



Bistro d'Azur

BUFFET BRUNCH MENU

At Arrival

croissants, preserves, butter, yogurt,
fresh fruit, berries, baguette, olive tapenade
Coffee, Tea, Juices

Mains

French Toast, Vermont maple syrup
Croque Monsieur, country ham and cheese
Potatoes Lyonnaise
Roasted Chicken Chasseur, seasonal vegetable
Loup de Mer, escabeche
Bacon

Petit Desserts

lemon meringue, chocolate truffles, brie with apple compote

\$59 per person plus tax and 22% gratuity
35 Person Minimum

OPTIONS TO ADD

~ Bar Top Cold Display ~

- ~ Omelette Station (brunch/lunch menu) **\$15 per person ~**
- ~ Cheese Fondue Station **\$12 per person ~**
- ~ Artisan Cheeses, Crackers and Charcuterie **\$15 per person ~**
- ~ Hummus, Babaghanousch, Labneh, Grape Leaves, Crudité and Flatbreads **\$9 per person ~**
- ~ Smoked or Cured Salmon and Accoutrements **\$13 per person ~**
- ~ Selection of Four Passed hors d'oeuvres **\$15 per person ~**
- ~ Roasted Sliced NY Strip Steak **\$15 per person ~**



Bistro d'Azur

BUFFET LUNCH MENU

~ On Arrival ~

Cold Display

Artisan Cheeses, Fruit, Hummus, Babaghanousch, Flat Breads
Crackers, Labneh, Crudite, Charcuterie, Mustard, Cornichons

~ First Course ~

(Host choice of two)

Salad Lyonnaise

frisee, veal bacon, soft boiled quail eggs, crouton, Dijon vinaigrette

Warm Chevre Salad

beets, greens, pickled red onion, radish, orange vinaigrette

Village Salad

crisp greens, feta tomato, cucumber, red onion, olive, zaatar vinaigrette

Caesar Salad

traditionally prepared

~Main Course~

Roasted NY Strip Au Poivre

Mushroom and Butternut Squash Risotto

Roasted Chicken with Rosemary and Lemon

Family Style Sautéed Spinach with Garlic Confit

Seasonal Vegetables ~ Roasted Potatoes

~Petit Desserts~

lemon meringue, chocolate truffles,
chocolate covered strawberry, brie with apple compote

\$69 per person plus tax and 22% gratuity
30 Person Minimum