Bazin’s Private Dining
Frequently Asked Questions…

Q. How much do private parties cost?
   A. Cost varies greatly from party to party as we can completely customize menus to suit the needs of each client.

   **Menu Pricing:**
   Lunch: $35 Per Person and Up
   Dinner: $48 Per Person and Up
   Cocktail Party with Passed Hors D’oeuvres: $40 and Up *Varies based on selections

   **Beverage Pricing:**
   There is a full bar in the space, as well as standard wine and beer options. Beverages are not included in any menu pricing and are charged based on consumption. Restrictions on offerings can be made at hosts’ request and upgrades to wine selections are available upon request.

   **Additional Pricing:**
   9% tax and 20% gratuity are added to the final bill, which must be paid at the conclusion of the event.

   **Food/Beverage Minimum Requirements:**
   - $1,000 for Daytime Events (Ending by 4pm)
   - $1,500 for Evening Events (Starting After 5pm) Sundays – Thursdays
   - $2,000 for Friday and Saturday Evening Events

   **These Minimums Increase for Holidays and Throughout the Month of December**

Q. What spaces are available and what are their capacities?
   A. Bazin’s Next Door, which can seat up to 45 and hold up to 65 for a cocktail reception, is available 7 days a week for both lunch and dinner.

   Our main restaurant, Bazin’s on Church- which can seat up to 85 people and can hold up to 100 for a cocktail reception, is available for private events *without* a buyout requirement on Saturdays until 4pm and for both lunch and dinner on Mondays – when the restaurant would otherwise be closed. All other days/meal periods, there is a minimum food and beverage requirement to buy out the entire restaurant for a private event. Please inquire directly if interested in a full-restaurant buyout to Julie@bazinsonchurch.com.
Q. Can you accommodate food allergies/special dietary needs?

A. We pride ourselves on being as accommodating as possible to all special dietary requests. Having a Chef/Owner with Celiac’s Disease – we all understand and respect the importance of taking all allergies and dietary requests very seriously. We have an extensive Gluten-Free menu and can modify meals from items off our menu to satisfy almost all other requests.

We are NOT able to do Kosher meals and we are NOT able to handle the most serious allergies where contact with a pot/pan/area of the grill previously in contact with the allergen may be an issue despite washing these pots/pans/tools. Please call ahead and speak with a manager to see if we are able to accommodate these most serious situations. Also make sure to mention the allergies to any service staff at the time of your event.

Q. Can we bring our own cake?

A. We offer a variety of desserts that we make in house for both seated meals and cocktail parties. For this reason, we charge a cake-cutting fee of $2.50 per person for outside desserts that our staff cut, plate and serve. If you opt to bring your own cake in lieu of the third course for a seated meal, we will cut and serve your cake with vanilla ice cream and waive the cake cutting fee, but overall menu cost will not change.

Q. Can we bring our own wine?

A. Yes, for a corkage fee of $25 per bottle and only for bottles we do not have on our wine list.

Q. Can we decorate?

A. Yes. The space is yours to decorate any way you like for your event. Please discuss your arrival time for decorating prior to your event with the Event Manager and please refrain from using glitter. All decorations must be removed at the conclusion of the event.

Q. Parking?

A. There is a garage under the building with about 30-40 spaces of unmetered, free parking. There are handicap spaces available by going up the back ramp of the restaurant and parking behind the building. There is also free parking along Church Street and all adjacent side streets.
$35 Three-Course Luncheon Menu

**Appetizers**
Choose at Least Two and No More Than Three Selections

- **Bazin’s Salad**
  Granny Smith apples, Hook’s blue cheese, pickled onions, candied pecans, aged balsamic vinaigrette

- **Chopped Salad**
  chickpeas, green beans, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

- **Jumbo Lump Crabmeat Spring Roll**
  asian slaw, ginger-mustard vinaigrette

- **Crispy Oysters**
  country ham, creamed spinach, creole aioli

- **Seasonal Chowder**
  potatoes, onions, snipped chives

- **Mama’s Meatballs**
  mascarpone polenta, parmesan fried egg, roasted garlic-tomato sauce

- **Butternut Squash Ravioli**
  sage brown butter, crumbled amaretti cookies, parmesan

- **Parmesan Baked Cauliflower**
  hummus, pickled golden raisins, fried chick peas, harissa vinaigrette

**Entrees**
Choose at Least Two and No More Than Three Selections

- **Mustard Seed Crusted Salmon Salad**
  romaine lettuce, chick peas, green beans, carrots, ginger-mustard vinaigrette

