

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 27 per person
- simple roast chicken** - warm roasted red onion-shiitake mushroom salad - potato puree 28 per person
- George's bank scallops** - rock shrimp risotto – hen of the woods mushrooms - peppercorn sauce - lobster oil 39 per person
- seared salmon** – quinoa –shaved brussels sprouts – kale chimichurri 34 per person
- Van Gogh's crab cake** - potato puree – braised leeks – celery root – grain mustard beurre blanc- 41 per person
- hanger steak** - caramelized cauliflower – chimichurri- 30 per person
- steak frites** - caramelized onion jus - herb butter - 30 per person
- Moroccan spiced seared duck breast** - red lentils - hen of the woods mushrooms - 34 per person
- meyer ranch braised short ribs** - spicy macaroni and cheese - 31 per person
- ribeye** - potato puree - rapini - sauce béarnaise - 45 per person
- NY strip au poivre** - roasted fingerling potatoes - 37 per person
- Filet mignon** - black truffle butter - whipped potatoes - buttered spinach - 41 per person
- North Carolina trout almondine** – parsnip puree – frenched beans – mélange of spring peas 32 per person
- goat cheese ravioli**-tomato-pesto-parmesan 27 per person

d e s s e r t s - choose two

- tiramisu
- flourless chocolate torte
- brown butter tart
- crepes du jour

- 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 45 (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 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

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 13

spinach - fontina - prosciutto - caramelized onion pizza 15

pancetta bacon - slow cooked onion pizza 14

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) 14

salt & pepper fried calamari (serves 2-4) 11

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 – 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

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

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 Cappuccino & 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

c r o s t i n 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