

BISTRO  
GRADUATION



To order, email [events@craftedconceptsdenver.com](mailto:events@craftedconceptsdenver.com) or call 720.608.8559

Orders must be placed 3 business days in advance of pickup or delivery. Pick up at **Bistro Vendôme** or one of our staffers will deliver in the Denver area. \$40 delivery fee

HORS D'OEUVRES

**French Onion Tartine**

8.50

all the best from our French onion soup without the soup!

**Crab Fricassee**

**Vol au Vent** 15.00

crispy puff pastry, asparagus, peas, tarragon and Dungeness crab in a light beurre blanc



WINES & MORE

**Cocktails**

Bistro Royale 25.00

Bloody Mary 24.00

Mimosa 24.00

**Wine by the Bottle**

John Phillippe Brut Rosé  
24.00

Jon Luc Colombo Rosé 24.00

Trimbach Pinot Noir 24.00

Trimbach Pinot Blanc 24.00

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATS PRINCIPAUX

**Verlasso Salmon** 26.00

roasted artichokes in a light white wine sauce with carrots, celery root, onions, and a hint of fennel

**Whole Roasted Spring**

**Chicken Blanquette**

35.00 for two people

creamy sauce with mushrooms, pearl onions, marble potatoes, herbs

**Niçoise Salad** 22.00

olive oil poached albacore tuna, Rebel Farms arugula, haricot verts, hard boiled eggs, marbled potatoes, kalamata olives, baby heirloom tomatoes and cucumber

**Bistro's Famous Quiche**

16.00

spring ramps, brie and maitake mushroom, petite greens



BISTRO

VENDÔME



RENDEZVOUS DES AMIS

PETITS PLATS

**Green Beans**

**a la Parisienne** 5.00

tossed in an almond, lemon and butter sauce

**Petite Niçoise Salad**

(no tuna) 6.00

**Orange Blossom & Lavender Pain Perdu**

6.00

apricots and cream



DESSERT

**Coffee Eclairs** 5.00

housemade pâte choux filled with espresso cream and glazed

**Seasonal Fruit**

**Clafoutis** 6.00

a classic French country dessert

**Celebratory Cupcakes**

3.50 each

chocolate, red velvet, vanilla or carrot cake

choice of buttercream or cream cheese icing

decorated with a graduation cupcake topper