- **Lemon Marinated Grilled Chicken Salad**
  mesclun greens, Maytag blue cheese, green apples, toasted almonds, aged balsamic dressing

- **Stuffed Portobello Mushrooms**
  open faced with goat cheese, sun-dried tomato, grilled onions, arugula, lemon dressing

- **Pan Seared Atlantic Cod**
  mushroom salsa, savoy cabbage, potato purée, red pepper-basil sauce

- **Seasonal Vegetarian Risotto**
  sautéed seasonal vegetables, parmesan

- **Filet Mignon Cheesesteak Sliders**
  garlic-herb french fries

- **Pan Seared Bell and Evan’s Chicken**
  roasted red peppers, brown onions, basil, goat cheese, parmesan orzo

- **Jumbo Lump Crab Cake Sliders**
  mustard aioli, garlic-herb french fries

**Dessert**
Choose any three (3) desserts from our full dessert menu
Three-Course Dinner Menu
$48 per person (Excluding Tax and Gratuity)

Appetizers
Choose Three Selections

 Bazin's Salad
Granny Smith apples, Hook’s blue cheese, pickled onions, candied pecans, aged balsamic vinaigrette

 Chopped Salad
chickpeas, green beans, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

 Jumbo Lump Crabmeat Spring Roll
asian slaw, ginger-mustard vinaigrette

 Crispy Oysters
country ham, creamed spinach, creole aioli

 Seasonal Chowder
potatoes, onions, snipped chives

 Mama’s Meatballs
mascarpone polenta, parmesan fried egg, roasted garlic-tomato sauce

 Warm Beet Salad
ricotta salata, herbed farro, candied orange peel, baby spinach, passion fruit vinaigrette

 Parmesan Baked Cauliflower
hummus, pickled golden raisins, fried chick peas, harissa vinaigrette

Entrees
Choose Three Selections

 Prosciutto Wrapped Pork Tenderloin
quinoa, peas, roasted grape tomatoes, smoked eggplant sauce

 Honey Marinated Duck Breast
zucchini gratin, stone ground grit fries, vidalia onion marmalade, roasted shallot sauce

 Onion Blanketed Atlantic Cod
garlicky spinach, spring-pea lemon risotto, green herb-preserved lemon sauce

 Seasonal Vegetarian Risotto
sauteed seasonal vegetables, parmesan With or Without Garlic Shrimp

 Strozzapreti Pasta Primavera
springtime vegetables, crispy prosciutto, parmesan

 Red Wine Braised Short Ribs
mascarpone polenta, broccolini, pine nuts, san marzano tomatoes, parmesan bread crumbs

 Tagliatelle Bolognese
whipped ricotta, basil, parmesan

 Veal Milanese
parmesan dusted baby arugula, pickled onion, grape tomato sauce

 Roasted Brick Chicken
potato puree, meyer lemon sauce

 Sake-Tamari Glazed Salmon
vegetable-cashew fried rice, ginger-mustard dressing, shrimp-tomato salsa

Dessert
Choose any three (3) desserts from our full dessert menu
Dinner Menu Supplements

**Appetizers**

**Burrata Salad** + 2
grape tomatoes, basil, pickled onions, balsamic reduction, extra virgin olive oil, crisp bread

**Oysters Casino** + 2
white wine, onion, red pepper, garlic butter, bacon, parmesan

**Potato and Onion Ravioli** + 2
warm maine lobster sauce

**Asparagus Salad** + 2
mushroom ragout, arugula, crumbled goat cheese, ginger-mustard vinaigrette

**Bacon Wrapped Sea Scallops** + 2
potato-cheese spring roll, arugula

**Pan-Seared Fish Cake** + 2
cole slaw, country mustard sauce

**Tuna Tartar** + 3
tobiko, flatbread, wasabi vinaigrette

**Chicken Fried Quail** + 4
Parmesan grits, mushroom-spinach ragout

**Hudson Valley Duck Confit** + 4
french green lentils, vegetables, red wine sauce

**Grilled Lamb Lollipops** + 4
goat cheese crema, arugula salad, pickled onions, cherry tomatoes, lemon vinaigrette

**Crispy Garlic Shrimp** + MKT
Japanese panko breading, whipped garlic-herb cream sauce, pico de gallo

**Crab and Avocado Salad** + MKT
cucumber, lemon chipotle vinaigrette, arugula
Dinner Menu Supplements

Entrees

Hook’s Blue Cheese Crusted Flat Iron Steak + 3
red wine sauce, choice of salad or garlic-herb french fries

