



BIEN SHUR – Tier I

SALAD

Caesar Salad

romaine/herbed crouton / prosciutto/parmesan chip

ENTRÉE (choice of one)

Filet Mignon

brussels sprouts, onions, cashew, fingerling potato & feta hash/herbed demi-glace

$\frac{1}{2}$ Roasted Boneless Chicken

butter braised leeks, pears, jalapeno & fingerling potatoes

Crispy Skin Atlantic Salmon

calabacitas/white wine sauce

House-Made Pasta

hand crushed tomatoes/fresh basil/shaved asiago/crispy garlic

DESSERT

Decadent Tartlette Trio

dark chocolate/milk chocolate/white chocolate/exotic toppings

Coffee Service

\$49 ++ (price does not include tax or 20% gratuity)



BIEN SHUR – Tier II

SOUP

SW Crab Bisque

blue lump crab/pico de gallo/crispy tortilla strips

SALAD

Chopped Salad

*maytag bleu cheese / creamy bleu cheese bacon vinaigrette / baby heirloom tomatoes
cucumber/shaved red onions/crispy bacon*

ENTRÉE (choice of one)

Filet Mignon

brussels sprouts, onions, cashew, fingerling potato & feta hash/herbed demi-glace

1/2 Roasted Boneless Chicken

butter braised leeks, pears, jalapeno & fingerling potatoes

Crispy Skin Atlantic Salmon

calabacitas/white wine sauce

House-Made Pasta

hand crushed tomatoes/fresh basil/shaved asiago/crispy garlic

DESSERT

Decadent Tartlette Trio

dark chocolate/milk chocolate/white chocolate/exotic toppings

Coffee Service

\$59++ (price does not include tax or 20% gratuity)



BIEN SHUR –Tier III

Appetizer

Jumbo Lump Crab Cake

NM green chile & squash stuffed/pepitas & squash chutney

Salad

Caesar Salad

romaine/herbed crouton/prosciutto/parmesan chip

Entrees (choice of one)

Filet Mignon

brussels sprouts, onions, cashew, fingerling potato & feta hash/herbed demi-glace

½ Roasted Boneless Chicken

butter braised leeks, pears, jalapeno & fingerling potatoes

Surf & Turf

*petite filet mignon/lobster tail/red chile hollandaise/green chile whipped mashed
tarragon glazed carrots*

Chilean Sea Bass

pecan encrusted/succotash& black bean/apricot gastrique

House-Made Pasta

hand crushed tomatoes/fresh basil/shaved asiago/crispy garlic

Dessert (choice of one)

Decadent Tartlette Trio

dark dark chocolate/milk chocolate/white chocolate/exotic toppings

Double Vanilla Crème Brulee

creme brulee with a double kick of vanilla

Coffee Service

\$79++ (price does not include tax or 20% gratuity)



BIEN SHUR –Tier IV

Amuse

A little gift from the Chef

Appetizer

House Made Beef Ravioli

stuffed with filet mignon/roasted garlic/red chile veloute/queso fresco/poached egg

Salad (choice of one)

Caesar Salad

romaine/herbed crouton/prosciutto/parmesan chip

Chopped Salad

*maytag bleu cheese/creamy bleu cheese bacon vinaigrette/baby heirloom tomatoes
cucumber/shaved red onions/crispy bacon*

Entrees (choice of one)

Filet Mignon

brussels sprouts, onions, cashew, fingerling potato & feta hash/herbed demi-glace

1/2 Roasted Boneless Chicken

butter braised leeks, pears, jalapeno & fingerling potatoes

12oz Slow Roasted Prime Rib of Beef

garlic mashed potatoes/chefs vegetable/au jus

Surf & Turf

*petite filet mignon/lobster tail/red chile hollandaise/green chile whipped mashed
tarragon glazed carrots*

Chilean Sea Bass

pecan encrusted/succotash & black bean/apricot gastrique

House-Made Pasta

hand crushed tomatoes/fresh basil/shaved asiago/crispy garlic

Dessert (choice of one)

