BAZIN'S | NEXT DOOR

Bazin's Next Door

OPENING IN 2011 AS A SISTER RESTAURANT TO BAZIN'S ON CHURCH, THIS BISTRO-STYLE CONCEPT FEATURES A WARM AND INVITING SPACE FOR A WIDE VARIETY OF EVENTS.

SIT DOWN:

UP TO 40

STANDING COCKTAIL RECEPTION:

UP TO 80 (NUMBER INCREASE WITH PATIO USAGE)

DAYTIME FOOD & BEVERAGE MINIMUM:

$1,000
NOVEMBER/DECEMBER: $1,500
DEPOSIT REQUIRED: $300

NIGHT TIME FOOD & BEVERAGE MINIMUM:

SUNDAY-THURSDAY: $1,500
FRIDAY & SATURDAY: $2,000
SUNDAY-THURSDAY NOV/DEC: $2,000
FRIDAY-SATURDAY NOV/DEC: $2,500
REQUIRED DEPOSIT: $500

DEPOSIT

IN ORDER TO SECURE A TIME AND DATE, A BOOKING FORM WITH A DEPOSIT MUST BE COMPLETED. PLEASE CALL FOR INQUIRIES AS DEPOSIT PRICES VARY DEPENDING ON SEASON AND TIME OF PARTY.

BAR

OPTIONS FOR OPEN BAR, BEER & WINE ONLY, OR CASH BAR ARE AVAILABLE. ALL BAR TOTALS ARE COUNTED TOWARDS PARTY MINIMUM PRICES. STANDARD WINES AVAILABLE. SPECIAL DRINK REQUESTS NEED TO BE PROVIDED AT LEAST 7 DAYS PRIOR TO EVENT.

PRIVATE DINING PLANNING INFORMATION

BAZIN'S NEXT DOOR

ALL HORS D'OEUVRES

A SELECTION OF TRAY PASSED HORS D'OEUVRES ARE AVAILABLE FOR FULL COCKTAIL PARTIES OR BEFORE SIT DOWN LUNCH/DINNER PARTIES. PRICED PER ITEM.

BEVERAGES

THERE IS A FULL PRIVATE BAR AVAILABLE, AS WELL AS STANDARD WINE AND BEER OPTIONS. BEVERAGES INCLUDING NON-ALCOHOLIC, COFFEE, AND TEA ARE NOT INCLUDED IN ANY MENU PRICE AND ARE CHARGED BASED ON CONSUMPTION. RESTRICTIONS ON OFFERINGS CAN BE MADE AT THE HOST'S REQUEST.

PARKING

THERE IS AN UNMETERED FREE PARKING GARAGE UNDER THE BUILDING WITH HANDICAP SPACES AVAILABLE BEHIND THE RESTAURANT UP THE GARAGE RAMP. AND ALSO FREE PARKING ALONG CHURCH ST AND ALL ADJACENT SIDE STREETS.

CAKE CUTTING FEE

WE OFFER A VARIETY OF DESSERTS THAT ARE MADE 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 AND WAIVE THE CAKE CUTTING FEE, BUT OVERALL MENU COST WILL NOT CHANGE.

CORKAGE

A CORKAGE FEE OF $35 FOR EVERY 750ML PER BOTTLE.

MENU TITLE

PERSONALIZED MENUS WILL BE PRINTED FOR OUR GUESTS WITH COMPANY NAME OR SPECIFIED MESSAGE COMPLIMENTS OF BAZIN'S NEXT DOOR. PLEASE PROVIDE US WITH YOUR MENU TITLE AND ANY REQUESTS.

TAX

9%. (6% VA STATE & 3% TOWN OF VIENNA TAXES ADDED TOGETHER)

ALLERGY/DIETARY RESTRICTIONS

AN EXTENSIVE GLUTEN FREE MENU IS AVAILABLE AND ITEMS OFF OUR MENU CAN BE MODIFIED TO SATISFY ALMOST ALL REQUESTS. PLEASE GIVE US ADVANCE NOTICE OF ANY ALLERGIES OR RESTRICTIONS. (GF) INDICATES GLUTEN FREE ITEMS.

