

**Voila!**

**The Bistro**

**Lunch 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

*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

### \$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*

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*

**Voila!**

**The Bistro**

**Dinner Menus**

# 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*

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*

Pan Roasted Salmon Meunière

*w/ Julienne Vegetables*

Pork Tenderloin

*w/ Peppercorn Sauce  
& Potato Purée*

Spiced Pork Tenderloin

*w/ Port Wine Sauce  
& Garlic Potato Purée*

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

## 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*

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*

Chicken Cordon Bleu

*Mustard Sauce*

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*

# VOILA! The Bistro

## 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

# VOILA! The Bistro

## **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 «

Les Fromages	Seasonal Fruits
<i>Selection of Cheeses, Garlic Toast</i>	
Charcuterie	Crudit�
<i>Selection of Salumi, Baguette</i>	<i>Raw Vegetable, Lemon Aioli</i>

Shrimp Cocktail

# VOILA! The Bistro

## 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

### **BRUNCH PACKAGE**

House Wine : \$13 per Person

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