



Banquets and Special Event Dining



Boulevard Bistro is an intimate, fine dining restaurant located near Old Town Elk Grove.

The 30 chair Bistro is family owned and operated by Bret and Debbie Bohlmann. Bret Bohlmann, Chef is a graduate of the San Francisco Culinary Academy. The Bohlmanns have transformed the 1908 California Bungalow into one of the finest restaurants in Elk Grove.

The Bistro menu consists of New American Cuisine with French Flair. Ingredients are seasonal and continually changing.

Guests will find the restaurant ideal for small business events, rehearsal dinners, holiday Celebrations and many other special occasions. Menu design can accommodate any event. The home is comfortable for seated parties up to 30 guests. For a strolling appetizer party we can accommodate up to 50.

Please feel free to call with any questions, concerns or special requests.



Our Dining Rooms

The 1908 Bungalow has been converted into 2 dining rooms.

The main dining room with coved ceilings and fire place will seat a maximum of 20 guests.

The second room (the original dining room of the home) has an open beamed ceiling and pendant lighting with a maximum capacity of 10 guests. This dining room is semi private with an oak pocket door partially separating it from the main room.

Deposits & Room Minimums

A \$250 deposit is required to reserve a private room. Reservations can be made no more than six months prior to the date of your event. Private dining requires that a minimum be spent on food and beverage.

Lunch

For Groups of 20 or less Tuesday-Saturday there is a \$500 minimum

For Groups of 20 or more Saturday, Sunday or Monday \$750 minimum

Dinner 5:00 and 7:45

For groups up to 10 Tuesday-Saturday there is a \$750 minimum (no time limit)

For groups up to 20 Tuesday-Saturday there is a \$1500 minimum (2hr)

\$2500 minimum (no time limit)

For groups of 21-30 Tuesday-Saturday there is a \$2000 minimum (2hr)

\$3000 minimum (no time limit)

For private dining Sunday or Monday there is a \$1500 minimum and a 4 hour time limit

Cancellations

Deposits are non-refundable if cancellation occurs within 7 days of the scheduled event.

For all events in the month of December the deposit is non-refundable if cancellation occurs within 30 days of the scheduled event date.

Service

Menus are subject to a 20% service charge and applicable tax.

Menu

Boulevard Bistro requires preset menus for parties of 10 or more.

Menus must be finalized one week prior to the event.

Beverages

All beverages can be offered and will be charged on consumption. Wine selections must be made in advance to ensure that we have the appropriate quantity for your event.

Guarantee

The guaranteed attendance is required no later than seven working days prior to the event date. This number will be considered the minimum. After that date, Boulevard Bistro can only accept increases in the guest count. Boulevard Bistro will charge for the guaranteed number of guests or the actual number of guests that attend, whichever is greater.

Payment

Final payment is due upon completion of the event.

Boulevard Bistro accepts Visa, MasterCard, Discover, American Express, Cash or Company Check.

Audio & Visual

Audio/Visual equipment is available through an outside vendor.

All audio/visual equipment needs to be arranged prior to the event date.

Flowers

Flowers and floral arrangements are available through us as well as personal consultations with the local floral vendor Fireside Florist (916) 685-4564



WHERE THE PASSION FOR GREAT FOOD & FINE WINE COLLIDES

Lunch Menu

2 Course \$20

3 Course \$24

4 Course \$32

Wine Pairing Available

Starters

Albacore Tuna with Green Coconut Curry and Micro Greens

Mushroom Brochette

Shrimp Cake, Roasted Corn Salsa, Red Pepper Aioli

Lamb Loin on Julianne of Winter Root Vegetables

Puff Pastry with Cranberry and Brie

Mixed Baby Green Salad with Goat Cheese and Roasted Peppers

Baby Iceberg, Chopped Heirloom Tomatoes, Blue Cheese, Pepper Cured Bacon and a Roasted

Garlic Chive Dressing

Puree of Arugula Soup

Lobster Bisque

(\$5 Supplement Charge)

Entrees

Please choose up to 3 options for your party

Pan Seared Salmon or Sea Scallops with Butternut Squash and Sage Risotto

Oven Roasted Pork Tenderloin Mashed Sweet Potatoes

Grilled N.Y. Steak with Blue Cheese Mac & Cheese and Sautéed Spinach

Rack of Lamb with Potatoes Pave, Cabernet Reduction

Goat Cheese and Chive Linguini

Creamy Polenta with Oyster, Shitake and Button Mushrooms with a Garlic Shallot Butter