DECORATING

THE SPACE IS YOURS TO DECORATE ANY WAY YOU WOULD LIKE FOR YOUR EVENT. PLEASE DISCUSS ARRIVAL TIME PRIOR WITH THE EVENT PLANNER.

ADDITIONAL SERVICE

AUDIO/VISUAL EQUIPMENT, TABLES & LINENS, AND OTHER SPECIAL ARRANGEMENTS CAN BE MADE 5 DAYS PRIOR TO EVENT. ADDITIONAL COSTS MAY OCCUR.

PAYMENT

FULL PAYMENT IS DUE UPON CONCLUSION OF EVENT UNLESS PRE-PAID IN ADVANCE. MASTERCARD, VISA, DISCOVER, & AMERICAN EXPRESS CARDS ARE ACCEPTED.

SERVICE & PRODUCTION FEE

A 19% SERVICE CHARGE ON FOOD AND BEVERAGE AND A 3% PRODUCTION FEE WILL BE INCLUDED IN THE FINAL BILL.

Lunch Menu

$35 PER PERSON. NO MORE THAN 3 SELECTIONS PER COURSE.
NOT INCLUDING TAX & GRATUITY.

APPETIZER

(GF) BAZIN'S SALAD
GRANNY SMITH APPLES, HOOK'S BLUE CHEESE, PICKLED ONIONS, CANDIED PECANS, AGED BALSAMIC VINAIGRETTE

(GF) CHOPPED "VEGETABLE" SALAD
CHICKPEAS, FRENCH GREEN BEANS, BABY CARROTS, KALAMATA OLIVES, ROASTED PISTACHIOS, BULGARIAN FETA CHEESE, CREAMY LEMON VINAIGRETTE

(GF) KALE SALAD
ROASTED CAULIFLOWER, BUTTERNUT SQUASH, MUSHROOMS, PICKLED ONIONS, BULGARIAN FETA, PUMPKIN SEEDS, GINGER-CILANTRO DRESSING

(GF) WILD MUSHROOM SOUP
FRIED GARLIC, CHIVES, PORCINI OIL

JUMBO LUMP CRABMEAT SPRING ROLL
ASIAN SLAW, GINGER-MUSTARD VINAIGRETTE

EGGPLANT ROLLITINI
RICOTTA CHEESE, FONTINA, TOMATO-BASIL SAUCE

SHORT RIB EMPANADAS
CHIHUAHUA CHEESE, CARAMELIZED ONIONS, CHIPOTLE CREMA

BUTTERNUT SQUASH RAVIOLI
SAGE, AMARETTI COOKIE CRUMBS, PARMESAN

Lunch Menu Continued...

ENTRÉE

(GF) CHILLED ASIAN JUMBO SHRIMP SALAD
MANGO, RICE NOODLES, ARUGULA, CRUSHED PEANUTS, TAMARI-GINGER DRESSING

FILET MIGNON CHEESESTEAK SLIDERS
POTATO ROLLS, CARAMELIZED ONIONS, FONTINA CHEESE, GARLIC-HERB FRENCH FRIES

BEEF TENDERLOIN STROGANOFF
PARMESAN SPAETZLE, MUSHROOM-TARRAGON SAUCE

(GF) MUSTARD SEED CRUSTED SALMON SALAD
ROMAINE LETTUCE, CHICKPEAS, GREEN BEANS, CARROTS, GINGER-MUSTARD VINAIGRETTE

CRISPY CHICKEN ROMANO
FRIED EGGPLANT, PROSCIUTTO, FONTINA CHEESE, TOMATO-BASIL SAUCE

(GF) CRISPY BRANZINO
VEGETABLE BASMATI RICE, BABY ARUGULA SALAD, ROASTED RED PEPPER SAUCE

(GF) WILD MUSHROOM RISOTTO
ROASTED BUTTERNUT SQUASH, ROSEMARY, PARMESAN, PORCINI SAUCE

(GF) PECAN CHICKEN BREAST
POTATO PURÉE, GARLICKY SPINACH, HONEY-MUSTARD GLAZE

DESSERT

CHOOSE THREE (3) DESSERTS FROM OUR DESSERT MENU

Dinner Menu

NO MORE THAN 3 SELECTIONS PER COURSE.
$48 OR $58 PER PERSON DEPENDING ON SELECTIONS.
NOT INCLUDING TAX & GRATUITY.

