

lavender bistro

CATERING



Lavender Bistro offers a wide range of superb catering events from elegant intimate cocktail receptions to formal plated sit-down dinners to grand party buffets.

Our sample menus provide a basic introduction to our catering services, and we are pleased to tailor every event to suit the specific needs and budget of any host for every occasion.

We work closely and individually with every client to make each event unique, memorable and perfect.

Lavender Bistro

78073 Calle Barcelona, La Quinta, CA 92253 | 760-564-5353 Fax: 760-564-4415

www.lavenderbistro.com

Reception A

(Sample)

Tray Passed Hors d'Oeuvres

(Select 5-6 items)

House-Smoked Salmon on Brioche	Pâté de Campagne on Toast Points
Mini Crab Cakes with Garlic Aioli	Assorted Mini Quiches
Grilled Chicken Skewers with Peanut Sauce	Mushroom Caps with Spinach & Brie
Vegetable Spring Rolls	Mozzarella with Sundried Tomato & Basil
Grilled Ahi Tuna with Black Pepper & Soy	

Chilled Soup Shooters

Carrot with Ginger	Cucumber Mint	Vichyssoise
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\$ 27.50 per person



Reception B

(Sample)

Tray Passed Hors d'Oeuvres

(Select 8-10 items)

Grilled Baby Lamb Chops with Mint	Vegetable Spring Rolls
Grilled Shrimp in Bacon	Grilled Ahi Tuna with Black Pepper & Soy
House-Smoked Salmon on Brioche	Lobster Sausage with All Grain Mustard
Mini Crab Cakes with Garlic Aioli	Pâté de Campagne on Toast Points
American Caviar with Blinis	Assorted Mini Quiches
Grilled Chicken Skewers with Peanut Sauce	Mushroom Caps with Spinach & Brie
San Daniele Prosciutto with Cantaloupe	Mozzarella with Sundried Tomato & Basil

Chilled Soup Shooters

Carrot with Ginger	Cucumber Mint	Vichyssoise	Tomato Gazpacho Andalusia
Sweet Potato with Chives	Asparagus with Mint		Avocado with Roasted Tomato

Dessert Station

Assorted Fresh Fruit Tartes	Mini Rum Cake with Whipped Cream
Bite-Sized Chocolate Cake	Mini Crème Brûlées
Chocolate Eclairs	Assorted French Cookies
Choux with Vanilla	

Coffee

\$ 37.50 per person

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Reception C

(Sample)

Tray Passed Hors d'Oeuvres

(Select 8-10 items)

Grilled Shrimp in Bacon	American Caviar with Blinis
House-Smoked Salmon on Toasted Brioche	Grilled Chicken Skewers with Peanut Sauce
Mini Crab Cakes with Garlic Aioli	San Daniele Prosciutto with Cantaloupe
Vegetable Spring Rolls	Lobster Sausage with All Grain Mustard
Grilled Ahi Tuna with Black Pepper & Soy	Pâté de Campagne on Toast Points
Assorted Mini Quiches	Mushroom Caps with Spinach & Brie
Mozzarella with Sundried Tomato & Basil	Assorted Chilled Soup Shooters

Grill & Carving Station

Black Angus Filet Mignon	Roasted Breast of Free Range Chicken
Herb Crusted Rack of Lamb	Roasted Turkey with Cranberries
Prime New York Beef Strip	Fillet of Salmon with Pommery Mousseline

Pasta Station

Maine Lobster Raviolis with Basil Bisque	Wild Mushroom Raviolis with Truffle Oil
Penne Pasta with Chicken, Basil & Tomato	Pennette with Shrimp, Curry & Cilantro

Dessert Station

Assorted Fruit Tartes	Mini Rum Cake with Whipped Cream
Bite-Sized Chocolate Cake	Mini Crème Brûlées
Chocolate Eclairs	Assorted French Cookies
Choux with Vanilla	

Coffee

\$55 per person

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Lavender Bistro also offers specialized displays and bars designed to order, that provide a unique and personalized addition to every party occasion.