Dessert

Raspberry Sorbet with Fresh Berries

Crème Brulee

Pumpkin and Cinnamon Bread Pudding with Molasses Anglaise

Seasonal Cheese Cake

Chocolate Decadence



WHERE THE PASSION FOR GREAT FOOD & FINE WINE COLLIDES

Dinner Menu

3 Course \$40

4 Course \$48

5 Course \$55

Wine Pairing Available

Starters

*Albacore Tuna with Green Coconut Curry and Micro Greens
Mushroom Brochette*

(With Foie Gras \$15 Supplement Charge)

Shrimp Cake, Roasted Corn Salsa, Red Pepper Aioli

Lamb Loin on Julianne of Winter Root Vegetables

Puff Pastry with Cranberry and Brie

Soups & Salads

*Mixed Baby Green Salad with Goat Cheese and Roasted Peppers
Baby Iceberg, Chopped Tomatoes, Blue Cheese, Pepper Cured Bacon and a
Roasted Garlic Chive Dressing*

Puree of Arugula Soup

Lobster Bisque

(\$5 Supplement Charge)

Entrees

Please choose up to 3 options for your party

N.Y. Steak Grilled, Topped with Blue Cheese and a Cabernet Reduction

Pan Seared Halibut with Butternut Squash and Sage Risotto

Goat Cheese and Chive Linguini

(With Lobster \$15 Supplement Charge)

Oven Roasted Pork Tenderloin Mashed Sweet Potatoes & Celeriac Apple Slaw

*Chicken Breast Stuffed with Ricotta Cheese, Roasted Red Peppers, Pine Nuts and Spinach
with Basil Mashed Potatoes*

Grilled Kobe Rib-Eye with Wasabi Potatoes and Sautéed Spinach

(\$10 Supplement Charge)

*Rack of Lamb Oven Roasted Served with a Sauce of Shallots, Veal Stock and
Infused with Fresh Mint*

Dessert

Raspberry Sorbet with Fresh Berries

Crème Brulee

Pumpkin and Cinnamon Bread Pudding with Molasses Anglaise

Seasonal Cheese Cake

Chocolate Decadence



WHERE THE PASSION FOR GREAT FOOD & FINE WINE COLLIDES

Strolling Appetizer and Canapé Collection

Granite Display

Assorted Cheeses and Fresh Baguette
\$6 Per Person

Marble Display

Cheese, Seasonal Fruit, Cured and Smoked Meats, and Assorted Breads
\$5 Per Person
(20 people or more)

Strolling Trays

\$1 to \$3 per piece
Before dinner 3-5 per person
Appetizer party 8 to 10 per person

Vegetarian Strudel Squares
Shrimp, Tortilla Crisp, Roasted Corn and Smoked Tomato Salsa
Smoked Salmon with Crème Fraîche
Canapés with Goat Cheese, Sundried Tomato and Fresh Basil
Roasted Lamb Chops with Caramelized Onion Balsamic Jam
Puff Pastry with Cranberry and Brie
Mushroom Brochette
(With Foie Gras \$2.50 Supplement Charge)
Albacore Tuna with Green Coconut Curry and Micro Greens
Chicken Apple Walnut Salad in Radicchio Leaves
Shrimp Cake, Roasted Corn Salsa, Red Pepper Aioli
Roasted Beef Tenderloin Garlic Baguette with Horseradish Crème
Seasonal Fish Appetizers

Assortment of Dessert Petit fours

\$2 to \$3.50 ea





WHERE THE PASSION FOR GREAT FOOD & FINE WINE COLLIDES

Banquet Request and Credit Card Authorization

Function Date: _____
Time: _____
Guest Count: _____

Function Name: _____

Contact Name: _____

Address: _____

Phone: _____

Email: _____

I understand that the \$250 Credit Card Deposit is to guarantee the availability of the banquet facility for the above scheduled event.

The deposit is non-refundable unless a cancellation is made 7 days prior to event date and 30 days prior in the month of December. I understand that the deposit will be applied to the final bill.

To be applied to: _____ Expiration: _____
Credit Card Number

Card Holder Name: _____

Billing Address: _____

Authorized Signature: _____ Date: _____