Jumbo Lump Crab Cakes + MKT
Potato puree, chipotle coleslaw, country mustard sauce

Mushroom Crusted Rockfish + 3
Heirloom carrots, parmesan orzo, arugula-basil pesto

Jumbo Lump Crab Stuffed Flounder + MKT
Vegetable basmati rice, lemon-chive beurre blanc

Buttered Poached Monkfish + 3
crabmeat salsa, heirloom carrots, parmesan orzo, arugula-basil pesto

Grilled Dry Rub Seasoned Pork Chop + 3
roasted potato, spiced green beans and broccolini, mushroom-onion red wine sauce

Blackened Swordfish + 3
tomato-lemon sauce, warm shrimp salsa

Grilled Filet Mignon + 12
potato-bacon cake, French green beans, garlic-herb cheese sauce

Maple-Miso Chilean Sea Bass + 12
wasabi mashed potatoes, baby spinach, tamari-ginger sauce

Blue Cheese Crusted Rack of Lamb + 15
potato puree, broccolini, red wine reduction

Steak au Poivre + 15
grass-fed Creekstone Farms new york strip, truffle mac and cheese, red wine mushroom sauce
Dessert Menu

Nutella Panna Cotta
chantilly cream, cocoa nibs

Crème Brûlée
shortbread cookie

Flourless Chocolate Cake
warm raspberry sauce, vanilla ice cream

Salted Caramel Tart
bittersweet chocolate ice cream

Key Lime Pie
coconut macaroon crust, blueberry compote

Peanut Butter Mousse Tart
devil’s food cake, chocolate ganache, pistachio ice cream

Ricotta Cheesecake
strawberries orange zest, almond-butter crust

Strawberry Shortcake
chantilly cream

Mango Sorbet
fresh strawberries
Bazin’s Dinner Buffet

2 Proteins**
1 Starch
1 Vegetable
Add Extra Starch, Vegetable or Salad +5
**From $48 Three-Course Dinner Menu
*** Upgrades Can Be Made from Dinner Menu Supplements
Bazin’s Brunch Buffet – Sample

Scrambled Eggs with Cream Cheese and Chives**
Applewood Smoked Bacon
Maple Sausage Links
Hash Brown Potatoes with Onion
Wild Mushroom and Gruyere Quiche
Mixed Fruit Bowl
Waffles with Maple Syrup
Bagel Platter with Smoked Salmon, Cream Cheese, Red Onions, Tomatoes and Capers

**The Following Egg Substitutions Can Be Made
- Plain Scrambled
- Poached – to add to English Muffins, Canadian Bacon and Hollandaise at an Extra Charge

$35 for adults
$15.95 for children under 12
Passed Hors D’oeuvres – Priced Per Piece

Spreads on Belgian Endive – All Gluten-Free
- Tuna Tartar with sriracha, burnt onions and avocado
- Antipasta Salad with salami, olives and cheese
- Smoked Salmon Mousse with cream cheese and chipotle chiles
- Roasted Chicken Salad with shredded lettuce, chipotle chiles and toasted walnuts
- Fresh Mozzarella, Basil, Tomato and Onion Salad

Fall Soup “Shooters” – All Gluten-Free
- Butternut Squash Soup with caramelized apple puree, honey and crème fraiche
- Wild Mushroom Soup with porcini mushroom oil
- Autumn Corn Soup with red pepper puree
- Lobster Bisque with Snipped Chives

Quesadillas – All Gluten-Free
- Chicken with poblano and chipotle chiles, brown onions, and cilantro
- Spicy Shrimp with chipotle chiles, tomatoes and guacamole
- Portobello Mushroom with poblano, brown onions and chihuahua cheese
- Pork Confit with pineapple, cilantro and pickled jalapeno
- Baby Spinach and Roasted Garlic with chihuahua cheese

Gluten-Free Favorites
- Mongolian “Lollipop” Lamb Chops
- Marinated Filet Mignon Beef Satay with peanut dipping sauce
- Marinated Chicken Breast Satay with sweet chili sauce
- Oysters Casino with onions, red pepper, bacon and garlic

Sliders
- Jumbo Lump Crab Cake Sliders with tomato-horseradish aioli
- Filet Mignon Cheesesteak Sliders with caramelized onions and chihuahua cheese
- Marinated Chicken Breast Sliders with poblano chiles, onions and cheese
- BBQ Pulled Pork Sliders with chipotle coleslaw

