

bistro VG Dinner Banquet

Bistro VG offers two types of banquet style dining options. Below are selections for the three course customized menu for more formal gatherings. The pricing next to the entrées listed below includes the soup/salad course, entrée course, and dessert course.

s o u p s & s a l a d s - choose two

soup du jour

white bean soup - truffle oil - brioche croutons

baby gem salad – garlic dijon mustard dressing - buttermilk fried onion rings

butter lettuce salad - herb-mustard vinaigrette

simple arugula salad - lemon - parmesan

e n t r e e s - choose up to four

vinny's ricotta lasagna - sweet Italian sausage - tomato sauce - mushrooms - parmesan 24 per person

simple roast chicken - warm roasted red onion-shiitake mushroom salad - potato puree 28 per person

roasted sea scallops - rock shrimp risotto - wild mushrooms - peppercorn sauce - lobster oil 41 per person

seared salmon – quinoa –shaved brussels sprouts – lacinato kale – lemon hazelnut vinaigrette 33 per person

van gogh's crab cake - potato puree - wilted spinach – braised leeks – celery root – grain mustard beurre blanc 41 per person

hanger steak - caramelized cauliflower - chimichurri 28 per person

steak frites - caramelized onion jus - herb butter 28 per person

moroccan spiced seared duck breast - red lentils - hen of the woods mushrooms 33 per person

meyer ranch braised short ribs - spicy macaroni and cheese 29 per person

ribeye - potato puree - rapini - sauce bearnaise 45 per person

ny strip au poivre - roasted fingerling potatoes 36 per person

filet mignon - black truffle butter - potato puree 39 per person

north Carolina trout almondine – parsnip puree – french beans – flageolet 30 per person

goat cheese ravioli-tomato-pesto-parmesan 25 per person

d e s s e r t s - choose two

tiramisu

flourless chocolate torte

brown butter tart

crepes du jour

There will be a \$1.50 per person plating and service charge for a cake or dessert not purchased at Bistro VG

- all steaks will be served medium rare to medium

Dinner Banquet
Small Plates- Appetizers – Hors D' Oeuvres

platters are an additional dining style offered at bistro VG for more informal gatherings. The items below can be grouped together into platters and passed, presented on a buffet table, or placed on individual tables for your guests.

f r o m a g e & c h a r c u t e r i e 40 (serves 4-6)

daily meat and cheese selections

s e l e c t i o n o f s a l a d s 8 per person

butter lettuce salad - herb mustard vinaigrette

simple arugula salad - lemon - parmesan

baby gem salad – garlic dijon mustard dressing - buttermilk fried onion rings

s e l e c t i o n o f w o o d f i r e d p i z z a s (each serves 2-4)

wood fired margherita pizza 12

spinach - fontina - prosciutto - caramelized onion pizza 14

pancetta bacon - slow cooked onion pizza 13

s e l e c t i o n s o f s m a l l p l a t e s

prince edward island mussels - garlic - white wine - saffron (serves 2-4) 13

salt & pepper fried calamari (serves 2-4)9

hanger steak - chimichurri sauce (serves 4-5) 18

classic steak tartare - garlic - crisp baguette (serves 2-4) 10

mini van gogh's crab cake –braised leeks – celery root – mustard beurre blanc (serves 2-4) 16

goat cheese ravioli – hearty tomato sauce – pesto – shaved parmesan (serves 2-4) 12

tuna tartare - ginger vinaigrette - tobiko caviar (serves 2 -4) 14

sautéed chicken livers – plum shallot jam (serves 2-4) 7

white truffle frites-herb aioli (serves 2-4)9

deconstructed ratatouille - grilled seasonal vegetables – harissa (serves 2-4) 9

country pate - mustard - toast (serves 2-4) 10

gnocchi – acorn squash-shallot-sage brown butter (serves 2-4) 10

s e l e c t i o n s o f d e s s e r t 8 per person

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b e v e r a g e s e r v i c e o p t i o n s

full bar - beer & wine only - cash bar - signature drinks

soft drinks & iced tea 3 - Illy cafe 3 –

Illy Cappucino & Espresso 3.75

Additional Hors D'oeuvres

house cured tequila salmon – capers – pickled red onion – crème fraîche – brioche toast

(20 pieces) 50

salmon en croute – baked in puff pastry with fresh herbs (serves 15) 63

mini lobster roll – tarragon – lemon aioli – brioche (20 pieces) 65

shrimp cocktail – traditional cocktail sauce (per person) 7

chicken en brochette – herbed chicken – grilled veggies (20 pieces) 40

tempura fried asparagus – lemon aioli (serves 2 – 3) 8

gougeres (20 pieces) 35

c r o s t i n s

caramelized onion – thinly sliced filet mignon – red pepper aioli (20 pieces) 40

green olive caponata (20 pieces) 35

wild mushroom - ricotta (20 pieces) 35

tomato – basil – mozzarella (20 pieces) 35