These additional specialty bars include:

California Sushi Bar

California Rolls
Spicy Tuna Rolls
Salmon Rolls

Nigiri Sushi Rolls
Hamachi
Dungeness Crabmeat Rolls

All Platters served with ginger, soy sauce & wasabi

Fresh Seafood Bar

Alaskan King Crab Legs
Jumbo Gulf Shrimp
Scallop Seviche
Smoked Salmon

Maine Lobster Medallions
Bluepoint Oysters
Ahi Tuna Tartare with Tobiko Caviar
Calamari with Tomato Salsa

Seafood Martini Bar

Lobster, Crab, Shrimp, Seviche, Ahi Tuna & Oysters
served to order Las Vegas style in martini glasses

Dessert Bar

Cherries Jubilee with Cherry Sorbet & Vanilla Ice Cream
Bananas Foster with Vanilla Ice Cream
Crêpes Flambées with Grand Marnier & Strawberries
Warm Apple Tarte Tatin
Caramelized Floating Island
Warm Chocolate Cake
Fresh Raspberry Tarte
Lemon Meringue Tarte
Choux aux Vanille
Chocolate Eclairs
Crèmes Brûlées

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BUFFET

MENU 1

Passed Hors d'Oeuvres

Grilled Ahi Tuna Brochettes with Black Pepper & Soy
Assorted Mini Quiches
Mushroom Caps with Spinach & Brie
Mini Crab Cakes with Garlic Aioli on Toast
Smoked Salmon Rosettes on Brioche Toast
Baked Parmesan Cheese Straws

Salad Station

Honey Poached Pear & Roquefort Salad with Caramelized Walnuts
& Mustard Dressing

Classic St. Germain Caesar Salad

Entrée Station

Seared Atlantic Salmon with Portobello Mushrooms & Herb Vinaigrette
Grilled Black Angus Filet Mignon with Peppercorn Sauce

Scalloped Potatoes
Haricots Verts

Dessert Station

Fresh Fruit Tartes
Lemon Meringue Tartes
Choux with Vanilla
Chocolate Eclairs

Caramel Eclairs
Crèmes Brûlées
Bite Sized Chocolate Cakes
Mini Rum Cakes with Whipped Cream

Coffee & French Cookies

\$45 per person

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BUFFET

MENU 2

Passed Hors d'Oeuvres

Grilled Ahi Tuna with Black Pepper & Soy
Assorted Mini Quiches
Mushroom Caps with Spinach & Brie
Mini Crab Cakes with Garlic Aioli on Toast
Smoked Salmon on Brioche Toast
Baked Parmesan Cheese Straws
Shrimp Brochettes with Peanut Sauce
San Daniele Prosciutto with Cantaloupe

Salad Station

Classic St. Germain Caesar Salad
Green Asparagus & Mushroom Salad with Chervil & Mustard Vinaigrette
Honey Poached Pear & Roquefort Salad with Caramelized Walnuts & Mustard Dressing
Grilled Eggplant & Tomato Mozzarella Tower with Virgin Olive Oil & Balsamic Dressing

Entrée Station

Seared Halibut with Portobello Mushrooms & Herb Vinaigrette
Grilled Black Angus Filet Mignon with Peppercorn Sauce
Grilled Baby Lamb Chops with Garlic Herb Au Jus
Sautéed Chicken Breast Scaloppini with Lemon Herb Capers

Scalloped Potatoes

Haricots Verts

Dessert Station

Assorted Fresh Fruit Tartes
Lemon Meringue Tartes
Choux with Vanilla
Chocolate Eclairs

Caramel Eclairs
Crèmes Brûlées
Bite Sized Chocolate Cakes
Mini Rum Cakes with Whipped Cream

Coffee, Cookies

\$55 per person

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Dinner Menu A

(One Item per course)

Hors d'Oeuvres

Chef's selection of tray passed hors d'oeuvres (4)

Appetizers

Wild Mushroom Soup with Chives & Truffle Oil

Chilled Tomato Gazpacho with Crabmeat Confit

Classic Caesar Salad with Baked Parmesan Crisp

House Smoked Salmon Rose with Potato Cake & Crème Fraiche

Entrées

Roast Tenderloin of Pork with Curry, Raisin, Fruit Chutney, Salsa & Mashed Potatoes

Roasted Free Range Chicken Breast with Oven Roasted Tomatoes,

Au Gratin Potatoes & Garlic Au Jus

Seared Fillet of Atlantic Salmon with Portobello, Asparagus & Citrus Glaze

Desserts

Warm Belgian Chocolate Lava Cake with Pistachio Ice Cream

Caramelized Floating Island with Crème Anglaise

Individual Apple Tarte with Vanilla Ice Cream

Fresh Tropical Fruit Sorbet in Tulip Cookie Shell

Bread and Butter

Coffee

\$50 per person

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Dinner Menu B

(One Item per Course)

Hors d'Oeuvres

Chef's selection of tray passed hors d'oeuvres (4)

Appetizers

Wild Mushroom Soup with Chives and Truffle Oil

Honey Poached Pear and Feta Cheese Salad with Spiced Pecans and Balsamic Glaze

Ahi Grade Tuna Tartare with Crispy Wontons and Wasabi

Maine Lobster Raviolis with Basil Bisque

Entrées

Black Angus Filet Mignon Au Poivre with Crisp Potato Cake and Mushroom Pudding

Roasted Maple Duck Breast with Moroccan Cous Cous,
Grand Marnier Sauce and Date Relish