$48 MENU APPETIZERS

(GF) BAZIN'S SALAD
MESCLUN GREENS, BLUE CHEESE, GRANNY SMITH APPLES, CANDIED PECANS, PICKLED ONIONS, AGED BALSAMIC VINAIGRETTE

(GF) CHOPPED "VEGETABLE" SALAD
CHICKPEAS, FRENCH GREEN BEANS, BABY CARROTS, KALAMATA OLIVES, ROASTED PISTACHIOS, BULGARIAN FETA CHEESE, CREAMY LEMON VINAIGRETTE

(GF) KALE SALAD
ROASTED CAULIFLOWER, BUTTERNUT SQUASH, MUSHROOMS, PICKLED ONIONS, BULGARIAN FETA, PUMPKIN SEEDS, GINGER-CILANTRO DRESSING

(GF) WILD MUSHROOM SOUP
FRIED GARLIC, PORCINI OIL, CHIVES

(GF) BUTTERNUT SQUASH SOUP
COCONUT MILK, SRIRACHA CREMA

JUMBO LUMP CRABMEAT SPRING ROLL
ASIAN SLAW, GINGER-MUSTARD VINAIGRETTE

SHORT RIB EMPANADAS
CHIHUAHUA CHEESE, CARAMELIZED ONIONS, CHIPOTLE CREMA

(GF) OVEN-ROASTED RED BEETS
CANDIED ORANGE, ROASTED PISTACHIOS, GOAT CHEESE, BABY ARUGULA, PASSION FRUIT DRESSING

CRISPY JUMBO SHRIMP
HUMMUS, TABBOULEH, SMOKED PAPRIKA, FLATBREAD

(GF) CHICKEN CROQUETTES
GARLICKY SPINACH, APPLE CIDER REDUCTIONS

GEMELLI PASTA
ITALIAN SWEET SAUSAGE, BROCCOLINI, SMOKED MOZZARELLA, RED GRAPES

Dinner Menu Continued...

$48 MENU ENTRÉES

(GF) HERB ROASTED "ATLANTIC" COD
GULF SHRIMP, ANDOUILLE SAUSAGE, GREEN ONIONS, CHEDDAR CHEESE GRITS, LOBSTER CEROLE

(GF) SEARED SWORDFISH
GRILLED POTATOES, SPICY SHRIMP AND PINEAPPLE SALSA, SMOKED TOMATO VINAIGRETTE

(GF) CRISPY BRANZINO
VEGETABLE BASMATI RICE, BABY ARUGULA,
ROASTED RED PEPPER SAUCE

(GF) COCONUT-RED CURRY ROASTED CHICKEN BREAST
BROCCOLINI, ROASTED PEANUTS, SCALLIONS, BASMATI RICE

(GF) WILD MUSHROOM RISOTTO
ADD SHRIMP (+$8)
BUTTERNUT SQUASH, FRIED SHALLOTS, PARMESAN, PORCINI SAUCE

LINGUINE "SHRIMP AND SCALLOP" PASTA
ROASTED GARLIC BASIL, CRUSHED RED PEPPER, SAN MARZANO TOMATOES, GARLIC BREAD CRUMBS
GLUTEN FREE AVAILABLE

(GF) BRAISED "CREEKSTONE FARMS" SHORT RIBS
GARLICKY BABY SPINACH, POTATO PURÉE, WHITE TRUFFLE CREAM

GRILLED FLAT IRON STEAK
POTATO SKINS FILLED WITH BACON, CHIVES, WHITE CHEDDAR CHEESE, MUSHROOM-MUSTARD SAUCE

VEAL MILANESE
FENNEL, GRAPE TOMATOES, PARMESAN, BABY ARUGULA,
LEMON-BASIL DRESSING

(GF) SEARED NORWEGIAN SALMON
LOBSTER MASHED POTATOES, BRAISED GREENS, BOUILLABAISSE SAUCE

Dinner Menu Continued...

