

VOILA!

THE BISTRO

Lunch Menu

VOILA! The Bistro

3-COURSE INDIVIDUALLY PLATED LUNCH

\$36 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

*w/ Soy Ginger Essence
& Saffron Rice*

Spiced Pork Tenderloin

*w/ Port Wine Sauce
& Garlic Potato Purée*

Chicken Breast

*Gruyere Cheese, Mashed Potatoes
& Seasonal Vegetables*

Pan Roasted Salmon Meunière

w/ Julienne Vegetables

Pork Tenderloin

*w/ Peppercorn Sauce
& Potato Purée*

Chicken Breast

*Citron (Lemon) w/ Garlic Potato Purée
& Seasonal Vegetable*

Creamy Pesto Pasta

DESSERTS

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

Gluten Free Fresh Berries

w/ Whipped Crème Fraiche

VOILA! The Bistro

3-COURSE FAMILY STYLE LUNCH

\$36 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

Sautéed Salmon

w/ Soy Ginger Essence

Spiced Pork Tenderloin

w/ Port Wine Sauce

Chicken Cordon Bleu

Pan Roasted Salmon Meunière

w/ Julienne Vegetables

Pork Tenderloin

w/ Peppercorn Sauce

Chicken Breast

Citron (Lemon)

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

Gluten Free Fresh Berries

w/ Whipped Crème Fraiche

Dinner Menu

VOILA! The Bistro

PACKAGE A

3-COURSE INDIVIDUALLY PLATED DINNER

\$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 3* «

Braised Beef Bourguignon

Redwine

Pan Roasted Salmon Meunière

w/ Julienne Vegetables

Sautéed Salmon

*w/ Soy Ginger Essence
& Saffron Rice*

Pork Tenderloin

*w/ Peppercorn Sauce
& Potato Purée*

Chicken Breast

*Citron (Lemon) w/ Garlic Potato Purée
& Seasonal Vegetable*

Spiced Pork Tenderloin

*w/ Port Wine Sauce
& Garlic Potato Purée*

Chicken Breast

Gruyere Cheese

Creamy Pesto Pasta

Chicken Cordon Bleu

Mustard Sauce

DESSERTS

» *Choose 1* «

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

Gluten Free Fresh Berries

w/ Whipped Crème Fraiche

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PACKAGE B

3-COURSE INDIVIDUALLY PLATED 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

Crab Cake

ENTRÉES

» *Choose 3* «

Pan Roasted Salmon Meunière

w/ Julienne Vegetables

Sautéed Salmon

*w/ Soy Ginger Essence
& Saffron Rice*

Chicken Breast

*Citron (Lemon) w/ Garlic Potato Purée
& Seasonal Vegetable*

Chicken Breast

Gruyere Cheese

Chicken Cordon Bleu

Mustard Sauce

Pork Tenderloin

*w/ Peppercorn Sauce
& Potato Purée*

Spiced Pork Tenderloin

*w/ Port Wine Sauce
& Garlic Potato Purée*

Filet Mignon Au Poivre

Braised Beef Bourguignon

Redwine

Creamy Pesto Pasta

DESSERTS

» *Choose 1* «

Lemon Custard

w/ Lemon Shell

Chocolate Grand Marnier Mousse

Gluten Free 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 3* «

Pan Roasted Salmon Meunière

Pork Tenderloin

w/ Peppercorn Sauce

Sautéed Salmon

w/ Soy Ginger Essence

Spiced Pork Tenderloin

w/ Port Wine Sauce

Chicken Breast

Citron (Lemon) w/ Garlic Potato Purée

Filet Mignon Au Poivre

Chicken Breast

Gruyere Cheese

Braised Beef Bourguignon

Redwine

Chicken Cordon Bleu

Mustard Sauce

Creamy Pesto Pasta

GARNITURES

Broccoli

w/ Garlic & Olive Oil

French Green Beans

w/ Mixed Nuts

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

Gluten Free Fresh Berries

w/ Whipped Crème Fraiche

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FAMILY STYLE MOROCCAN DINNER

\$65 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

FOR YOU BREAD

» *Choose 1 – For the Table* «

Creamy Butter
w/ Honey

Spiced Olives
w/ Olive Oil

Chickpea Purée
w/ Paprika & Cumin

FIRST COURSE

» *Choose 2 – For the Table* «

Carrot
Chickpea & Raisins

Sweet & Spicy Roasted Carrots
Lemon Confit

Chicken Breast Chermoula Salad

Zaalouk

Moroccan Eggplant Salad

Classic Moroccan Tomato Salad

Orange Lettuce & Walnut Salad

ENTRÉES

» *Choose 2 – For the Table* «

Cous-Cous
w/ Roasted Vegetables

Slow-Roasted Lamb (*Mechoui*)

Chicken
Lemon Confit, Saffron & Olive Tajine

Seafood Casserole
Tomato, Harissa, & Lemon Confit

Lamb
w/ Prunes & Almonds Tajine

Fish Tajine
w/ Carrot & Harissa, Chermoula Sauce

Chicken
w/ Apricot & Nuts Stew

DESSERT du Jour

Cocktail Reception Menu

£

Bar Packages

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COCKTAIL RECEPTION

PASSED CANAPES

\$20 PER PERSON PER HOUR

» *Choose 5* «

Chicken Satay

Avocado Toast

Shrimp Cilantro

Brie Caramelized Onion Toast

Lump Crab Crostini

Bruschetta

Salmon Tartar

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 «

* *Market Price* *

Les Fromages

Seasonal Fruits

Selection of Cheeses, Garlic Toast

Charcuterie

Crudit 

Selection of Salumi, Baguette

Raw Vegetable, Lemon Aioli

Shrimp Cocktail

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BAR PACKAGES

STANDARD OPEN BAR

First Hour : \$30 per Person

Second Hour : \$20 per Person

Each Additional Hour : \$15 per Person

PREMIUM OPEN BAR

First Hour : \$30 per Person

Second Hour : \$25 per Person

Each Additional Hour : \$20 per Person

WINE PACKAGE

House Wine : \$26 per Person