Cheese

**Heirloom Tomato Salad**  
Buratta Cheese Mousse, Sweet Red Onions, Basil Pesto,  
Olive Tapenade and roasted Shallot Balsamic Vinaigrette

**Poached Anjou Pear Salad**  
Curly Endive, Candied Walnuts, Gorgonzola and Aged Balsamic Vinaigrette

**Lavender Seasonal Salad**  
Pencil Asparagus, Red and Yellow Pear Tomatoes, Cauliflower pickles  
Mushrooms, Shaved Fennel, Green Beans and Herb Vinaigrette

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## Main Course -Duo Selections

(Choose 1 Duo for Entrée Selections)

### **Grilled Prawns & Grilled Center Cut 8oz. Black Angus Fillet**

Horseradish Mashed Potatoes, Haricot Verts with Lemon Saffron & Shiraz Reduction  
\$78 per person (plus tax and gratuity)

### **Miso-Glazed Salmon & Grilled Center Cut 8oz. Black Angus Fillet**

Cauliflower Purée, Broccolini, with Lemon Beurre Blanc & Cabernet Reduction  
\$78 per person (plus tax and gratuity)

### **Chilean Sea Bass & Grilled Center Cut 8oz. Black Angus Fillet**

Mushroom Risotto Cake, Oven Dried Tomatoes, with Curry Sauce & Simple Au Jus  
\$82 per person (plus tax and gratuity)

### **Crab & Grilled Center Cut 8oz. Black Angus Fillet**

Au Gratin Potatoes, Grilled Asparagus, with Béarnaise Sauce & Black Truffle Reduction  
\$86 per person (plus tax and gratuity)

### **8 oz. Lobster Tail & Grilled Center Cut 8oz. Black Angus Fillet**

Au Gratin Potatoes, Grilled Asparagus, with Drawn Butter & Black Truffle Reduction  
\$88 per person (plus tax and gratuity)

## Dessert

### **Chef's Dessert Sampler**

Warm Chocolate Cake, Floating Island, Crème Brûlée, Almond Basket with Sorbet

Coffee and Tea



### **Guarantee Policy**

A guaranteed minimum guest count is due 3 business days prior to the event.

If a lesser number of guests is seated at the time of the event, the guaranteed minimum number will apply as contracted.

If the guaranteed minimum number has not been received, the expected number of guests as defined on the original menu/contract will be used as the guarantee.

A guaranteed minimum number of guests will be required for all functions.

### **Deposit Policy**

An appropriate deposit is required to confirm a reservation and to hold an event date.

The deposit is fully refundable if the event is canceled 5 days or more prior to the scheduled date. The full deposit amount will be credited to the final event total.

### **Tax and Gratuity**

All event charges and event staffing rates shown are subject to state sales tax of 8.00%.

Event staffing rates as shown do not include a gratuity

### **Food and Beverage**

All food and beverage must be supplied and prepared by Lavender Bistro. No food or beverages of any kind may be brought into the event by guests without prior special permission and agreement of Lavender Bistro.

### **Decorations**

The staff of Lavender Bistro will be happy to assist with decorations. However we are not responsible for any items left, lost or damaged at the event

Thank You