Decadent Tartlette Trio

dark chocolate/milk chocolate/white chocolate/exotic toppings

Double Vanilla Crème Brulee

crème brulee with a double kick of vanilla

Coffee Service \$89 ++ (price does not include tax or 20% gratuity)



BIEN SHUR –Tier V

Amuse

A little gift from the Chef

Appetizer

Seared Scallop

Black garlic aioli/pistachio crumble/wilted spinach

Salad (choice of one)

Roasted Beet Salad

*mixed greens/pear/root vegetables/baby heirloom tomatoes
toasted pepitas/NM herbed goat cheese*

Chopped Salad

cucumber/shaved red onions/crispy bacon

Entrees (choice of one)

1/2 Roasted Boneless Chicken

butter braised leeks, pears, jalapeno & fingerling potatoes

12oz Slow Roasted Prime Rib of Beef

garlic mashed potatoes/chefs vegetable/au jus

Surf & Turf

*petite filet mignon/lobster tail/red chile hollandaise/green chile whipped mashed
tarragon glazed carrots*

Dbf Cut Pork Chop

*honey mustard brined/caramelized onions/fingerling potatoes
garlic haricots verts/honey mustard beurre blanc*

Tomahawk Ribeye

(must be ordered 72hrs in advance)

charred tomato/grilled asparagus/garlic mashed potatoes

Chilean Sea Bass

pecan encrusted/succotash& black bean/apricot gastrique

Dessert (choice of one)

Decadent Tartlette Trio 8

dark chocolate/milk chocolate/white chocolate/exotic toppings

Double Vanilla Crème Brulee

crème brulee with a double kick of vanilla

Coffee Service \$104++ (price does not include tax or 20% gratuity)



Reception Packages

Choose 2 Items \$16++ per person

Choose 3 Items \$20++ per person

Choose 4 Items \$24++ per person

Choose 5 Items \$32 per person

Chips & Duo of House Made Salsas

Imported & Domestic Cheeses

Smoked Macaroni & Cheese

Sliced Fresh Seasonal Fruit Display/Mint yogurt

Vegetable Escabeche/Chimichurri/Avocado Salsa

Assorted Grilled Vegetable Platter/Basil Aioli

***** The following items are based on 2.5 pieces per person *****

Mozzarella Caprese Sliders

Red Chile Garlic Filet Mignon Bites/Tortillas

Bien Shur Wings with Assortment of Sauces

Mini Crab Cakes/Sweet Chile Aioli

Mini Beef & Shrimp Wellingtons/ Red Wine Demi Sauce

Fried Polenta / Asiago Chip

La Cumbre Jumbo Shrimp Michelada Cocktail

crisp blue corn tortilla

(\$4 per Shrimp)

ACTION STATION

Cooked to order directly in front of you and your guests

Thai Mussels

ginger coconut broth/red bell pepper & onion/thai chile peppers

(7 per person)



RESERVATION & EVENT POLICIES

- Credit Cards are needed for all Holiday Parties. The Credit Card on file will not be charged for the event unless instructed by the guest
- \$25 cancellation fee per person if the group fails to cancel their party within 72 hours
- Minimum guarantees must be received 72 hrs prior to event – Tuesday and Wednesday party Guarantees must be received by the Saturday before
- Specific Area of the restaurant are not promised or guaranteed. Bien Shur Management reserves the right to place the event in any part of Bien Shur as needed.
- Reception Parties on Friday and Saturday nights located in the Patio must end by 7:30pm. Guests are allowed to stay in the area but the area will be opened to the public
- Reception parties on the Patio of a minimum of 50 guests will have a bartender in attendance. If a group has a party of under 50 guests and would like a private bartender it is a cost of \$100
- All Events are subject to a 20% gratuity
- All Events are charge with 1 form of payment and 1 check. Separate checks are not permitted on Large Events