

bistro VG Lunch 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
- seared salmon – herbed organic quinoa – tuscan kale – fava beans 33 per person
- steak frites - caramelized onion jus - herb butter 28 per person
- cold-smoked chicken salad – fuji aples – Roquefort – dried cherries 21 per person
- grilled tuna nicoise salad – balsamic & lemon vinaigrette 25 per person
- salmon BLT – arugula – crème fraiche – red onion 22 per person
- bistro burger – braised onion – portobello – gruyere 21 per person
- seared diver scallops – butternut squash ravioli – roasted radicchio – pistachio brown butter 33 per person
- rotisserie chicken sandwich – grilled eggplant – roasted red pepper aioli – basil 20 per person
- bucatini – littleneck clams-olives-tomato-chorizo 25 per person

- all steaks will be served medium rare to medium

d e s s e r t s - choose two

- tiramisu
- brown butter tart
- flourless chocolate torte
- 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

Lunch 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.

fromage & charcuterie 40 (serves 4-6)
daily meat and cheese selections

selection of salads 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

selection of wood fired flat breads (each serves 2-4)
wood fired margherita 12
spinach - fontina - prosciutto - caramelized onion 14
pancetta bacon - slow cooked onion 13

selections of small plates
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 – grain 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) 8
deconstructed ratatouille - grilled seasonal vegetables – cumin chick pea fries (serves 2-4) 8
country pate - mustard - toast (serves 2-4) 10
gnocchi – roasted acorn squash – spinach – caramelized shallots - sage (serves 2-4) 10

selections of dessert 8 per person -tiramisu – mini chocolate éclair - brown butter tart-
crepes du jour

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beverage service options

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 fraiche – 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