$58 MENU APPETIZERS

(GF) SHRIMP & JUMBO LUMP CRABMEAT SALAD
AVOCADO, CHIVES, CHOPPED EGG, LOUIS DRESSING

(GF) CRISPY LOBSTER TACO
AVOCADO, CELERY, ONION, LEMON AIOLI

(GF) GRILLED LAMB CHOPS
BABY ARUGULA, BALSAMIC TOMATOES, GOAT CHEESE FONDUE

POTATO & ONION RAVIOLI
WARM MAINE LOBSTER

TUNA TARTARE
BROWN ONIONS, SRIRACHA, AVOCADO, GARLIC CHIPS, FLATBREAD
GLUTEN FREE AVAILABLE

HOUSEMADE POTATO GNOCCHI
WHIPPED RICOTTA, GARLIC BREAD CRUMBS
POMADORO SAUCE

CRISPY OYSTERS
COUNTRY HAM, CREAMED SPINACH, CREOLE AIOLI

Dinner Menu Continued...

$58 MENU ENTRÉES

(GF) MAPLE-MISO CHILEAN SEA BASS
WASABI MASHED POTATOES, BABY SPINACH, TAMARI-GINGER SAUCE

(GF) GRILLED FILET MIGNON
GARLICKY BROCCOLINI, GRILLED ONION & BACON SALSA, BLUE CHEESE SCALLOPED POTATOES, PORT WINE SAUCE

VEAL TENDERLOIN "MARSALA"
GARLICKY SPINACH, WHITE TRUFFLE MUSHROOMS, PARMESEAN ORZO

(GF) SEARED "MAINE" SCALLOPS
ROOT VEGETABLE PURÉE, QUINOA TABBOULEH, RADISH CONFIT, RED WINE SAUCE

GRILLED "NEW YORK" STRIP STEAK
SAUTÉ OF WILD MUSHROOMS, TRUFFLED MACARONI AND CHEESE

JUMBO LUMP CRABCAKES
POTATO PURÉE, SPICY COLESLAW, BABY ARUGULA, STONE-GROUND MUSTARD SAUCE

BLUE CHEESE CRUSTED DOUBLE-THICK LAMB CHOPS
POTATO PURÉE, ROASTED BRUSSELS SPROUTS, PORT WINE SAUCE

DESSERT

CHOOSE ANY THREE (3) DESSERTS FROM OUR DESSERT MENU

Dessert Menu

GRANNY SMITH APPLE CROSTATA
CARAMEL, VANILLA ICE CREAM

(GF) VANILLA PANNA COTTA
DULCE DE LECHE, CHOCOLATE GANACHE

(GF) FLOURLESS CHOCOLATE CAKE
WARM RASPBERRY SAUCE

SALTED CARAMEL TART
BITTERSWEET CHOCOLATE ICE CREAM

(GF) LEMON PUDDING CAKE
BLUEBERRY COMPOTE, CHANTILLY CREAM

CHOCOLATE HAZELNUT CRUNCH BARS
CAPPUCCINO SAUCE

(GF) MANGO SORBET
MARINATED FRESH STRAWBERRIES

(GF) CAMERON'S HAZELNUT BROWNIE ICE CREAM SUNDAE
HOT FUDGE, CARAMEL, PEANUTS, FRENCH VANILLA AND BITTER CHOCOLATE ICE CREAM

Wine List

LISTED BELOW ARE THE STANDARD WINES PROVIDED AT BAZIN'S NEXT DOOR. BOTTLES CHANGE SEASONALLY. PRICES WILL RANGE FROM $36-$48. YOU MAY ALSO ORDER OFF BAZIN'S WINE LIST WITH A SELECTION OF OVER 300 BOTTLES.

SPARKLING WINE:
PROSECCO $36

WHITE WINE:
SAUVIGNON BLANC $40
PINOT GRIGIO $36
CHARDONNAY $48

RED WINE:
CABERNET SAUVIGNON $40
PINOT NOIR $44
MALBEC $40

Passed Hors D'oeuvres

PRICED PER PIECE.

