

# 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, point reyes bleu 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 ONE-BONE CHICKEN**  
parmesan, corn and leek potato au gratin, sautéed broccolini  
whole grain mustard tarragon cream 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 green beans, Japanese white sticky rice, coconut miso reduction cream sauce,  
kumquat pineapple chutney

### 14OZ. HONEY BRINE DRY-AGED DUROC PORK CHOP

roasted garlic red-skin mashed potatoes, asparagus, braised red cabbage,  
kumquat pineapple chutney, cabernet demi 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

\$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)

**WARM ALMOND-CRUSTED GOAT CHEESE SALAD**  
Mixed greens, belgium endive, dried cranberries caramelized figs, pear 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**  
roasted purple cauliflower puree, green beans, brûlée figs black mission fig demi-glaze, goat cheese

**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

\$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**  
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

**Warm Almond-Crusted Goat Cheese Salad**  
Mixed greens, belgium endive, dried cranberries caramelized figs, pear 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



### Guarantee Policy

A guaranteed minimum guest count is due 5 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 **19 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, Gratuity & fees

All event/banquet charges are subject to state sales tax. Additional staffing rates may apply. 20% gratuity is applied. For the patio, a fee of 30.00 per person is added to your bill.

### Food and Beverage

All food and beverage is 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 5.00 per slice for presenting, plating, serving fruit or ice cream.

### Wines\*

You can choose from our wine list. If you choose to bring your own wine: Up to 7\* bottles of wine @30.00 corkage per bottle. 8\* bottles and more @ 65 corkage fee per bottle.

### Decorations

We will be happy to assist with decorations. We can procure balloons, flowers, tea lights etc. All purchased items will be added to your bill.

We are not responsible for any items left, lost or damaged at the event.