

BISTRO
J'Azur
EVENTS

Social & Milestone Event

Guide

Family Style or Plated
Brunch and Lunch Menu



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BISTRO

d'AZUR

1911



Social & Milestone Event
Guide

WELCOME



Social and milestone events at Bistro d'Azur

Elevate your next gathering at Bistro d'Azur, where timeless elegance meets exceptional hospitality. Whether hosting milestone birthdays, anniversaries, bridal or baby showers, or corporate events - our venue offers a sophisticated tailored venue designed to impress.

Your event is centered around our French-Mediterranean farm-to-table cuisine, highlighting seasonal ingredients, local purveyors, and classic techniques. Each dish is vibrant, refined, and crafted for sharing, blending Mediterranean warmth with French elegance.

As a BYOB destination, our guests will enjoy meaningful savings while we provide expertly crafted mixers, to make you the best Bellinis, Mimosas, Bloody Marys and other refined brunch cocktails. We also have some elevated alcohol-free mocktail creations that are anything but ordinary.

Immerse your guests in an atmosphere of charm and ease. With a convenient location and dedicated Event Specialists handling every detail, Bistro d'Azur offers a seamless, memorable experience from start to finish.



WHAT TO EXPECT



- Personalized service from beginning to end, delivering a glamorous, upscale, and bespoke experience tailored just for you.
- Customizable floor plans designed to your unique needs, with flexible table settings arranged exactly how you wish to seat your guests.
- Menu crafting options that perfectly reflect your style and taste, expertly planned to satisfy your specific requirements.
- A dedicated Event Specialist to ensure every detail is executed flawlessly, leaving you free to relax and enjoy the magic of your day.
- A range of Bistro d'Azur packages offering bespoke options designed to suit any budget.

BRUNCH 1

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

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** ~

\$67 per person plus 20% gratuity

Children 6 and under eat free. Children over 6 are charged 50%

35 Person Minimum

BRUNCH 2

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

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** ~

\$82 per person plus 20% gratuity

Children 6 and under eat free. Children over 6 are charged 50%
30 Person Minimum

Butler Passed Hors D'oeuvres

Gazpacho with Scallop Ceviche in Espresso Cup
Vegetable Spring Roll with ponzu sauce
Koefta Meatball with feta, mint and tomato
Bacon Wrapped Scallop with Onion Brulee
Salmon Tartar on won ton crisp
Strawberry filled with Mascarpone and chopped Walnut
Lobster Stuffed Mushroom with melted leeks
Coconut Curry Chicken on lotus root
Bacalao and Potato Cakes with smoked paprika remoulade
Summer Roll with Shrimp in rice paper with citrus soy sauce
Seasonal Soup "Espresso" Butternut with Pomegranate
Prosciutto and Melon
Wild Mushrooms with cognac cream in phyllo cup
Grilled Spanish Chorizo Skewer with pineapple, pepper and onion
Baked Oyster with Pernod, butter and toasted panko
Roasted Fig with Brie and Lardon of Bacon

Prosciutto and Asparagus
Roquefort Stuffed Date Wrapped in Jamon de Bayonne
Garlic and Pimenton Shrimp
Vegetable Summer Roll with Napa Cabbage, Sprots, Carrots and Cilantro
Duck Confit Salad endive and toasted pistachio
Tuna Sashimi with radish, fresh lime and wasabi mayo
Watermelon and Feta with pickled red onion and fig reduction
Fresh Mozzarella with heirloom tomato, banyuls and basil
Pineapple Bacon and Gorgonzola with port reduction
Shrimp and Pork Dumplings soy vinegar sauce
Chicken or Beef Satay with spicy peanut sauce
Steak Chimi Churri on garlic crostini
House Cured Citrus Salmon crème fraiche, osetra caviar, lavash
Merguez Pinxtos with tzatziki, tomato and mint
Petite Butternut Squash Soup 7 spice (asparagus, cucumber, gazpacho)
Spanikopita, spinach, feta and dill in filo with tomato cinnamon reduction
Grilled Octopus with smoked paprika

~ Mignardises ~

Mini Passed Desserts

Dark Chocolate Truffles (candied orange pistachio and cherry caramel and sea salt)

Lemon Meringue in Pastry

Berry Tart with Crème Anglaise

Carrot Cake

Chocolate Covered Strawberry

Pineapple Coconut Cheese Cake

pick 2 hot and 2 cold.

We will set them up on the buffet as opposed to passing

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

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** ~

LUNCH 2

On Arrival - Family Style

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

LUNCH 3

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

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

\$94 per person plus 20% gratuity

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