BAZIN'S FAVORITES

GF MONGOLIAN "LOLLIPOP" LAMB CHOPS [$6]

GF GRILLED FILET MIGNON ON A POTATO RAFT W/ CHIMICHURRI SAUCE [$4]

GF MARINATED FILET MIGNON BEEF SATAY W/ PEANUT DIPPING SAUCE [$4]

GF MARINATED MEATBALL W/ POMODORO SAUCE [$4]

GF CHORIZO AND RICOTTA STUFFED MUSHROOMS [$3]

GF MARINATED CHICKEN KABOBS W/ TZATZIKI SAUCE [$6]

BUTTERMILK FRIED CHICKEN & BACON WAFFLE W/ MAPLE SYRUP [$5]

CRISPY JUMBO SHRIMP W/ SESAME OIL AIOLI [$3]

GF JUMBO SHRIMP & GRITS ON A TASTING SPOON [$4]

GF CHILLED GINGER-SRIRACHA SHRIMP [$3]

GF BACON WRAPPED SCALLOPS [$5]

GF MAPLE-MISO CHILEAN SEA BASS W/ WASABI MASHED POTATOES ON A TASTING SPOON [$8]

CRISPY OYSTERS W/ COUNTRY HAM AND CREAMED SPINACH SERVED ON CRISP WONTON [$3]

MINI JUMBO LUMP CRAB CAKES W/ TOMATO HORSERADISH SAUCE [$5]

CRAB SPRING ROLL ROULADE [$4]

MAINE LOBSTER ROLL [$12]

GF SMOKED SALMON, CREAM CHEESE, RED ONION ON A CUCUMBER RAFT [$3.50]

TUNA TARTARE W/ SRIRACHA, BURNT ONIONS & AVOCADO ON WONTON [$4]

BASIL PESTO ARANCINI STUFFED W/ FRESH MOZZARELLA [$3]

KALE PESTO W/ RICOTTA ON TOASTED BREAD [$4]

GF BROCCOLI FRITO W/ PICKLED PEPPER AIOLI, PARMESAN CHEESE [$4]

GF ROASTED CAULIFLOWER W/ HUMMUS, PICKLED GOLDEN RAISINS [$4]

Passed Hors D'oeuvres Continued...

SPREADS ON BELGIAN ENDIVE

(GF) TUNA TARTARE W/ SRIRACHA, BURNT ONIONS, AND AVOCADO [$4]

(GF) ROASTED CHICKEN SALAD W/ SHREDDED LETTUCE, CHIPOTLE CHILES, AND TOASTED WALNUTS [$3]

(GF) FRESH MOZZARELLA, BASIL, TOMATO & ONION SALAD [$3]

QUESADILLAS

CHICKEN W/ POBLANO CHILES, BROWN ONIONS, CHIPOTLE CHILES, AND CILANTRO [$4]

SPICY SHRIMP W/ CHIPOTLE, TOMATOES, AND GUACAMOLE [$4]

PORTOBELLO MUSHROOM W/ POBLANO CHILES, BROWN ONIONS, CHEESE [$3.50]

BABY SPINACH & ROASTED GARLIC W/ CHIHUAHUA CHEESE [$3]

SHORT RIB QUESADILLA [$4]

TACOS

(GF) ROASTED PORTOBELLO MUSHROOM W/ RAJAS, BROWN ONIONS, TOASTED PUMPKIN SEEDS, CHIHUAHUA CHEESE, SALSA VERDE [$5]

(GF) CHIPOTLE GRILLED CHICKEN BREAST W/ AVOCADO, BROWN ONIONS, QUESO BLANCO [$5]

TEMPURA ATLANTIC COD W/ CREAMY COLESLAW [$6]

(GF) PORK CONFIT W/ GRILLED PINEAPPLE, BROWN ONIONS, RAJAS, PICKLED JALAPEÑOS [$6]

(GF) SHRIMP W/ PICKLED ONIONS, SALSA MEXICANO [$7]

(GF) FILET MIGNON W/ CHIHUAHUA CHEESE, BROWN ONIONS, CREAMY ROASTED JALAPEÑO SALSA [$7]

(GF) CRISPY MAINE LOBSTER W/ AIOLI, CELERY, GUAJILLO CHILES [$9]

(GF) SHORT RIB W/ ONIONS, CHIPOTLE CHILES, RADISH, CILANTRO [$7]

CRISPY OYSTER W/ CREAMY COLE SLAW, CHIPOTLE AIOLI [$7]

Passed Hors D'oeuvres Continued...

