

Bistro Bijoux

Private Party Planning Guide

Welcome to Bistro Bijoux. We are thrilled you have decided to let us host your special event. We strive to provide you with the highest level of food and service on the Gulf Coast. A few guidelines will help us provide you with an extraordinary dinner that your guests will not soon forget.

We request that any party above 15 persons select from our private party menu. Following are several choices to personalize your party, while helping us to provide the high level of service Bistro Bijoux is known for. We are happy to accommodate any special food needs you may have the night of your party (vegetarians, vegans, food allergies).

Restaurant Hours: 5:00 – 10:00 (The restaurant will remain available until 11:30 with limited service for groups who fully book the restaurant. An hourly fee will apply after 11:30)

Private Rooms: Our private dining room will hold parties up to 40 people. Our covered terrace can accommodate 60 guests and is accessible from the private dining room or the main restaurant. Our entire restaurant is available for larger groups and our total capacity is 150 people, please call for details.

Dress Code: While we are a fine dining restaurant we are also located in Florida. We request that no cut off shorts or any type of beach wear be worn. We recommend anything from nice resort wear to semi formal depending on your event. Our restaurant does have a more formal feel to it.

Alcohol and wine list: We have an extensive wine list and a full service bar with many specialty martinis. Your event can have an open bar or you may choose the beverages that will be served beforehand. Please call for details and to request our current wine list.

Hors d'oeuvres

Prices do not include gratuity or sales tax

Passed on platters while your guests arrive or served plated as your guests are seated as an appetizer course. We recommend three pieces for each guest.

Please choose up to three selections for your party

(25 piece minimum)

Jumbo lump crabcakes

Lightly breaded and seared to perfection, with classic remoulade sauce

Oysters and Brie

Tempura fried Gulf oysters, topped with melted brie, served on toasted bread

(Hors d'oeuvres continued)

Ahi Tuna tartare

Asian marinated Gulf tuna served on crisp daikon with avocado

Pepper seared Filet canapé

Served with ginger-shallot marmalade, with ponzu sauce and crisp bread

Crawfish and corn "beignet"

Louisiana crawfish in a lightly spiced fritter with Creole mustard aioli

Caramelized onion and goat cheese tartlet

Sweet onion and tart cheese in a flaky crust

Pesto and shrimp skewers

Alabama Shrimp with pesto and roasted cherry tomato

Salad/Soup

Please choose one selection for your party

Soup du jour

Fresh and seasonal ingredients

Bosc Pear and Field Greens Salad

Balsamic vinaigrette, gorgonzola cheese port cherries and candied pecans

Caesar Salad

Crisp romaine, cherry tomatoes, shaved parmigiano, croutons and black pepper Caesar dressing

Bistro Chopped Salad

Buttermilk ranch dressing, romaine lettuce, cherry tomatoes, sweet corn, and spiced pecans

Entrees

For parties of 40 or less please choose 4, for more than 40, please choose 3.

Bijoux Grouper

Pan sautéed Black Grouper, with cherry tomato confit, steamed asparagus, portabella fritters and roasted garlic aioli

Shrimp and Grits

Wild Alabama Jumbo Shrimp with Anson Mills stone ground grits, French beans, and tomato-tarragon butter sauce

Seared Ahi Tuna

Gulf Yellowfin, seared rare, with coconut jasmine rice, ponzu sauce and cucumber-daikon salad

Tanglewood Farms Chicken Breast

Organic chicken Breast, roasted Yukon potatoes, cipollini onions, asparagus and wild mushroom broth

Veal Scallopine

Paneed Milk fed veal cutlet, with pesto fettuccine and grain mustard cream

"Black Skillet" Filet Mignon

Cast iron seared Angus Beef, with roasted garlic mashed potatoes, creamed swiss chard and natural jus

** We will gladly add lobster or lump crabmeat to any entrée you request*

Desserts

Please choose two selections for your party

Caramelized Pear Bread Pudding

Rich Brioche Pudding with warm whiskey sauce and goat cheese ice cream

Chocolate Cake

Dense chocolate cake with chocolate ganache and coconut pecan topping, vanilla ice cream

Vanilla Bean Crème Brule

Classic style with fresh berries and sweet cream

Fresh Fruit Sorbets

Our selection of seasonal fruit, served with fresh berries

For any questions, requests or to book your event please contact us at one of the following:

Restaurant phone: 850.622.0760

Restaurant fax line: 850.654.7150

Email: info@bistrobijouxdestin.com

We look forward to hearing from you. Thank you for choosing Bistro Bijoux.