

Voila! The Bistro



Private Events Menus

Voila! The Bistro
3-Course Individually Plated Lunch
\$39 Per Person
Includes Brewed Coffee, Tea, & Soda

OPTIONAL STARTERS

» For The Table «

\$6 PER PERSON PER ITEM

Selection of Artisanal Cheeses

Charcuterie

Selection of Salami, Country Bread

Shrimp Cocktail

Creamy Pesto Pasta

FIRST COURSE

» Choose 2 «

Roasted Beet Salad

*Pecorino Romano &
Sunflower Seeds*

Vegetable Quiches

Raspberry Wasabi Aioli

Field Greens Salad

*Honey Balsamic Dressing, Candied
Nuts, & Roquefort Cheese*

Heirloom Tomatoes &

Fresh Mozzarella

Basil & Olive Oil

Caesar Salad

ENTRÉES

» Choose 3 «

Vegetable Casserole

Provençale

Sautéed Salmon

Soy Ginger Essence & Saffron Rice

Spiced Pork Tenderloin

Port Wine Sauce & Garlic Potato Purée

Chicken Breast

Gruyere Cheese, Mashed Potatoes, & Seasonal Vegetables

Pan Roasted Salmon Meunière

Julienne Vegetables

Pork Tenderloin

Peppercorn Sauce

Chicken Breast Citron

Garlic Potato Purée & Seasonal Vegetable

Creamy Pesto Pasta

DESSERTS

Lemon Custard

Lemon Shell

Chocolate Grand Marnier Mousse

GF Fresh Berries

Whipped Crème Fraiche

Voila! The Bistro
3-Course Family Style Lunch

\$39 Per Person

Includes Brewed Coffee, Tea, & Soda

OPTIONAL STARTERS

» For The Table «

\$6 PER PERSON PER ITEM

Selection of Artisanal Cheeses

Charcuterie

Selection of Salami, Country Bread

Shrimp Cocktail

Creamy Pesto Pasta

FIRST COURSE

» Choose 2 «

Roasted Beet Salad

*Pecorino Romano &
Sunflower Seeds*

Vegetable Quiches

Raspberry Wasabi Aioli

Field Greens Salad

*Honey Balsamic Dressing, Candied
Nuts, & Roquefort Cheese*

Heirloom Tomatoes &

Fresh Mozzarella

Basil & Olive Oil

Caesar Salad

ENTRÉES

» Choose 2 - For The Table «

Vegetable Casserole

Provençale

Pan Roasted Salmon Meunière

Julienne Vegetables

Sautéed Salmon

Soy Ginger Essence & Saffron Rice

Pork Tenderloin

Peppercorn Sauce

Spiced Pork Tenderloin

Port Wine Sauce & Garlic Potato Purée

Chicken Breast Citron

Garlic Potato Purée & Seasonal Vegetable

Chicken Cordon Bleu

Creamy Pesto Pasta

GARNITURES

» Choose 2 - For The Table «

Broccoli

w/ Garlic & Olive Oil

French Green Beans

w/ Mixed Nuts

Roasted Garlic Potato Purée

Coconut Saffron Rice

DESSERTS

» Choose 1 «

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

GF Fresh Berries

w/ Whipped Crème Fraiche

Voila! The Bistro
3-Course Individually Plated Dinner – Package A
\$44 Per Person
Includes Brewed Coffee, Tea, & Soda

OPTIONAL STARTERS

» For The Table «

\$8 PER PERSON PER ITEM

Selection of Artisanal Cheeses

Charcuterie

Selection of Salami, Country Bread

Shrimp Cocktail

Creamy Pesto Pasta

FIRST COURSE

» Choose 2 «

Roasted Beet Salad

*Pecorino Romano &
Sunflower Seeds*

Vegetable Quiches

Raspberry Wasabi Aioli

Field Greens Salad

*Honey Balsamic Dressing, Candied
Nuts, & Roquefort Cheese*

Heirloom Tomatoes &

Fresh Mozzarella

Basil & Olive Oil

Caesar Salad

ENTRÉES

» Choose 2 - For The Table «

Braised Beef Bourguignon

Redwine Sauce

Sautéed Salmon

Soy Ginger Essence & Saffron Rice

Spiced Pork Tenderloin

Port Wine Sauce & Garlic Potato Purée

Chicken Cordon Bleu

Pan Roasted Salmon Meunière

Julienne Vegetables

Pork Tenderloin

Peppercorn Sauce

Chicken Breast Citron

Garlic Potato Purée & Seasonal Vegetable

Creamy Pesto Pasta

DESSERTS

» Choose 1 «

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

GF Fresh Berries

w/ Whipped Crème Fraiche

Voila! The Bistro
3-Course Individually Plated Dinner – Package B
\$56 Per Person
Includes Brewed Coffee, Tea, & Soda