SLIDERS

(SERVED ON MARTIN'S POTATO ROLLS)

JUMBO LUMP CRAB CAKE W/ TOMATO-HORSERADISH AIOLI [$10]

FILET MIGNON CHEESE STEAK W/ CARAMELIZED ONIONS, CHIHUAHUA CHEESE [$8]

MARINATED CHICKEN BREAST W/ POBLANO CHILES, ONIONS, CHEESE [$7]

PRIME BURGER W/ VERMONT WHITE CHEDDAR, CRISPY ONIONS, SPECIAL SAUCE [$6]

BBQ PULLED PORK W/ CHIPOTLE COLESLAW [$6]

SPICY SHRIMP SALAD W/ CHIPOTLE, TOMATOES, ONIONS, AND CILANTRO [$8]

EMPANADAS

(SERVED W/ BLACKENED TOMATO-CHIPOTLE SALSA)

SPICY CHICKEN & CHIHUAHUA CHEESE [$4]

STEAK & CHEESE W/ CARAMELIZED ONIONS AND CHIHUAHUA CHEESE [$4]

BLACK BEAN & GOAT CHEESE [$3]

TARTS

(SERVED IN MINI PHYLLO CUPS)

JUMBO LUMP CRABMEAT [$3]

WILD MUSHROOM AND RICOTTA [$2.50]

SPINACH & ARTICHOKE W/ PARMESAN [$2.50]

SPICY ROASTED CORN & HEIRLOOM TOMATO W/ FETA CHEESE AND CILANTRO [$2]

BUTTERNUT SQUASH WITH CARAMELIZED APPLES [$2]

CREAMY ONION W/ BACON AND PARMESAN [$2]

Passed Hors D'oeuvres Continued...

PIZZAS
(SERVED ON NAAN FLATBREAD)

WILD MUSHROOM W/ THYME AND TRUFFLE OIL [$3]

PEPPERONI [$3]

FOUR CHEESE W/ ROASTED GARLIC SPREAD AND BASIL [$3]

CROSTINIS

ROASTED CHICKEN SALAD W/ SHREDDED LETTUCE, CHIPOTLE, AND TOASTED WALNUTS [$3]

HOUSEMADE RICOTTA CHEESE W/ BLACK MISSION FIG COMPOTE [$3]

WILD MUSHROOM W/ FONTINA CHEESE, TRUFFLE OIL, AND ROSEMARY [$2.50]

BURRATA W/ TOMATO MARMALADE [$2.50]

GUACAMOLE CROSTINI W/ CHIHUAHUA CHEESE [$2.50]

BRUSCHETTA W/ TOMATO, BASIL, ONION, MOZZARELLA AND BALSAMIC GLAZE [$2.50]

SPRING ROLLS

JAMAICAN JERK CHICKEN W/ MANGO DIPPING SAUCE [$4]

VEGETABLE W/ ASIAN COLESLAW AND SWEET CHILE SAUCE [$4]

DESSERT BITES

CREAMY PEANUT BUTTER MOUSSE CUPS IN CHOCOLATE SHELLS [$2.50]

KEY LIME PIE SQUARES W/ COCONUT MACAROON CRUST [$2.50]

CHOCOLATE HAZELNUT CRUNCH BAR BITES [$2.50]

GF CHOCOLATE BROWNIES [$3.50]

MIMI'S MINI FILLED CUPCAKES [$3, GF $4]

CANNOLIS W/ CRISPY SHELL AND RICOTTA FILLING [$4]

Buffet Options

PRICED PER PERSON.

