

lavender bistro

For Cocktail Parties of 45min to 1hour choose 6 items - \$12.50 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
Belgian Endive with Lobster Salad
Seasonal Melon Wrapped with Prosciutto

Hot Hors D'Oeuvres

Baked Wild Shrimp Wrapped in Bacon
Portobello Mushroom with Goat Cheese and Walnuts
Chicken Satay with Curry Sauce
Mini Maryland Crab Cake with Saffron Aioli
Assorted Mini Quiches
Quesadilla with Scallops, Crabmeat and Mozzarella
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 / 8oz.Lobster Tail / 64

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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
Crème Fraîche Mashed Potatoes, Broccoli Florets, Beurre Blanc and Mango Salsa

Mary's Half-Roasted Chicken
Trio of Cheese Polenta Cake, Sautéed Broccolini and Tarragon Mustard Sauce

Grilled Center Cut 8oz. Black Angus Fillet
Fondant Potatoes, Haricot Verts, Caramelized Onion
with Blue Cheese and finished with a Cabernet Sauce

Dessert

Chef's Dessert Sampler

Coffee and Tea

\$56.00 per Person plus Tax and Gratuity

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Dinner 2

Starter (choose one)

Roasted Sweet Corn Soup
Blue Crab and Tomato Confit

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

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

Main Course (choose one)

Seafood Risotto
Bay Scallops, Rock Shrimp, Grana Padano with English Peas and a Parmesan Crisp

Maple Leaf Duck Confit Leg and Seared Duck Breast
Glazed and Charred Brussels Sprouts with Pancetta, Sweet Potatoes
and finished with a Dark Cherry Glaze

Grilled Center Cut 8oz. Black Angus Fillet
Fondant Potatoes, Haricot Verts, Caramelized Onion
with Blue Cheese and finished with a Cabernet Sauce

Dessert

Chef's Dessert Sampler
Coffee and Tea

\$62.00 per Person plus Tax and Gratuity

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Dinner 3

Soup

Maine Lobster Bisque
Espelette Crème Fraiche

Salad (choose one)

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

Scottish Salmon Smoked in House
Frisée Salad, Toast Points, Mustard Dill Sauce

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
Fondant Potatoes, Haricot Verts, Caramelized Onion with Blue Cheese
and finished with a Cabernet Sauce

Dessert

Chef's Dessert Sampler
Coffee and Tea

\$67.00 per Person plus Tax and Gratuity



Dinner 4

Three Course Menu with Duo Entrée Selections

Starter

(Choose 3 Items as starter selections)

Roasted Sweet Corn Soup
Blue Crab and Tomato Confit

Maine Lobster Bisque
Espelette Crème Fraiche

Wild Mushroom Soup
Truffle oil and Chives

Wedge of Iceberg Lettuce
Applewood Smoked Bacon, Blue Cheese Dressing, Candied Walnuts

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

Heirloom Tomato Salad
Buratta Cheese Mousse, 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

Lavender Seasonal Salad
Pencil Asparagus, Red and Yellow Pear Tomatoes, Cauliflower pickles
Mushrooms, Shaved Fennel, Green Beans and Herb Vinaigrette

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Main Course -Duo Selections

(Choose 1 Duo for Entrée Selections)

Grilled Prawns & Grilled Center Cut 8oz. Black Angus Fillet

Horseradish Mashed Potatoes, Haricot Verts with Lemon Saffron & Shiraz Reduction
\$78 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
\$78 per person (plus tax and gratuity)

Chilean Sea Bass & Grilled Center Cut 8oz. Black Angus Fillet

Mushroom Risotto Cake, Oven Dried Tomatoes, with Curry Sauce & Simple Au Jus
\$82 per person (plus tax and gratuity)

Crab & Grilled Center Cut 8oz. Black Angus Fillet

Au Gratin Potatoes, Grilled Asparagus, with Béarnaise Sauce & Black Truffle Reduction
\$86 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
\$88 per person (plus tax and gratuity)

Dessert

Chef's Dessert Sampler

Warm Chocolate Cake, Floating Island, Crème Brûlée, Almond Basket with Sorbet

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 of 75 or more. For parties under 75 the full deposit amount will be credited cancelling 10 days or more prior to event.

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