OPTIONAL STARTERS

» For The Table «

\$8 PER PERSON PER ITEM

Selection of Artisanal Cheeses

Charcuterie

Selection of Salami, Country Bread

Shrimp Cocktail

Creamy Pesto Pasta

FIRST COURSE

» Choose 2 «

Roasted Beet Salad

Pecorino Romano & Sunflower Seeds

Vegetable Quiches

Raspberry Wasabi Aioli

Field Greens Salad

*Honey Balsamic Dressing, Candied
Nuts, & Roquefort Cheese*

Heirloom Tomatoes &

Fresh Mozzarella

Basil & Olive Oil

Caesar Salad

Crab Cake

ENTRÉES

» Choose 2 - For The Table «

Braised Beef Bourguignon

Redwine

Spiced Pork Tenderloin

Port Wine Sauce & Garlic Potato Purée

Pan Roasted Salmon Meunière

Julienne Vegetables

Chicken Breast Citron

Garlic Potato Purée & Seasonal Vegetable

Chicken Cordon Bleu

Filet Mignon Au Poivre

Pork Tenderloin

Peppercorn Sauce

Sautéed Salmon

Soy Ginger Essence & Saffron Rice

Chicken Breast

Gruyere Cheese

Creamy Pesto Pasta

DESSERTS

» Choose 1 «

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

GF Fresh Berries

w/ Whipped Crème Fraiche

Voila! The Bistro
3-Course Family Style Dinner
\$56 Per Person
Includes Brewed Coffee, Tea, & Soda

OPTIONAL STARTERS

» For The Table «

\$8 PER PERSON PER ITEM

Selection of Artisanal Cheeses

Shrimp Cocktail

Charcuterie

Selection of Salami, Country Bread

Creamy Pesto Pasta

FIRST COURSE

» Choose 2 «

Roasted Beet Salad

Pecorino Romano & Sunflower Seeds

Vegetable Quiches

Raspberry Wasabi Aioli

Field Greens Salad

*Honey Balsamic Dressing, Candied
Nuts, & Roquefort Cheese*

Heirloom Tomatoes &

Fresh Mozzarella

Basil & Olive Oil

Caesar Salad

ENTRÉES

» Choose 2 - For The Table «

Braised Beef Bourguignon

Redwine

Filet Mignon Au Poivre

Spiced Pork Tenderloin

Port Wine Sauce & Garlic Potato Purée

Pork Tenderloin

Peppercorn Sauce

Pan Roasted Salmon Meunière

Julienne Vegetables

Sautéed Salmon

Soy Ginger Essence & Saffron Rice

Chicken Breast Citron

Garlic Potato Purée & Seasonal Vegetable

Chicken Breast

Gruyere Cheese

Chicken Cordon Bleu

Creamy Pesto Pasta

GARNITURES

» Choose 2 - For The Table «

Broccoli

w/ Garlic & Olive Oil

French Green Beans

w/ Mixed Nuts

Roasted Garlic Potato Purée

Coconut Saffron Rice

DESSERTS

» Choose 1 «

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

GF Fresh Berries

w/ Whipped Crème Fraiche

Voila! The Bistro
3-Course Family Style Dinner

\$56 Per Person

Includes Brewed Coffee, Tea, & Soda

OPTIONAL STARTERS

» For The Table «

\$8 PER PERSON PER ITEM

Selection of Artisanal Cheeses

Charcuterie

Selection of Salami, Country Bread

Shrimp Cocktail

Creamy Pesto Pasta

FIRST COURSE

» Choose 2 «

Roasted Beet Salad

Pecorino Romano & Sunflower Seeds

Vegetable Quiches

Raspberry Wasabi Aioli

Field Greens Salad

Honey Balsamic Dressing, Candied

Nuts, & Roquefort Cheese

Heirloom Tomatoes &

Fresh Mozzarella

Basil & Olive Oil

Caesar Salad

ENTRÉES

» Choose 2 - For The Table «

Braised Beef Bourguignon

Redwine

Spiced Pork Tenderloin

Port Wine Sauce & Garlic Potato Purée

Pan Roasted Salmon Meunière

Julienne Vegetables

Chicken Breast Citron

Garlic Potato Purée & Seasonal Vegetable

Chicken Cordon Bleu

Filet Mignon Au Poivre

Pork Tenderloin

Peppercorn Sauce

Sautéed Salmon

Soy Ginger Essence & Saffron Rice

Chicken Breast

Gruyere Cheese

Creamy Pesto Pasta

GARNITURES

» Choose 2 - For The Table «

Broccoli

w/ Garlic & Olive Oil

French Green Beans

w/ Mixed Nuts

Roasted Garlic Potato Purée

Coconut Saffron Rice

DESSERTS

» Choose 1 «

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

GF Fresh Berries

w/ Whipped Crème Fraiche

Voila! The Bistro

COCKTAIL RECEPTION

Passed Canapes

\$20 PER PERSON PER HOUR

» Choose 5 «

Chicken Satay

Shrimp Cilantro

Lump Crab Crostini

Salmon Tartar

Avocado Toast

Brie Caramelized Onion Toast

Bruschetta

Steak Tartar

Steak Au Poivre

GOURMAND

Passed Canapes Enhancements

\$4 SUPPLEMENT PER PERSON PER HOUR

Foie Gras Toast

Tuna Brochette

Scallop Ceviche

PLATTERS

» Serves 10 People «

Les Fromages

Selection of Cheese, Garlic Toast

Charcuterie

Selection of Salami, Baguette

Shrimp Cocktail

Seasonal Fruits

Crudit 

Raw Vegetables, Lemon Aioli

Voila! The Bistro

BAR PACKAGES

Standard Open Bar

1ST Hour: \$30 Per Person 2ND Hour: \$20 Per Person

Premium Open Bar

1ST Hour: \$30 Per Person 2ND Hour: \$20 Per Person

Brunch Package

House Wine: \$13 Per Person

House Wine / Mimosa / Bloody Mary Cocktail : \$18 Per Person