



BAZIN'S | NEXT DOOR

# Bazin's Next Door

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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 70 (NUMBER INCREASE WITH PATIO USAGE)

## DAYTIME FOOD & BEVERAGE MINIMUM:

\$1,200

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.

## DESSERT 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 DESSERT FEE FOR ALL OUTSIDE DESSERTS BASED ON PARTY SIZE. THE FEE IS \$50 FOR 25 PEOPLE AND UNDER, \$75 FOR UP TO 40 PEOPLE AND \$100 FOR OVER 40 PEOPLE, IF YOU OPT TO BRING YOUR OWN DESSERT IN LIEU OF THE THIRD COURSE FOR A SEATED MEAL, WE WILL SERVE YOUR DESSERT AND WAIVE THE DESSERT 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.  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. (3% SURCHARGE APPLIES TO ALL TRANSACTIONS, UNLESS PAID BY CASH OR CHECK)

## SERVICE & PRODUCTION FEE

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

# VEGAN MENU

## LUNCH \$40 DINNER \$55

### Appetizer

**GF Butternut Squash Soup**  
coconut milk, honey crema, sriracha

**GF Chopped Vegetable Salad**  
chopped romaine, chickpeas, French green beans, baby carrots,  
kalamata olives, roasted pistachios, creamy lemon vinaigrette

**Ratatouille Empanadas**  
vegetable stew, garlic, herbs, extra virgin olive oil

### Entrée

**GF Roasted Cauliflower Steak**  
toasted almonds, baby arugula, tomatoes, chimichurri dressing

**GF Roasted Zucchini Boats**  
eggplant caponata, red pepper sauce, balsamic glaze

**GF Wild Mushroom Risotto**  
butternut squash, rosemary, mushroom jus

**Pasta Primavera**  
zucchini, broccolini, peas, onions, tomatoes,  
lemon, fresh basil, extra virgin olive oil

### Dessert

**Mango Sorbet**  
marinated fresh strawberries

# VEGETARIAN MENU

## LUNCH \$40 DINNER \$55

### Appetizer

**GF Roasted Portobello Mushrooms**  
blue cheese, baby arugula, tomatoes, balsamic glaze

**GF Bazin's Salad**  
mesclun greens, Granny Smith apples, candied pecans,  
blue cheese, pickled onions, aged balsamic vinaigrette

**Spinach and Feta Empanadas**  
baby arugula, spicy yogurt sauce

### Entrée

**Spinach and Ricotta Lasagna**  
fresh basil, parmesan, tomato sauce

**Grilled Broccolini**  
vegetable basmati rice, crispy garlic,  
sun-dried tomato relish, goat cheese, lemon dressing

### Dessert

**Mango Sorbet**  
marinated fresh strawberries

# Lunch Menu

**\$40 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**

CHOPPED ROMAINE, CHICKPEAS, FRENCH GREEN BEANS, BABY CARROTS,  
KALAMATA OLIVES, ROASTED PISTACHIOS, BULGARIAN FETA CHEESE, CREAMY LEMON VINAIGRETTE

