

EVENTS AT BARDOT

WE LOVE TO PARTY AT BARDOT!

The following menus were designed to give the optimal dining experience for parties with 12 guests or more. We have whittled down our extensive menu to our most popular (and diet-diverse!) offerings so that you can be sure that all of your guests will have an amazing meal!

BRUNCH 39

Baby Shower? Bridal Shower? Any kind of Shower really... Our Brunch Preset menu has the perfect mix of breakfast and lunch options!

Saturday or Sunday from 10am - 2pm

LUNCH 37

Looking for a a great way to reward your team? Our 3 course lunch is a perfect afternoon retreat right here in Claremont!

Monday - Friday from 11am - 3pm

DEAN'S DINNER 45

This is "Upscale Casual" dining at its best! An assortment of appetizers hit the table as guests arrive, giving them a chance to have a drink, make their Soup/Salad and Dinner Entree selections, and no one has to fight over dessert because we bring a little bit of everything!

Sunday - Thursday from 4pm - 9pm

CHANCELLOR'S DINNER 55

Looking to up the ante on your dinner event? Our Chancellor's dinner offers the same amazing offerings as our Dean's Dinner, but adds in our famous Peruvian Ceviche with the appetizer offerings, and gives your guests a chance to enjoy our exceptional Petite Filet Mignon with dinner.

Monday - Friday from 4pm - 9pm

* Required if your party is on a Friday or Saturday Night.

BARDOT

206 W. Bonita Avenue Claremont • 909.621.2255 • events@bardotrestaurant.com

BRUNCH

\$39 PER PERSON • 10AM-3PM SAT-SUN

Coffee, iced tea, & sodas included. Tax and gratuity not included.

(v) vegetarian | (vv) vegan | (g) gluten free

APPETIZERS FOR THE TABLE

TRUFFLE & PARMESAN FRIES (v/g)

Served with ketchup and truffle aioli

PERUVIAN CEVICHE (g)

Baqueta sea bass marinated in lime juice, Aji Amarillo peppers, red onions, cilantro, served with its "Leche de Tigre"

SECOND COURSE OPTIONS

STEELHEAD

SALMON SALAD (g)

Grilled, over mixed spinach, radicchio, fresh raspberries, tomatoes, cucumbers, red onion, raspberry balsamic vinegar dressing

CRAB LOUIS (g)

Crab meat, Iceberg lettuce, avocados, asparagus, tomatoes, homemade thousand island dressing

GORGONZOLA BURGER

½ lb. ground choice chuck, gorgonzola, Gruyère, arugula, fried onions, truffle aioli

CHICKEN CLUB SANDWICH

Grilled chicken breast, artisan bacon, little gem lettuce, heirloom tomato, house mayo, on white bread

DESSERT ASSORTMENT

An assortment of our standard and seasonal desserts

SPICY AHI TUNA TARTARE (g)

Sashimi grade Ahi Tuna, red onion, ginger, sesame seed, chili oil, seaweed salad, mango, house guacamole and wonton chips

GOAT CHEESE LOLLIPOPS (v)

Panko crusted, clover honey, roasted almonds

BACON & EGGS SANDWICH

Scrambled eggs, artisan bacon, swiss cheese on a crispy baguette

EGGS BENEDICT

Toasted English muffin, Canadian bacon, poached eggs, Hollandaise sauce served with fingerling potatoes and fruit salad

KITCHEN SINK BURRITO

Bacon, ham, sausage, onions, bell peppers, tomatoes, scrambled eggs, cheddar cheese served with fingerling potatoes and fruit salad

DENVER OMELET (g)

Diced ham, onions, bell peppers, cheddar cheese served with fingerling potatoes and fruit salad

BERRIES & CRÈME BRÛLÉE WAFFLE

* All large parties will be given a 2.5 hour dining window. Large Brunch Parties must arrive by 10:30am and finish by 12:30pm. An 18% gratuity will be added to all parties with 12 or more adults.

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LUNCH

\$37 PER PERSON • 11AM-4PM MON-FRI

Coffee, iced tea, & sodas included. Tax and gratuity not included.

(v) vegetarian | (vv) vegan | (g) gluten free

APPETIZERS FOR THE TABLE

SEASONAL TOMATOES & BURRATA (v/g)

House pesto, lemon juice, extra-virgin olive oil, balsamic reduction, fresh basil

GRILLED BEEF SATAY

Marinated flank steak, spicy peanut sauce, pickled cucumbers

LUNCH ENTRÉE CHOICES

STEELHEAD SALMON SALAD (g)

Grilled, over mixed spinach, radicchio, fresh raspberries, tomatoes, cucumbers, red onion, raspberry balsamic vinegar dressing

COBB SALAD (g)

Iceberg Lettuce, romaine, watercress, grilled chicken breast, chopped bacon, tomatoes, bleu cheese crumbles, avocado, chives, hard-boiled egg, choice of dressing

