

For Cocktail hour choose 6 items - \$25.00 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
Seasonal Melon Wrapped with Prosciutto

Hot Hors D'Oeuvres

Baked Wild Shrimp Wrapped in Bacon
Chicken Satay with Curry Sauce
Mini Maryland Crab Cake with Saffron Aioli
Assorted Mini Quiches
Vegetable Thai Spring Rolls
Bacon Wrapped Medjool Dates

Seafood Bar

(Seafood Bar is a separate price)

Lavender Bistro Seafood Platter

6 Oysters / 6 Jumbo Shrimp / 7oz. Lobster Tail / Market price

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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

Hawaiian papaya and shrimp salsa, wasabi mashed potatoes, sugar snap peas finished with ginger and butter wasabi sauce

MARY'S HALF-ROASTED BONELESS CHICKEN

potato cheese gnocchi gratin, sauté broccolini herb-chicken demi sauce

GRILLED CENTER CUT 8oz. BLACK ANGUS FILLET

Black truffle butter, parmesan reggiano risotto, asparagus and portobello mushroom finished with a cabernet reduction

BUTTERNUT SQUASH RAVIOLIS

Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter

Dessert

Chef's Dessert Sampler

\$85.00 per Person plus Tax and Gratuity

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Dinner 2

Wild Mushroom Soup
Truffle Oil and Chives

Starter
(choose one)

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

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

Main Course
(choose one)

DIJON & WALNUT CRUSTED CHILEAN SEA BASS
sautéed haricot verts, jasmine rice, coconut miso reduction cream sauce, pineapple chutney

14OZ. HONEY BRINE DRY-AGED DUROC PORK CHOP
herb-parmesan polenta, sauteed asparagus, finished with bourbon bacon-cherry tomato jam

GRILLED CENTER CUT 8oz. BLACK ANGUS FILLET
Black truffle butter, parmesan reggiano risotto, asparagus and portobello mushroom
finished with a cabernet reduction

Butternut Squash Raviolis
Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter

Dessert

Chef's Dessert Sampler

\$95.00 per Person plus Tax and Gratuity

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Dinner 3

Soup

Wild Mushroom Soup
Truffle Oil and Chives

Salad (choose one)

Poached Anjou Pear Salad
Mixed Greens, Candied Walnuts, Gorgonzola and Aged Balsamic Vinaigrette

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

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

Main Course (choose one)

Maine Lobster Ravioli
Half Lobster Tail Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque

Pistachio-Crusted Australian Rack of Lamb
Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction

GRILLED CENTER CUT 8oz. BLACK ANGUS FILLET
Black truffle butter, parmesan reggiano risotto, asparagus and portobello mushroom
finished with a cabernet reduction

Butternut Squash Raviolis
Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter

Dessert

Chef's Dessert Sampler
Coffee and Tea

\$105.00 per Person plus Tax and Gratuity

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Dinner 4

Wild Mushroom Soup
Truffle Oil and Chives

Starter
(Choose one)

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

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

Poached Anjou Pear Salad
Mixed Greens, Candied Walnuts, Gorgonzola and Aged Balsamic Vinaigrette

Main Course -Duo Selections
(Choose one for all guests)

Grilled Prawns & Grilled Center Cut 8oz. Black Angus Fillet
Black truffle butter, parmesan reggiano risotto, asparagus and portobello mushroom
finished with a cabernet reduction
\$110 per person (plus tax and gratuity)

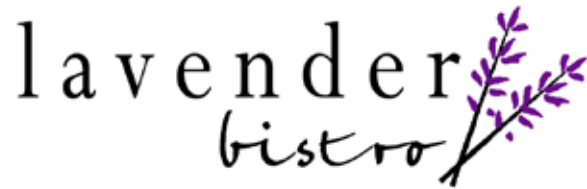
Miso-Glazed Salmon & Grilled Center Cut 8oz. Black Angus Fillet
Cauliflower Purée, Broccolini, with Lemon Beurre Blanc & Cabernet Reduction
\$110 per person (plus tax and gratuity)

8 oz. Lobster Tail & Grilled Center Cut 8oz. Black Angus Fillet
Au Gratin Potatoes, Grilled Asparagus, with Drawn Butter & Black Truffle Reduction
\$125 per person (plus tax and gratuity)

Dessert

Chef's Dessert Sampler

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 30 days or more prior to the scheduled date for parties. For parties booked less than 30 days-the deposit is refundable 14 days prior. For parties booked in the same week of date, a refund is not applicable.

Tax and Gratuity

All event charges and event staffing rates shown are subject to state sales tax

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.

*Cakes brought in for Birthdays will incur a 4.00 per slice for presenting, plating, serving fruit or ice cream.

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 Lavender Bistro