

## **bistro VG Lunch Banquet**

Bistro VG offers two types of banquet style dining options. Below are selections for the two course customized menu for more formal gatherings. The pricing next to the entrées listed below includes both courses.

You can choose to serve choice of Soup or salad, paired with Choice of Entrée

**Or**

You can choose to serve a choice of Entrée, paired with choice of dessert

### **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**

VG ricotta lasagna - sweet Italian sausage - tomato sauce –mushrooms – parmesan, 24 per person

simple roast chicken - warm roasted red onion-shiitake mushroom salad - potato puree, 26 per person

seared salmon – organic quinoa - shaved brussel sprouts - kale chimichurri , 32 per person

steak frites - caramelized onion jus - herb butter, 27 per person

salmon BLT – arugula – crème fraiche – red onion, 24 per person

bistro burger – bacon - braised onion – portobello – gruyere, 22 per person

George's bank scallop -rock shrimp risotto-hen of the woods mushrooms-peppercorn sauce-lobs 29 per person

bucatini – littleneck clams-olives-tomato-chorizo, 24 per person

goat cheese ravioli – tomato-pesto-parmesan, 22 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

**You may Add a 3<sup>rd</sup> Course, for an additional \$8 per person.**

**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.

**from age & charcuterie 45 (serves 4-6)**  
daily meat and cheese selections

**selection of salads 9 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 13  
spinach - fontina - prosciutto - caramelized onion 15  
pancetta bacon - slow cooked onion 14

**selections of small plates**  
prince edward island mussels - garlic - white wine - saffron (serves 2-4 ) 14  
salt & pepper fried calamari (serves 2-4) 9  
hanger steak - chimichurri sauce (serves 4-5) 20  
classic steak tartare - garlic - crisp baguette (serves 2-4) 12  
mini van gogh's crab cake –braised leeks –celery root –grain mustard beurre blanc(serves 2-4) 18  
goat cheese ravioli – hearty tomato sauce – pesto – shaved parmesan (serves 2-4 ) 13  
tuna tartare - ginger vinaigrette - tobiko caviar (serves 2 -4) 14  
sautéed chicken livers – plum shallot jam (serves 2-4) 8  
white truffle frites-herb aioli (serves 2-4) 9  
country pate - mustard - toast (serves 2-4) 11  
gnocchi – charred vidalia onions - sweet corn - pancetta - favetta - tarragon leaves (serves 2-4) 10

**selections of dessert 8 per person –**  
Tiramisu – mini chocolate éclair - 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

**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) 55  
salmon en croute – baked in puff pastry with fresh herbs (serves 15) 65  
mini lobster roll – tarragon – lemon aioli – brioche (20 pieces) 69  
shrimp cocktail – traditional cocktail sauce (per person) 7  
chicken en brochette – herbed chicken – grilled veggies (20 pieces) 44  
tempura fried asparagus – lemon aioli (serves 2 – 3) 9  
gougeres (20 pieces) 39

### **crostini s**

caramelized onion – thinly sliced filet mignon – red pepper aioli (20 pieces) 49  
green olive caponata (20 pieces) 39  
wild mushroom - ricotta (20 pieces) 39  
tomato – basil – mozzarella (20 pieces) 39