Empanadas
- Spicy Chicken and Chihuahua Cheese
- Pork Picadillo with golden raisins, almonds, cinnamon and chiles
- Steak and Cheese with caramelized onions and chihuahua cheese
- Black Bean and Goat Cheese
- Spicy Ratatouille
Passed Hors D’oeuvres Cont’d

**Tarts** – Served in mini phyllo shells
- Jumbo Lump Crabmeat
- Wild Mushroom and Ricotta
- Spicy Roasted Corn and Heirloom Tomato with Feta and Cilantro
- Butternut Squash with Caramelized Apples
- Creamy Onion with Bacon and Parmesan

**Crostinis**
- Tuna Tartar with Sriracha, Burnt Onions and Avocado
- Shrimp and White Bean Puree with Truffle Oil and Tomato Salsa
- Roasted Chipotle Chicken Salad with shredded lettuce and toasted walnuts
- Chicken Liver Mousse with Port Wine, Bacon and Pickled Onions
- Wild Mushroom with Fontina Cheese, Truffle Oil and Rosemary
- Burrata with Tomato Marmalade

**Spring Rolls**
- Duck Confit with Brown Onions and Dried Cherry
- Jamaican Jerk Chicken
- Vegetable with Asian Cole Slaw and Sweet Chile Sauce
- Shrimp and Rice
- Spicy Ratatouille

**Pizzas** – Served on Naan Flatbread
- Wild Mushroom with Thyme and Truffle Oil
- Pepperoni
- Four Cheeses with Roasted Garlic Spread and Basil

**Other Customer Favorites**
- Pulled BBQ Duck Confit on Black Pepper Biscuit
- Goat Cheese Profiteroles with Red Pepper Marmalade
- Basil Pesto Arancini Stuffed with Fresh Mozzarella
- Crispy Jumbo Shrimp with Sesame Oil Aioli
- Crispy Oysters with Country Ham Creamed Spinach on a Crisp Wonton
- Mini Jumbo Lump Crab Cakes with Tomato Horseradish Sauce
Sample Wine Dinner Menus

Chef Bazin will fully customize wine dinner menus and pairings upon request. Number of courses, styles and pricing of wines, and total price per person varies.

**First Course**
*Maple - Miso Chilean Sea Bass*
*wasabi mashed potatoes, baby spinach, tamari-ginger*
*2012 Mader Riesling Alsace*

**Second Course**
*Potato and Onion Ravioli*
*warm Maine lobster sauce*
*Ferrari-Carano Chardonnay Reserve Sonoma*

**Third Course**
*Duet of Beef*
*Filet Mignon, Braised Short Rib*
*potato puree, roasted heirloom, carrots, garlic bread crumbs, white truffle cream, natural sauce*
*Smoke and Mirrors Napa 2010*

**Fourth Course**
*Warm Chocolate Tart*
*Chocolate ice cream, candied orange*
*10 Tawny Port Portugal*
Sample Wine Dinner Menus (cont’d)
Chef Bazin fully customizes wine dinner menus and pairings upon request. Number of courses, styles and pricing of wines, and total price per person varies.

First Course
Watermelon Gazpacho
2012 Touraine Rosé, Jean-Michel Gautie, Loire Valley

Second Course
Burrata Salad
heirloom tomato, basil oil, garlic toast

Third Course
Jumbo Lump Crab Cake
spicy savoy cabbage coleslaw, pickled mustard seeds, chive sauce
2009 Koster-Wolf Weincut "Kerner" Spätlese Halbtrocken, Mosel

Fourth Course
Butter Poached Carolina Shrimp
homemade potato gnocchi, preserved lemon, peas, asparagus
2012 Antica Antinori Family Estates, Chardonnay, Napa

Fifth Course
Duet of Duck
duck breast, crispy duck confit, broccolini, grits cake, espresso-bing cherry sauce
2010 Couloir, Pinot Noir, London Vineyard, Anderson Valley

Sixth Course
Short Rib and Bone Marrow Agnolotti
horseradish brown butter, herbed bread crumbs
2007 Scarpa, I Bricchi, Barbera D’Asti

Seventh Course
Mustard and Thyme Marinated Double-Thick Lamb Chop
wild mushroom gratin, shallot confit, black truffle-garlic butter sauce
2007 Lancaster Estate, Cabernet Sauvignon, Alexander Valley

Eighth Course
Peach Crostata
salted caramel sauce, french vanilla ice cream
2007 Trittenheimer Apotheke, Riesling, Auslese