### **GF WILD MUSHROOM SOUP**

GARLIC CHIPS, CHIVES, TRUFFLED OIL

### **JUMBO LUMP CRABMEAT SPRING ROLL**

ASIAN SLAW, GINGER-MUSTARD VINAIGRETTE

### **EGGPLANT ROLLATINI**

RICOTTA CHEESE, FONTINA, TOMATO-BASIL SAUCE

### **SHORT RIB EMPANADAS**

CHIHUAHUA CHEESE, CARAMELIZED ONIONS, CHIPOTLE CREMA

# Lunch Menu Continued...

## ENTRÉE

### FILET MIGNON CHEESESTEAK SLIDERS

POTATO ROLLS, CARAMELIZED ONIONS, FONTINA CHEESE,  
GARLIC-HERB FRENCH FRIES

### GF JUMBO SHRIMP SALAD

AVOCADO, CHIVES, CHOPPED EGG, LOUIS DRESSING

### GF MUSTARD SEED CRUSTED SALMON SALAD

ROMAINE LETTUCE, CHICKPEAS, GREEN BEANS, CARROTS, GINGER-MUSTARD VINAIGRETTE

### GF COCONUT-RED CURRY ROASTED CHICKEN BREAST

BROCCOLINI, ROASTED PEANUTS, SCALLIONS,  
PARMESAN BASMATI RICE, COCONUT-LIME SAUCE

### GF CRISPY BRANZINO

VEGETABLE BASMATI RICE, BABY ARUGULA, ROASTED RED PEPPER SAUCE

### GF TOMATO RISOTTO

SPRING PEAS, GRILLED ASPARAGUS, BROCCOLINI, PARMESAN CHEESE

### GF GRILLED CHICKEN SALAD

MESCLUN GREENS, BLUE CHEESE, GRANNY SMITH APPLES,  
CANDIED PECANS, PICKLED ONIONS, AGED BALSAMIC VINAIGRETTE

## DESSERT

CHOOSE THREE (3) DESSERTS FROM PAGE 10

# Dinner Menu

NO MORE THAN 3 SELECTIONS PER COURSE.  
\$55 OR \$65 PER PERSON DEPENDING ON SELECTIONS.  
NOT INCLUDING TAX & GRATUITY.

## \$55 MENU APPETIZERS

### **GF BAZIN'S SALAD**

MESCLUN GREENS, BLUE CHEESE, GRANNY SMITH APPLES, CANDIED PECANS,  
PICKLED ONIONS, AGED BALSAMIC VINAIGRETTE

### **GF CHOPPED SALAD**

CHOPPED ROMAINE, CHICKPEAS, FRENCH GREEN BEANS,  
BABY CARROTS, KALAMATA OLIVES, ROASTED PISTACHIOS,  
BULGARIAN FETA CHEESE, CREAMY LEMON VINAIGRETTE

### **GF WILD MUSHROOM SOUP**

GARLIC CHIPS, CHIVES, TRUFFLED OIL

### **JUMBO LUMP CRABMEAT SPRING ROLL**

ASIAN SLAW, GINGER-MUSTARD VINAIGRETTE

### **SHORT RIB EMPANADAS**

CHIHUAHUA CHEESE, CARAMELIZED ONIONS, CHIPOTLE CREMA

### **CRISPY JUMBO SHRIMP**

GARLIC-PARSLEY SAUCE, FRESH TOMATOES

### **GF ROASTED PORTABELLO TACO**

POBLANO CHILES, BROWN ONIONS, QUESO FRESCO, BLACKENED TOMATO SALSA

# Dinner Menu Continued...

NO MORE THAN 3 SELECTIONS PER COURSE.  
\$55 OR \$65 PER PERSON DEPENDING ON SELECTIONS.  
NOT INCLUDING TAX & GRATUITY.

