



Bistro d'Azur

Private Gatherings and Celebrations

Brunch #1

~ On Arrival ~ Family Style

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

French Banquet Service

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

**\$67 per person plus 20% 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, Crudit  and Flatbreads **\$9 per person** ~
- ~ Smoked or Cured Salmon and Accoutrements **\$13 per person** ~
- ~ Selection of Three Passed hors d'oeuvres **\$15 per person** ~
- ~ Roasted Sliced NY Strip Steak **\$15 per person** ~



Bistro d'Azur

Private Gatherings and Celebrations

Brunch #2

~ On Arrival ~

Bar top Cold Display

Artisan Cheeses, Crackers and Charcuterie
Hummus, Babaghanousch, Labneh, Crudite and Flatbreads

Family Style

Croissants, Preserves, Butter, Yogurt, Fresh Fruit,
Berries, Baguette, Olive Tapenade

French Banquet Service

Brioche French Toast, vermont maple syrup
Croque Monsieur, country ham and cheese
Potatoes Lyonnaise
Roasted Chicken Chasseur, seasonal vegetable
Loup de Mer, OR Salmon, escabeche
Sliced NY Strip Steak

Family Style Dessert

lemon meringue, chocolate truffles,
chocolate covered strawberry, brie with apple compote
Coffee, Tea and Juices

\$82 per person plus 20% gratuity
Minimum 30 people

OPTIONS TO ADD

~ Omelette Station (brunch/lunch menu) **\$15 per person** ~
~ Cheese Fondue Station **\$12 per person** ~
~ Selection of Passed hors d'oeuvres **\$15 per person** ~



Bistro d'Azur

Private Gatherings and Celebrations

Lunch #1

~ On Arrival - Family Style ~

Fresh Bread

olive tapenade, herb oil, butter

Village Salad

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

Caesar Salad

traditionally prepared

~ Main Course~

French Banquet Service

Mushroom and Butternut Squash Risotto

Roasted Chicken with Rosemary and Lemon

Pan Seared Loup de Mer with Tahini Sauce

Family Style Sautéed Spinach with Garlic Confit

Roasted Brussels Sprouts ~ Seasonal Vegetables ~ Roasted Potatoes

~Petit Desserts~

lemon meringue, chocolate truffles, brie with apple compote

\$74 per person plus 20% gratuity

35 Person Minimum

OPTIONS TO ADD

~Omelette Station (brunch/lunch menu) **\$15 per person~**

~Cheese Fondue Station **\$12 per person~**

~ Bar Top Cold Display~

~ Artisan Cheeses, Crackers and Charcuterie **\$15 per person ~**

~ Hummus, Babaghanousch, Labneh, Crudite and Flatbreads **\$9 per person ~**

~Selection of Passed hors d'oeuvres **\$15 per person ~**



Bistro d'Azur

Private Gatherings and Celebrations Lunch #2

~ On Arrival ~ Bar top Cold Display

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

~ First Course - Family Style ~ (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~ French Banquet Service

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

**\$84 per person plus 20% gratuity
30 Person Minimum**



Bistro d'Azur

Private Gatherings and Celebrations

Lunch #3

PLATED Table Service

~ premier course ~ Host Choice of Three

Includes Fresh Bread with olive oil, butter and olive tapenade

Butternut Squash Soup

crispy brussels sprout leaves, brioche crouton

Duck Confit Salad

greens, roquefort, strawberry, pickled red onion,
brioche crouton, sherry vinaigrette

Fruit de Mer

shrimp, calamari, scallop, octopus, red onion, celery, fresh lemon, herb oil

Grilled Octopus

chick peas, celery, olives nicoises, bell pepper, pimenton

Pan Seared Hudson

Valley Foie Gras (\$9 supplement)
blueberry compote, brioche crouton

Lobster Crepe

leeks, mushroom, chardonnay butter

Mushroom Risotto

mascarpone, crispy Brussels sprouts, reggiano

Scallop Ceviche

orange, fennel, radish, chili, sea salt

~ plat principal ~
Host Choice of Three

Roasted NY Strip Steak Frites

sautéed spinach, foraged mushrooms, truffle frites, garlic confit, star anise demi glace.

Grilled Salmon Provence

olive tapenade, ratatouille, preserved lemon, quail egg, poached potatoes

"Paella" Valenciana

Scallop, shrimp, mussels, chorizo, confit, Tomato beurre blanc

Shakshuka

baked eggplant, tomato, feta, chickpeas, summer vegetables, fresh egg, foraged mushroom, truffle

Roasted Hudson Valley Duck Breast

apricot glaze, corn, English peas, foraged mushrooms, foie gras bread pudding.

Pan Seared Skate

broccoli rabe, braised fennel, garlic confit, potato, preserved lemon.

Pepper Crusted Venison Loin

pomme puree, roasted root vegetables, Brussels sprouts, juniper orange jus.

~ Dessert Trio ~

Lemon meringue, chocolate truffles, brie with apple compote.

OPTIONS TO ADD

~ Bar Top Cold Display ~

~ Artisan Cheeses, Crackers and Charcuterie **\$15 per person** ~

~ Hummus, Babaghanoush, Labneh, Crudite and Flatbreads **\$9 per person** ~

~ Selection of Passed hors d'oeuvres **\$15 per person** ~

\$94 per person plus 20% gratuity