WARM ASIAN CHICKEN SALAD (g) 16

Chinese cabbage, sesame seeds, honey, rice vinegar, green onions, cashews, snow peas, crispy rice noodles

DESSERT ASSORTMENT

An assortment of our standard and seasonal desserts

PERUVIAN CEVICHE (g)

Baqueta sea bass marinated in lime juice, Aji Amarillo peppers, red onions, cilantro, served with its “Leche de Tigre”

GOAT CHEESE LOLLIPOPS (v)

Panko crusted, clover honey, roasted almonds

VEGAN GLUTEN FREE PASTA (v/g/vv)

Young vegetables sautéed in extra virgin olive oil, cherry tomato, roasted pine nuts, vegan pesto

GORGONZOLA BURGER

½ lb. ground choice chuck, gorgonzola, Gruyère, arugula, fried onions, truffle aioli

CHICKEN CHIPOTLE

Grilled free-range chicken breast, marinated in lime juice and garlic, red onion, tomato, cilantro, little gem lettuce, chipotle aioli, on a crispy baguette

PORTOBELLO (v)

Grilled Portobello mushroom, burrata, Roma tomato, arugula, pesto aioli on a ciabatta roll

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DEAN'S DINNER

\$45 PER PERSON • 4PM-9PM SUN-THU

Coffee, iced tea, & sodas included. Tax and gratuity not included.

(v) vegetarian | (vv) vegan | (g) gluten free

APPETIZERS FOR THE TABLE

TRUFFLE & PARMESAN FRIES (v/g)

Served with ketchup and truffle aioli

GOAT CHEESE LOLLIPOPS (v)

Panko crusted, clover honey, roasted almonds

GRILLED BEEF SATAY

Marinated flank steak, spicy peanut sauce, pickled cucumbers

SOUP OR SALAD CHOICES

BARDOT SALAD (v/g)

Baby spinach, blue cheese crumbles, candied walnuts, sliced pears, tarragon Dijon vinaigrette

TOMATO BISQUE (v/g)

Tomatoes, onions, garlic, basil, heavy cream

DINNER CHOICES

CRAB LOUIS (g)

Crab meat, Iceberg lettuce, avocados, asparagus, tomatoes, homemade thousand island dressing

VEGAN GLUTEN FREE PASTA (v/g/vv)

Young vegetables sautéed in extra virgin olive oil, cherry tomato, roasted pine nuts, vegan pesto

STEELHEAD SALMON

Pan seared, organic red quinoa, Niçoise olives, red onion, mango, edamame, olive oil

SHELTON FARMS CHICKEN BREAST

Oven roasted, forest mushrooms, creamy polenta, fava beans, mushroom velouté

BEEF SHORT RIBS

Slow-braised in red zinfandel, horseradish mashed potatoes, peas, carrots

DESSERT ASSORTMENT

An assortment of our standard and seasonal desserts

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CHANCELLOR'S DINNER

\$55 PER PERSON • 4PM-9PM DAILY (REQUIRED FOR FRI & SAT EVENINGS)

Coffee, iced tea, & sodas included. Tax and gratuity not included.

(v) vegetarian | (vv) vegan | (g) gluten free

APPETIZERS FOR THE TABLE

TRUFFLE & PARMESAN FRIES (v/g)

Served with ketchup and truffle aioli

PERUVIAN CEVICHE (g)

Baqueta sea bass marinated in lime juice, Aji Amarillo peppers, red onions, cilantro, served with its "Leche de Tigre"

SOUP OR SALAD CHOICES

BARDOT SALAD (v/g)

Baby spinach, blue cheese crumbles, candied walnuts, sliced pears, tarragon Dijon vinaigrette

DINNER CHOICES

CRAB LOUIS (g)

Crab meat, Iceberg lettuce, avocados, asparagus, tomatoes, homemade thousand island dressing

SHELTON FARMS CHICKEN BREAST

Oven roasted, forest mushrooms, creamy polenta, fava beans, mushroom velouté

VEGAN GLUTEN FREE PASTA (v/g/vv)

Young vegetables sautéed in extra virgin olive oil, cherry tomato, roasted pine nuts, vegan pesto

DESSERT ASSORTMENT

An assortment of our standard and seasonal desserts

GRILLED BEEF SATAY

Marinated flank steak, spicy peanut sauce, pickled cucumbers

GOAT CHEESE LOLLIPOPS (v)

Panko crusted, clover honey, roasted almonds

TOMATO BISQUE (v/g)

Tomatoes, onions, garlic, basil, heavy cream

STEELHEAD SALMON

Pan seared, organic red quinoa, Niçoise olives, red onion, mango, edamame, olive oil

PETITE FILET MIGNON - 7oz

Served with mashed potatoes, grilled asparagus, and 3 House Dipping Sauces: Chimichuri, Béarnaise, Creamy Horseradish.

BEEF SHORT RIBS

Slow-braised in red zinfandel, horseradish mashed potatoes, peas, carrots

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