## \$55 MENU ENTRÉES

### **(GF) HERB ROASTED "ATLANTIC" COD**

GULF SHRIMP, ANDOUILLE SAUSAGE, GREEN ONIONS,  
CHEDDAR CHEESE GRITS, LOBSTER CREOLI SAUCE

### **(GF) CRISPY BRANZINO**

VEGETABLE BASMATI RICE, BABY ARUGULA,  
ROASTED RED PEPPER SAUCE

### **(GF) TOMATO RISOTTO**

ADD JUMBO GARLIC SHRIMP  
SPRING PEAS, GRILLED ASPARAGUS, BROCCOLINI, PARMESAN CHEESE

### **SHRIMP LINGUINE**

FRESH BASIL, SPRING PEAS, CRUSHED RED PEPPER, SAN MARZANO TOMATOES,  
CREAMY GARLIC-BASIL SAUCE, GARLIC BREAD CRUMBS

### **(GF) BRAISED "CREEKSTONE FARMS" SHORT RIBS**

GARLICKY BABY SPINACH, POTATO PURÉE, WHITE TRUFFLE CREAM

### **(GF) GRILLED FLAT IRON STEAK**

BLUE CHEESE CRUST, RED WINE SAUCE  
GARLIC HERB FRIES

### **CRISPY CHICKEN ROMANO**

PARMESNA PEAS, PROSCIUTTO, FRIED EGGPLANT,  
MOZZARELLA CHEESE, MARSALA WINE SUACE

### **VEAL MILANESE**

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



# Dinner Menu Continued...

NO MORE THAN 3 SELECTIONS PER COURSE.  
\$55 OR \$65 PER PERSON DEPENDING ON SELECTIONS.  
NOT INCLUDING TAX & GRATUITY.

## \$65 MENU APPETIZERS

### **GF** BAZIN'S SALAD

MESCLUN GREENS, GRANNY SMITH APPLES, HOOK'S BLUE CHEESE,  
PICKLED ONIONS, CANDIED PECANS, AGED BALSAMIC VINAIGRETTE

### **GF** CHOPPED "VEGETABLE" SALAD

CHOPPED ROMAINE, CHICKPEAS, FRENCH GREEN BEANS,  
BABY CARROTS, KALAMATA OLIVES, ROASTED PISTACHIOS,  
BULGARIAN FETA CHEESE, CREAMY LEMON VINAIGRETTE

### JUMBO LUMP CRABMEAT SPRING ROLL

ASIAN SLAW, GINGER-MUSTARD VINAIGRETTE

### **GF** SHRIMP & JUMBO LUMP CRABMEAT SALAD

AVOCADO, ARUGULA, CHOPPED EGG, LOUIS DRESSING

### **GF** CRISPY LOBSTER TACO

AVOCADO, CELERY, ONION, LEMON AIOLI

### **GF** GRILLED LOLLIPOP 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*

### CRISPY OYSTERS

COUNTRY HAM, CREAMED SPINACH, CREOLE AIOLI

# Dinner Menu Continued...

NO MORE THAN 3 SELECTIONS PER COURSE.  
\$55 OR \$65 PER PERSON DEPENDING ON SELECTIONS.  
NOT INCLUDING TAX & GRATUITY.

