

# lavender

bistro catering



78073 Calle Barcelona, La Quinta / 760.564.5353  
[www.lavenderbistro.com](http://www.lavenderbistro.com)

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 your specific needs and budget for your special occasion.

We work closely with every client to ensure that each event is unique, memorable and perfect.

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## RECEPTION A (Sample)

### TRAY PASSED HORS D'OEUVRES (Select 8 items)

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

### CHILLED SOUP SHOOTERS

Tomato Gazpacho Andalusia / Sweet Potato with Chives / Avocado with Roasted Tomato

### DESSERT STATION

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

Coffee

\$59.00 per person plus labor, rentals and tax

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

THESE ADDITIONAL SPECIALTY BARS INCLUDE:

## **CALIFORNIA SUSHI BAR**

Spicy Tuna Rolls

Nigiri Sushi Rolls

Hamachi

Salmon Rolls

California Rolls

Dungeness Crabmeat Rolls

*(All Platters served with ginger, soy sauce & wasabi)*

## **FRESH SEAFOOD BAR**

Bluepoint Oysters

Jumbo Gulf Shrimp

Alaskan King Crab Legs

Maine Lobster Medallions

Scallop Seviche

Smoked Salmon

Calamari with Tomato Salsa

Ahi Tuna Tartare with Tobiko Caviar

## **SEAFOOD MARTINI BAR**

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

## **DESSERT BAR**

Bananas Foster with Vanilla Ice Cream

Crèmes Brûlées

Choux aux Vanille

Chocolate Eclairs

Fresh Raspberry Tarte

Warm Chocolate Cake

& Vanilla Ice Cream

Lemon Meringue Tarte

Caramelized Floating Island

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## **BUFFET / MENU 1**

### **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  
San Daniele Prosciutto with Cantaloupe

### **SALAD STATION**

(Choice of 2)

Classic Lavender 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**

(Choice of 2)

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

### **VEGETABLES**

Scalloped Potatoes / Haricots Verts

### **DESSERT STATION**

Assorted Fresh Fruit Tartes	Caramel Eclairs
Lemon Meringue Tartes	Crèmes Brûlées
Choux with Vanilla	Bite Sized Chocolate Cakes
Chocolate Eclairs	Mini Rum Cakes with Whipped Cream
Coffee, Cookies	

\$85 per person plus labor, rentals and tax

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## **BUFFET / MENU 2**

### **TRAY PASSED HORS D'OEUVRES**

(Select 8 items)

Grilled Shrimp in Bacon  
House-Smoked Salmon on Toasted Brioche  
Mini Crab Cakes with Garlic Aioli  
Grilled Chicken Skewers with Peanut Sauce  
San Daniele Prosciutto with Cantaloupe  
Vegetable Spring Rolls

Grilled Ahi Tuna with Black Pepper & Soy  
Lobster Sausage with All Grain Mustard  
Pâté de Campagne on Toast Points  
Assorted Mini Quiches  
Mushroom Caps with Spinach & Brie  
Mozzarella with Sundried Tomato & Basil

### **GRILL & CARVING STATION**

(Choice of 2)

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

### **PASTA STATION**

(Choice of 2)

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

### **DESSERT STATION**

Assorted Fruit Tartes  
Bite-Sized Chocolate Cake  
Chocolate Eclairs  
Vanilla Cream Puff

Mini Rum Cake with  
Whipped Cream  
Mini Crème Brûlées  
Assorted French Cookies

Coffee

\$95 per person plus labor, rentals and tax

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## **DINNER MENU 1**

(One Item per Course)

### **HORS D' OEUVRES**

Six Chef's selections / trays passed

### **APPETIZERS**

Wild Mushroom Soup with Chives & Truffle Oil

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

Fresh Tropical Fruit Sorbet in Crisp Tulip Cookie Shell

Bread and Butter

Coffee and Cookies

\$90 per person plus labor, rentals and tax

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## **DINNER MENU 2**

(One Item per Course)

### **HORS D'OEUVRES**

Six Chef's selections / trays passed

### **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 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

\$95 per person plus labor, rentals and tax

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A stylized illustration of a lavender branch with small purple flowers, positioned to the right of the text 'lavender' and 'bistro catering'.

## **COCKTAIL SERVICE**

Full Premium Cocktail Bar (3 hours)

\$42 per person

(Extended Bar Charge of \$7 per person per each additional 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 \$22 per guest

All event staffing billed for standard 5½ 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





## **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