



ARTISANAL FRENCH MEDITERRANEAN

Bistro d'Azur

Private Gatherings and Celebrations

Brunch #1

*On Arrival ~ Family Style*

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

French Banquet Service

French Toast, vermont maple syrup  
Croque Monsieur, country ham and cheese  
Omelette, mushroom, spinach, gruyere or client choice  
Potatoes Lyonnaise, bacon  
Roasted Chicken Chasseur, seasonal vegetable  
Loup de Mer, escabeche

Petit Desserts

lemon meringue, chocolate truffles, brie with apple compote

*\$49 per person plus tax and 22% gratuity*

*35 Person Minimum*

OPTIONS TO ADD

*~ Bar Top Cold Display~*

- ~ Artisan Cheeses, Crackers and Charcuterie \$12 per person ~*
- ~ Hummus, Babaghanousch, Labneh, Grape Leaves, Crudité and Flatbreads \$5 per person ~*
- ~ Smoked or Cured Salmon and Accoutrements \$ 7 per person ~*
- ~ Selection of Passed hors d'oeuvres \$12 per person ~*
- ~ Roasted Sliced NY Strip Steak \$6 per person ~*



ARTISANAL FRENCH MEDITERRANEAN

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

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

Smoked Salmon and Accoutrements

French Banquet Service

Brioche French Toast, vermont maple syrup

Croque Monsieur, country ham and cheese

Omelette, mushroom, spinach OR Eggs Benedict

Potatoes Lyonnaise, bacon

Roasted Chicken Chasseur, seasonal vegetable

Fresh Berry Crepes

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

*\$59 per person plus tax and 22% gratuity*

*Minimum 30 people*

OPTIONS TO ADD

~ Smoked or Cured Salmon and Accoutrements \$ 7 per person ~

~ Selection of Passed hors d'oeuvres \$12 per person ~



ARTISANAL FRENCH MEDITERRANEAN

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

Roasted NY Strip Steak Au Poivre

Roasted Brussels Sprouts ~ Seasonal Vegetables ~ Roasted Potatoes

Family Style

Sautéed Spinach with Garlic Confit

Eggplant Moussaka

Tabouleh

~*Petit Desserts*~

lemon meringue, chocolate truffles, brie with apple compote

*\$49 per person plus tax and 22% gratuity*

*35 Person Minimum*

OPTIONS TO ADD

~ *Bar Top Cold Display* ~

~ Artisan Cheeses, Crackers and Charcuterie \$12 per person ~

~ Hummus, Babaghanousch, Labneh, Crudite and Flatbreads \$5 per person ~

~ Selection of Passed hors d'oeuvres \$12 per person ~



ARTISANAL FRENCH MEDITERRANEAN

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 ~ Scallops with Tomato Beurre Blanc

Roasted Chicken with Rosemary and Lemon

Pan Seared Loup de Mer with Tahini Sauce

Roasted Brussels Sprouts ~ Seasonal Vegetables ~Roasted Potatoes

Family Style

Sautéed Spinach with Garlic Confit

Eggplant Moussaka ~ Tabouleh

Petit Desserts

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

*\$69 per person plus tax and 22% gratuity*

*30 Person Minimum*



ARTISANAL FRENCH MEDITERRANEAN

**Bistro d'Azur**

**Private Gatherings and Celebrations**

**Lunch #3**

**PLATED Table Service**

~premier cours~

*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

**Roasted Beet Salad**

baked goat cheese, shaved fennel, greens, walnuts, sunflower balsamic 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 Hudson Valley Gras (\$7 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

**Roasted Lamb Rib Chops**

pistachio crust, pearl cous cous, haricots verts, spiced carrots,  
sauce chermoulah

**Shakshuka**

baked eggplant, tomato, feta, chick peas, 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~

Chocolate Cherry truffle, crème brûlée, lemon meringue

*\$75 per person plus tax and 22% gratuity*

*Minimum 30 people*

**OPTIONS TO ADD**

*~ Bar Top Cold Display~*

~ Artisan Cheeses, Crackers and Charcuterie \$12 per person ~

~ Hummus, Babaghanousch, Labneh, Crudite and Flatbreads \$5 per person ~

~Selection of Passed hors d'oeuvres \$12 per person