## \$65 MENU ENTRÉES

### **(GF) MAPLE-MISO CHILEAN SEA BASS**

WASABI MASHED POTATOES, BABY SPINACH, TAMARI-GINGER SAUCE

### **MUSHROOM CRUSTED ROCKFISH**

PARMESAN ORZO, BABY SPINACH, CRISPY ONIONS, PORCINI SAUCE

### **(GF) GRILLED FILET MIGNON**

GARLICKY BROCCOLINI, GRILLED ONION & BACON SALSA,  
BLUE CHEESE SCALLOPED POTATOES, PORT WINE SAUCE

### **GRILLED "NEW YORK" STRIP STEAK**

SAUTÉ OF WILD MUSHROOMS, TRUFFLED MACARONI AND CHEESE

### **ROASTED LEMON-HERB CHICKEN**

PARMESAN ORZO, GARLICKY SPINACH, TOMATO-BASIL SAUCE

### **JUMBO LUMP CRABCAKES**

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

### **BLUE CHEESE CRUSTED DOUBLE-THICK LAMB CHOPS \*ADDITION \$10 PER PERSON**

POTATO PURÉE, ROASTED BRUSSELS SPROUTS,  
BACON, ONIONS, PORT WINE SAUCE

## DESSERT

CHOOSE ANY THREE (3) DESSERTS FROM PAGE 10

# Dessert Menu

## APPLE CROSTATA

CARAMEL, VANILLA ICE CREAM

## KEY LIME PIE

COCONUT MACARON CRUST, BLUEBERRY COMPOTE, CHANTILLY CREAM

## **GF** FLOURLESS CHOCOLATE CAKE

WARM RASPBERRY SAUCE

## SALTED CARAMEL TART

BITTERSWEET CHOCOLATE ICE CREAM

## CREME BRÛLÉE

WARMED CHOCOLATE CHIP COOKIE

## CHOCOLATE HAZELNUT CRUNCH BARS

CAPPUCCINO SAUCE

## **GF** CAMERON'S HAZELNUT BROWNIE ICE CREAM SUNDAE

HOT FUDGE, CARAMEL, PEANUTS, SPRINKLES, CHANTILLY CREAM,  
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-\$60 YOU MAY ALSO ORDER OFF BAZIN'S WINE LIST WITH A SELECTION OF OVER 300 BOTTLES.

## SPARKLING WINE:

PROSECCO

## WHITE WINE:

SAUVIGNON BLANC

PINOT GRIGIO

CHARDONNAY

## RED WINE:

CABERNET SAUVIGNON

PINOT NOIR

MALBEC



# Passed Hors D'oeuvres

PRICED PER PIECE.

## MEATS

- Ⓜ MONGOLIAN "LOLLIPOP" LAMB CHOPS [\$7]
- Ⓜ GRILLED FILET MIGNON ON A POTATO RAFT W/ CHIMICHURRI SAUCE [\$5]
- Ⓜ MARINATED FILET MIGNON BEEF SATAY W/ PEANUT DIPPING SAUCE [\$6]
- Ⓜ MARINATED MEATBALL W/ POMODORO SAUCE [\$4]
- CHORIZO AND RICOTTA STUFFED MUSHROOMS [\$3]
- Ⓜ MARINATED CHICKEN KABOBS W/ TZATZIKI SAUCE [\$6]

## SEAFOOD

- CRISPY JUMBO SHRIMP W/ SESAME OIL AIOLI [\$4]
- Ⓜ CHILLED GINGER-SRIRACHA SHRIMP [\$4]
- CRISPY OYSTERS W/ COUNTRY HAM AND CREAMED SPINACH SERVED ON CRISP WONTON [\$3]
- MINI JUMBO LUMP CRAB CAKES W/ TOMATO HORSERADISH SAUCE [\$8]
- CRAB SPRING ROLL ROULADE [\$5]
- TUNA TARTARE W/ SRIRACHA, BURNT ONIONS & AVOCADO ON WONTON [\$4]

# Passed Hors D'oeuvres Continued...

PRICED PER PIECE.

## SPREADS ON LETTUCE LEAVES

- Ⓜ TUNA TARTARE W/ SRIRACHA, BURNT ONIONS, AND AVOCADO [\$4]
- Ⓜ ROASTED CHICKEN SALAD W/ SHREDDED LETTUCE, CHIPOTLE CHILES, AND TOASTED WALNUTS [\$3]
- Ⓜ FRESH MOZZARELLA, BASIL, TOMATO & ONION SALAD [\$3]

## QUESADILLAS

- CHICKEN W/ POBLANO CHILES, BROWN ONIONS, CHIPOTLE CHILES, AND CILANTRO [\$4]
- PORTOBELLO MUSHROOM W/ POBLANO CHILES, BROWN ONIONS, CHEESE [\$3.50]
- SHORT RIB QUESADILLA [\$4]

## TACOS

- Ⓜ ROASTED PORTOBELLO MUSHROOM W/ RAJAS, BROWN ONIONS, TOASTED PUMPKIN SEEDS, CHIHUAHUA CHEESE, SALSA VERDE [\$5]
- Ⓜ CHIPOTLE GRILLED CHICKEN BREAST W/ AVOCADO, BROWN ONIONS, QUESO BLANCO [\$5]
- Ⓜ PORK CONFIT W/ GRILLED PINEAPPLE, BROWN ONIONS, RAJAS, PICKLED JALAPEÑOS [\$6]
- CRISPY MAINE LOBSTER W/ AIOLI, CELERY, GUAJILLO CHILES (CRISPY SHELL) [\$9]
- Ⓜ SHORT RIB W/ ONIONS, CHIPOTLE CHILES, RADISH, CILANTRO [\$7]
- CRISPY OYSTER W/ CREAMY COLE SLAW, CHIPOTLE AIOLI [\$7]



# *Passed Hors D'oeuvres Continued...*

PRICED PER PIECE.

