

# lavender bistro

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 scallop 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

Caesar salad  
white spanish anchovies, brioche croutons, shaved grana padano cheese

### Main Course

(choose one)

#### **MISO GLAZED NORWEGIAN SALMON**

roasted corn and mango salsa, purple okinawa potato puree sauteed asparagus,  
sweet chili buerre-blanc

#### **MARY'S HALF-ROASTED BONELESS CHICKEN**

parmesan, corn and leek potato au gratin, sautéed broccolini herb-chicken demi sauce

#### **PRIME CENTER-CUT FILET MIGNON**

bourbon caramelized onions bacon-haricot verts, duck fat crispy potatoes  
and cabernet demi-glaze

#### **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

hazelnut Dressing, applewood smoked bacon,  
crème fraiche, goat cheese, citrus greens

### 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

mashed potatoes, asparagus, braised red cabbage, pineapple chutney

### PRIME CENTER-CUT FILET MIGNON

bourbon caramelized onions bacon-haricot verts, duck fat crispy potatoes  
and cabernet demi-glaze

### 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



## 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**  
Hazelnut Dressing, Applewood Smoked Bacon, Crème Fraiche, Goat Cheese, citrus greens

**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 RACK OF LAMB**  
eggplant caviar, provencal vegetables, mint pesto, rosemary dem-glaze

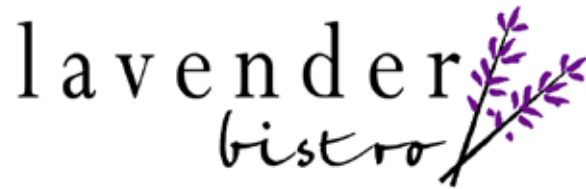
**PRIME CENTER-CUT FILET MIGNON**  
bourbon caramelized onions bacon-haricot verts, duck fat crispy potatoes  
and cabernet demi-glaze

**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



## Dinner 4

**Wild Mushroom Soup**  
Truffle Oil and Chives

**Starter**  
(Choose one)

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

**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)

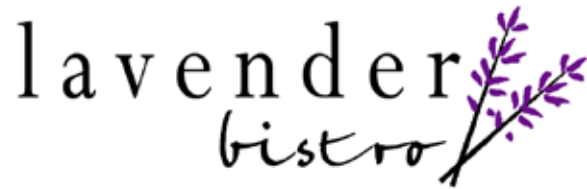
**Grilled Prawns & PRIME CENTER-CUT FILET MIGNON**  
bourbon caramelized onions bacon-haricot verts, duck fat crispy potatoes  
and cabernet demi-glaze  
\$110 per person (plus tax and gratuity)

**Miso-Glazed Norwegian Salmon & PRIME CENTER-CUT FILET MIGNON**  
bourbon caramelized onions bacon-haricot verts, duck fat crispy potatoes  
and cabernet demi-glaze  
\$110 per person (plus tax and gratuity)

**8 oz. Lobster Tail & PRIME CENTER-CUT FILET MIGNON**  
bourbon caramelized onions bacon-haricot verts, duck fat crispy potatoes  
and cabernet demi-glaze  
\$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 within or at 14 days and cancelled less than a week prior to event 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. We can procure decorations and balloons, flowers, tea lights etc. All purchased items will be added to your final bill. However we are not responsible for any items left, lost or damaged at the event

Thank You Lavender Bistro