

{ BISTRO 82 }

PLATED LUNCHEONS

MENU A - \$30 PER PERSON

First Course

Epi Bread
with house cultured butter

Entrée Course

Choose Three;

Grilled Chicken Bistro Salad
*egg, cured tomato, carrot, butter crouton,
parmesan, buttermilk ranch*

Salmon Nicoise Salad
haricot vert, egg, olives, potato, herb vinaigrette

Grilled Portobello Caprese
*mozzarella, basil, tomato, ciabatta, mixed
greens*
- V -

Vegetable Quiche
served with mixed green salad
- V -

Dessert Course

Choose One;

Chocolate Tart
*chocolate ganache, sea salt, milk ice cream,
cacao nibs*

Cinnamon Sugar Beignets
salted caramel, caramelized banana

Lemon Boudino
*meyer lemon curd, compressed strawberry,
basil seeds*
- GF -

MENU B - \$40 PER PERSON

First Course

Choose Two;

Shrimp Cocktail

Soup du Jour

Fresh Fruit

Entrée Course

Choose Three;

Grilled Chicken Bistro Salad
*egg, cured tomato, carrot, butter crouton,
parmesan, buttermilk ranch*

Salmon Nicoise Salad
haricot vert, egg, olives, potato, herb vinaigrette

Grilled Portobello Caprese
*mozzarella, basil, tomato, ciabatta, mixed
greens*
- V -

Vegetable Quiche
served with mixed green salad
- V -

Served With;

Epi Bread
with house cultured butter

Dessert Course

Choose One;

Chocolate Tart
*chocolate ganache, sea salt, milk ice cream,
cacao nibs*

Cinnamon Sugar Beignets
salted caramel, caramelized banana

Lemon Boudino
*meyer lemon curd, compressed strawberry,
basil seeds*
- GF -

MENU C - \$50 PER PERSON

First Course

Choose Two;

Shrimp Cocktail

Soup du Jour

Fresh Fruit

Entrée Course

Choose Three;

Grilled Chicken Bistro Salad
*egg, cured tomato, carrot, butter crouton,
parmesan, buttermilk ranch*

Salmon Nicoise Salad
haricot vert, egg, olives, potato, herb vinaigrette

Grilled Portobello Caprese
*mozzarella, basil, tomato, ciabatta, mixed
greens*
- V -

Vegetable Quiche
served with mixed green salad
- V -

Filet Mignon
duchess potato, broccolini, Zip sauce

Served With:

Epi Bread
with house cultured butter

Dessert Course

Choose One;

Chocolate Tart
*chocolate ganache, sea salt, milk ice cream,
cacao nibs*

Cinnamon Sugar Beignets
salted caramel, caramelized banana

Lemon Boudino
*meyer lemon curd, compressed strawberry,
basil seeds*
- GF -

All Menus Include Coffee, Tea, Soda & Juices
(excludes cappuccino & espresso)

*Menus are subject to 6% sales tax, 20% gratuity and 3% admin fee*Menus are subject to change*Vegan options upon request*Have a special request-let us know*