## **SLIDERS**

**(SERVED ON MARTIN'S POTATO ROLLS)**

FILET MIGNON CHEESE STEAK W/ CARAMELIZED ONIONS, CHIHUAHUA CHEESE [\$10]

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

## **EMPANADAS**

**(SERVED W/ BLACKENED TOMATO-CHIPOTLE CREMA)**

SPICY CHICKEN & CHIHUAHUA CHEESE [\$5]

STEAK & CHEESE W/ CARAMELIZED ONIONS AND CHIHUAHUA CHEESE [\$6]

BLACK BEAN & GOAT CHEESE [\$3]

# *Passed Hors D'oeuvres Continued...*

PRICED PER PIECE.

## **PIZZAS**

(SERVED ON FLATBREAD)

WILD MUSHROOM W/ THYME AND TRUFFLE OIL [\$4]

FOUR CHEESE W/ ROASTED GARLIC SPREAD AND BASIL [\$4]

PEPPERONI [\$3]

## **CROSTINIS**

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

WILD MUSHROOM W/ FONTINA CHEESE, TRUFFLE OIL, AND ROSEMARY [\$3]

BURRATA W/ TOMATO MARMALADE [\$3]

## **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 [\$3]

KEY LIME PIE SQUARES W/ COCONUT MACAROON CRUST [\$3]

CHOCOLATE HAZELNUT CRUNCH BAR BITES [\$3]

GF CHOCOLATE BROWNIES [\$4]

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

# Passed Hors D'oeuvres Continued...

PRICED PER PIECE.