MEAT

GF GRILLED FILET MEDALLIONS [$24]
COUNTRY MUSTARD-MUSHROOM SAUCE,

BRAISED "CREEKSTONE FARMS" SHORT RIBS [$18]
WHITE TRUFFLE CREAM, TOASTED GARLIC BREAD CRUMBS, RED WINE NATURAL SAUCE

GF ROASTED "DURAC" PORK LOIN [$16]
CARAMELIZED APPLES PICKLED MUSTARD SEEDS, PORT WINE SAUCE

CHICKEN ROLLATINI [$16]
PROSCIUTTO, FRIED EGGPLANT, FONTINA CHEESE, TOMATO-BASIL SAUCE

GF SAUTÉD CHICKEN BREAST [$14]
ROASTED RED PEPPER, CARAMELIZED ONIONS, ARTICHOKE, GOAT CHEESE, LEMON SAUCE

FISH

GF ARUGULA-BASIL PESTO RUBBED NORWEGIAN SALMON [$16]
SMOKE TOMATO VINAIGRETTE

GF MUSHROOM CRUSTED "ATLANTIC" COD [$15]
MEYER LEMON CHIVE SAUCE

GF MAPLE-MISO GLAZED CHILEAN SEA BASS [$24]
TAMARI-GINGER VINAIGRETTE

GF BLACKENED SWORDFISH [$17]
SPICY SHRIMP-PINEAPPLE SALSA

JUMBO LUMP CRAB CAKE [$18]
COUNTRY MUSTARD SAUCE

STARCH

GF IDAHO POTATO PUREÉ [$7]

GF SMASHED POTATOES [$7]

GF VANILLA SWEET POTATOES [$7]

GF VEGETABLE BASMATI RICE [$7]

MACARONI AND CHEESE [$10]

Buffet Options Continued...

PRICED PER PERSON.

VEGETABLES

(GF) BRUSSELS SPROUTS [$8]
BACON, BROWNED ONIONS, BALSAMIC DRIZZLE

(GF) GRILLED BROCCOLINI [$7]
SPICY GINGER-MUSTARD

(GF) ROASTED CAULIFLOWER [$8]
PICKLED GOLDEN RAISINS, ALMOND, HARISSA DRESSING

(GF) GRILLED VEGETABLES [$8]
SQUASH ZUCCHINI, ONIONS, RED PEPPER, BROCCOLINI, BALSAMIC DRIZZLE

SALADS

(GF) BAZIN'S SALAD [$7]
GRANNY SMITH APPLES, HOOK'S BLUE CHEESE, PICKLED ONIONS, CANDIED PECANS, AGED BALSAMIC DRESSING

(GF) CHOPPED "VEGETABLE" SALAD [$7]
CHICKPEAS, GREEN BEANS, KALAMATA OLIVES, PISTACHIOS, FETA CHEESE, CREAMY LEMON DRESSING

(GF) KALE SALAD [$7]
ROASTED CAULIFLOWER, MUSHROOMS, BUTTERNUT SQUASH, FETA CHEESE, GINGER CILANTRO DRESSING

DESSERT BITES

CREAMY PEANUT BUTTER MOUSSE CUPS IN CHOCOLATE SHELLS [$2.50]

KEY LIME PIE SQUARES W/ COCONUT MACAROON CRUST [$2.50]

CHOCOLATE HAZELNUT CRUNCH BAR BITES [$2.50]

(GF) CHOCOLATE BROWNIES [$3.50]

MIMI'S MINI FILLED CUPCAKES [$3, (GF) $4]

CANNOLIS W/ CRISPY SHELL AND RICOTTA FILLING [$4]

Brunch Buffet Menu

STARTS AT $35 PER PERSON. NOT INCLUDING TAX & GRATUITY.

OPTION #1

(GF) MIXED FRUIT SALAD
FRESH, SEASONAL, MARINATED FRUITS

(GF) SCRAMBLED EGGS WITH CREAM CHEESE AND CHIVES

(GF) ARUGULA-BASIL "NORWEGIAN" SALMON
SMOKED TOMATO VINAIGRETTE

HASHBROWNS WITH CARAMELIZED ONIONS

COUNTRY SAUSAGE

CRISPY BACON

TOASTED BRIOCHE

KEY LIME PIE SQUARES

HAZELNUT CRUNCH BARS

OPTION #2

(GF) MIXED FRUIT SALAD
FRESH, SEASONAL, MARINATED FRUITS

EGGS BENEDICT
BRIOCHE, SHAVED HAM, CHIVE, HOLLANDAISE

(GF) ROASTED CHICKEN BREAST
ROASTED RED PEPPERS, ONIONS, GOAT CHEESE, TOMATO-LEMON SAUCE

HASHBROWNS WITH CARAMELIZED ONIONS

COUNTRY SAUSAGE

CRISPY BACON

KEY LIME PIE SQUARES

PEANUT BUTTER MOUSSE IN CHOCOLATE SHELL

BAZIN'S | NEXT DOOR