Seared Fillet of Lake Superior Whitefish with Sautéed Spinach
and Pommery Mustard Mousseline

Roasted Breast of Free Range Jidori Chicken with Oregon Morels,
Asparagus and Au Gratin Dauphinois

Desserts

Vanilla Crème Brûlée with Fresh Berries

Warm Chocolate Cake with Pistachio Ice Cream

Individual Apple Tart with Vanilla Ice Cream

Tropical Sorbets in Tulip Cookie Shell

Bread and Butter

Coffee and Cookies

\$58 per person

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Dinner Menu C

(One Item per Course)

Hors d'Oeuvres

Chef's selection of tray passed hors d'oeuvres (4)

Appetizers

Wild Mushroom Soup with Chives & Truffle Oil

Crème Brûlée of Foie Gras

Honey Poached Pear & Roquefort Salad with Caramelized Walnuts & Mustard Dressing

Maine Lobster Salad with Avocado, Papaya, Tomato, Organic Mesclun & Mango Vinaigrette

Entrées

Black Angus Filet Mignon Au Poivre with Crisp Potato Cake & Mushroom Pudding

Pan Roasted Veal Tenderloin with Oregon Morels, Porcini Raviolis & Truffle Oil

Marinated Grilled Rack of Lamb with Herb Pistachio Crust & Fresh Mint Au Jus

Sautéed Halibut with Blue Crabmeat, Lemon Herb Butter & Capers

Dessert Trio

Warm Belgian Chocolate Lava Cake with Pistachio Ice Cream

Grand Marnier Soufflé

Fresh Tropical Fruit Sorbet in Crisp Tulip Cookie Shell

Bread and Butter

Coffee and Cookies

\$ 65 per person

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LUNCH

Elite Lunch Menu

(Sample)

Soup

Wild Mushroom Soup with Truffle Oil

Entrée

Seared Crab Cakes with Sonoma Greens & Mustard Mousseline

Or

Grilled Jumbo Shrimp with California Baby Greens, Papaya, Avocado & Dijon Vinaigrette

Dessert

Chocolate Charlotte

Or

Vanilla Bean Crème Brûlée with Fresh Berries

Coffee, Iced Tea

\$32.50 per person



Grand Champagne Lunch Menu

(Sample)

Soup

Sweet Potato Vichyssoise with Balsamic Glaze

Entrée Combination Plate

King Crab with Avocados, Grapefruit & Meyer Lemon Vinaigrette

Smoked Salmon with Asparagus & Yogurt Dill Sauce

Chicken Waldorf Salad in Tuille Basket with Apple & Walnuts

Dessert

Double Chocolate Mousse Cake with Oreo Cookie Crust & Raspberry Coulis

Champagne

Coffee & Iced Tea

\$45 per person

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LUNCH BUFFET

(Sample)

Entrée Station

Natural Kobe Beef Hamburger with Tomato, Cheese, Lettuce & Onion
Grilled Free Range Chicken Breast with Fresh Rosemary Au Jus
Poached Salmon with Dill Sauce

Salad Station

German Potato Salad
Baby Field Greens with Grilled Red Peppers, Tomatoes, & Asparagus
Lavender Bistro Classic Caesar Salad

Rolls, Butter

Assorted Dessert Display
Coffee, Iced Tea

\$39 per person



Cocktail Service

Full Premium Cocktail Bar (3 hours) \$24 per person
(Extended Bar Charge of \$5 per person per each additional ½ hour)
Extra Premium Top Shelf Liquor Bar & Specialty Martini Bar (available by request)

Wine Service

Available by arrangement for seated dinner & buffet events

Staffing

To estimate total staffing cost per event allow *approximately* \$20 per guest
All event staffing billed for standard 6½ hour period.
Any additional authorized overtime may apply

Equipment Rental

Basic rental charges for linens, china, silverware, glassware & set-up charged at \$12 per person
additionally specified rental requirements (e.g. specialty linens, furniture,
Heaters etc.) Billed according to rental invoice