## VEGETARIAN

EMPANADA- BABY SPINACH, CARAMELIZED ONIONS,  
BULGARIAN FETA CHEESE TOPPED WITH CHIPOTLE CREMA \$5

EMPANADA- BACK BEAN AND GOAT CHEESE TOPPED WITH CHIPOTLE CREMA \$4

FLATBREAD- BROCCOLINI, ROASTED RED PEPPERS,  
ONIONS, CHIHUAHUA CHEESE, FRESH HERBS \$4

FRESH MOZZARELLA, BASIL, TOMATO AND ONION SALAD SERVER ON LETTUCE LEAVES \$4

GRILLED PORTOBELLO TACO- POBLANO CHILES, BROWN ONIONS, QUESO BLANCO \$5

FRIED MOZZARELLA STICKS WITH PLUM TOMATO SAUCE \$4

BLACK BEAN CAKE WITH PICKLE MANGO RELISH \$4

HOUSEMADE RICOTTA CHEESE W/ BLACK MISSION FIG COMPOTE \$3

WILD MUSHROOM SHOOTER WITH FRIED GARLIC, TRUFFLE OIL \$3

PALAK CHAAT- FRIED SPINACH LEAVES, DATES,  
TOMATOES, YOGURT DRESSING IN A CUP \$5

BEAN CAKE SLIDER- AVOCADO RELISH, CHIPOTLE CREMA \$10

## VEGAN

GF STUFFED MUSHROOMS- SUNDRIED TOMATOES,  
ROASTED GARLIC, CARAMELIZED ONIONS, FRESH BASIL \$4

PORTOBELLO FLATBREAD- ROASTED GARLIC SPREAD, FRESH HERBS \$4

GF SAUTÉ OF WILD MUSHROOM WITH CREAMY SOFT POLENTA,  
TRUFFLE OIL, SERVED ON A CUP \$5

GF BROCCOLI FRITTO TOSSED IN A SWEET CHILI RED CHILI SAUCE \$3

GF ROASTED CAULIFLOWER WITH HUMMUS, PICKLED GOLDEN RAISINS,  
TOASTED ALMONDS, HARISSA VINAIGRETTE SERVED ON A CUP \$4

GF GRILLED ZUCCHINI AND TOMATO KABOBS WITH A LEMON-BASIL GLAZE \$4

RATATOUILLE EMPANADAS- VEGGIES STEW, GARLIC, HERBS, EXTRA VIRGIN OLIVE OIL \$5

GF CHOPPED VEGETABLE CUP- FRENCH GREEN BEANS, CHICKPEAS,  
BABY CARROTS, OLIVES, PISTACHIOS, LEMON DRESSING \$5

GF BUTTERNUT SQUASH SHOOTER- COCONUT MILK, HONEY CREMA, SRIRACHA \$3

# Brunch Buffet Menu

STARTS AT \$44 PER PERSON. NOT INCLUDING TAX & GRATUITY.

## OPTION #1

Ⓜ MIXED FRUIT SALAD

FRESH, SEASONAL, MARINATED FRUITS

Ⓜ SCRAMBLED EGGS WITH CREAM CHEESE AND CHIVES

Ⓜ 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

Ⓜ MIXED FRUIT SALAD

FRESH, SEASONAL, MARINATED FRUITS

EGGS BENEDICT

BRIOCHE, SHAVED HAM, CHIVE, HOLLANDAISE

Ⓜ 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

# Ready to Book?

## STEP 1

- SEND US YOUR DEPOSIT FORM
- SEND US YOUR MENU SELECTIONS
- SEND US NAME/TITLE/DESIGN IDEAS  
TO COSTUMIZE YOUR MENU  
\*FOR SEATED EVENTS ONLY\*

## STEP 2

### BAR OPTIONS

**OPEN BAR:** ANYTHING YOUR GUEST WANTS, COCKTAILS, BEER AND WINE (YOU COVER THE TAB)

**BEER AND WINE:** YOU ONLY PAY FOR BEER AND WINE ANYTHING ELSE YOUR GUEST WILL PAY.

**CASH BAR:** YOUR GUEST PAY FOR ANY ALCOHOLIC DRINKS THEY ORDER

**YOU CAN LIMIT THE BAR ANY WAY YOU LIKE.**

LOTS OF OUR PARTY HOSTS WILL FEATURE 2 OR 3 COCKTAILS PLUS BEER AND WINE. ANY COCKTAIL ORDERED OUTSIDE OF THE ONES YOU FEATURE ARE PAID BY THE GUESTS.

**ASK US FOR OUR WINE LIST** FOR WINE SELECTIONS OR LET US PICK FOR YOU. WE RECOMMEND PICKING 2 RED 2 WHITE AND 1 SPARKLING. WINE IS CHARGED PER BOTTLE.

**BEER:** NON-ALCOHOLIC, LIGHT LAGER, HARD CIDER, WIT ALE, AMBER LAGER, IPA, PORTER ( ALL BEERS ARE \$6 )



### **STEP 3**

**-HOW WILL YOU LIKE THE DINING ROOM SET UP?**

**-CONFIRM GUEST COUNT 72 HOURS IN ADVANCE**

**-MUSIC:** WE USE SPOTIFY, YOU'RE WELCOME TO USE OURS OR MAKE YOUR OWN PLAYLIST, IF YOU WANT TO USE YOUR OWN DEVICE YOU WILL NEED TO MAKE SURE YOU HAVE AN AUX CONNECTION ON UR PHONE/IPAD/COMPUTER IF YOU WANT TO BE ABLE TO CONNECT TO IT, MOST IPHONES NEED AN ADAPTER.

**-LET US KNOW IF YOU WILL BE BRINGING TABLE DECOR**

**-CONFIRM ARRIVAL TIME AND START TIME OF YOUR EVENT**

**FORWARD ALL ANSWERS OR QUESTIONS TO [JULIE@BAZINSONCHURCH.COM](mailto:JULIE@BAZINSONCHURCH.COM)**