

BAVETTE'S

steakhouse & bar

HORS D'OEUVRES

Your Choice Of...

• baked •

CRAB CAKE

blue crab, preserved lemon, remoulade

BAKED GOAT CHEESE (circa 1992)
red sauce, fines herbes, garlic bread

SHRIMP COCKTAIL
horseradish, cocktail sauce, dijonnaise

CHILLED SEAFOOD PLATEAUX

*oysters, crab & shrimp cocktail,
supplement \$25 per guest*

SALADS

Your Choice Of...

MIXED GREEN & APPLE SALAD
candied pecans, manchego

SMOKED SALMON CAESAR
crispy potatoes, classic caesar dressing

WEDGE SALAD
egg, bacon, gorgonzola, ranch, onion



SIDES

Your Choice Of...

BUTTERY MASHED POTATOES

WILD MUSHROOMS

TRUFFLE MAC & CHEESE

ELOTE STYLE CORN

CREAMED SPINACH

ENTRÉES & LE BOEUF

Your Choice Of...

ROASTED CHICKEN
lemon, rosemary, chicken jus

BROILED SALMON
au poivre, lemon

SHORTRIB STROGANOFF
button mushrooms, hand cut fettuccine

TRADITIONAL FILET MIGNON
10 oz, béarnaise, steak salt

CLASSIC RIBEYE - CHICAGO CUT
16oz, béarnaise, steak salt

DESSERT

Your Choice Of...

CHOCOLATE CREAM PIE

LEMON MERINGUE PIE

CARROT CAKE

SORBET

ICE CREAM

NEW YEAR'S EVE MENU

\$150 per guest includes celebratory champagne toast