All charges subject to California sales tax of 7.75%

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MENU SUGGESTIONS

Appetizers

- Wild Mushroom Soup with Chives & Truffle Oil
- Chilled Tomato Gazpacho with Crabmeat Confit
- Sweet Corn Chowder with Crab & Tomato Confit
- Classic Caesar Salad with Baked Parmesan Crisp
- Honey Poached Pear & Feta Cheese Salad with Spiced Pecans & Balsamic Glaze
- Fresh Maine Lobster Salad with Avocado, Papaya, Tomato, Mesclun & Mango Vinaigrette
- Goat Cheese, Baby Spinach, Red Bell Peppers & Pine Nut Salad with Balsamic Dressing
- Tomato & Avocado Salad with Tomato Basil Sorbet & Balsamic Dressing
- Roquefort, Limestone Lettuce, Apples & Walnuts with Apple Cider Dressing
- Grilled Eggplant & Tomato Mozzarella Tower with Extra Virgin Olive Oil & Balsamic Dressing
- House Smoked Salmon Rose with Potato Cake & Crème Fraîche
- Ahi Grade Tuna Tartare with Crispy Wontons & Wasabi
- Duck Foie Gras Crème Brûlée with Caramelized Pear & Toast Points
- Maine Lobster Raviolis with Basil Bisque
- Peekytoe Crab Tower with Avocado, Tomato, Olive Oil & Lemon Dressing
- Sashimi of Ahi Tuna Tartare with Soy Mustard & Asian Slaw
- Napoléon of Smoked Salmon with Virginia Lump Crab Mousse & Tarragon Mayonnaise
- Crab & Caviar Tower with Avocado, Smoked Salmon, Grapefruit & Meyer Lemon Dressing
- Terrine of Foie Gras with Port Wine Aspic
- Ravioli of Goat Cheese with Red Bell Peppers & Sundried Tomato Sauce
- Ravioli of Porcini Mushrooms with Truffle Oil & Aged Parmesan
- Risotto of Baby Green Asparagus with Truffle Oil & Aged Parmesan
- Risotto of Prawns and Tomato with Aged Parmesan
- Feuilleté of White Asparagus with a Fresh Chervil Sauce
- Jumbo Asparagus with Sliced Mushrooms & Mustard Dressing

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Entrées

Black Angus Filet Mignon Au Poivre with Crisp Potato Cake and Mushroom Pudding
Black Angus Filet Mignon with Boursin Cheese, Mashed Potatoes & Cabernet Reduction
Marinated Grilled Rack of Lamb with Pistachio Crust & Mint Au Jus
Pan Roasted Veal Tenderloin with Oregon Morels, Porcini Raviolis & Truffle Oil
Grilled Veal Chop with Calvados Sauce, Sautéed Apples & Spinach
Grilled Veal Chop with Creamy Cognac Porcini Sauce, Herbs, & Haricots Verts
Roast Tenderloin of Pork with Curry, Raisin, Fruit Chutney, Salsa and Mashed Potatoes
Seared Fillet of Salmon with Portobello, Asparagus & Citrus Glaze
Grilled Fillet of Salmon with Sautéed Zucchini, Tomato Concasse & Lemon Mousseline
Seared Fillet of Lake Superior Whitefish with Spinach & Pommery Mustard Mousseline
Roasted Sea Bass in Shredded Potato Wrap with Leeks, Shiitakes & Cabernet Sauce
Seared Sesame Crusted Sea Bass with Squash, Zucchini & Lime Ginger Sauce
Marinated Grilled Swordfish with Tomato Confit & Balsamic Glaze
Seared Halibut with Portobello Mushrooms & Garlic with Herb Vinaigrette
Sautéed Pacific Halibut with Blue Crabmeat, Lemon Herb Butter & Capers
Blackened Ahi Tuna with Soy Wasabi Beurre Blanc & Asian Vegetables
Roasted Free Range Flattened Chicken with Oven Roasted Tomatoes & Au Gratin Potatoes
Roasted Breast of Free Range Jidori Chicken with Morels, Asparagus & Au Gratin Potatoes
Roasted Maple Duck Breast with Moroccan Cous Cous, Grand Marnier Sauce & Date Relish
Duck Two Ways with Crisp Potato Cake, Apricots & Ginger Sauce with Chutney
Other entrée choices available by request

Desserts

Warm Chocolate Cake with Pistachio Ice Cream & Chocolate Sauce
Caramelized Floating Island with Almonds & Crème Anglaise
Warm Individual Apple Tarte with Caramel Sauce & Vanilla Ice Cream
Fresh Tropical Sorbets in Tulip Cookie Shell
Frozen Lemon Soufflé with Brownies and Raspberry Coulis
Double Chocolate Mousse Cake with Citrus Sauce
Tiramisu Italian Style Cheese Cake
Baked Alaska with Chocolate and Raspberry Sauce
Vanilla Bean, Chocolate or Raspberry Crème Brûlée with Berries
Napoléon of Poached Pears with Caramel Mousse

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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 7.75%.
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

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