



BIEN SHUR – Tier I

SALAD

Roasted Beet Salad

*roasted beets/mixed greens/pear/pickled jicama/baby heirloom tomatoes/toasted peppitas
NM herbed goat cheese/beet vinaigrette*

ENTRÉE (Guests choice of one)

Filet Mignon

brussels sprouts hash/herbed compound butter

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

butter braised leeks, pears, jalapeno & mashed potatoes

Atlantic Salmon

grilled asparagus/salt baked tomato/quinoa/hollandaise

House-Made Pasta

exotic mushroom/brandy

DESSERT

Apple Pie Panna Cotta

*apple/cinnamon panna cotta/hazelnut shortcake/caramel sauce
florentine cookie/hazelnut crumble*

Agapao Coffee Service

\$61 ++

(price does not include tax or 20% gratuity)



BIEN SHUR – Tier II

SOUP

Acorn Squash Bisque
manila clam/peppitas

SALAD

Roasted Beet Salad
roasted beets/mixed greens/pear/pickled jicama/baby heirloom tomatoes/toasted peppitas
NM herbed goat cheese/beet vinaigrette

ENTRÉE (Guests choice of one)

Filet Mignon
brussels sprouts hash/herbed compound butter

$\frac{1}{2}$ Roasted Boneless Chicken
butter braised leeks, pears, jalapeno & mashed potatoes

Atlantic Salmon
grilled asparagus/salt baked tomato/quinoa/hollandaise

House-Made Pasta
exotic mushroom/brandy

DESSERT

Apple Pie Panna Cotta
apple/cinnamon panna cotta/hazelnut shortcake/caramel sauce
florentine cookie/hazelnut crumble

Agapao Coffee Service

\$71++

(price does not include tax or 20% gratuity)



BIEN SHUR –Tier III

Appetizer

Green Chile Jumbo Lump Crab Cake

red chile apricot gastrique

SALAD

Lemon & Arugula Salad

shaved asiago/lemon wedges/honey lemon vinaigrette/herbed croutons

Entrees (Guests choice of one)

Filet Mignon

brussels sprouts hash/herbed compound butter

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

butter braised leeks, pears, jalapeno & mashed potatoes

Wagyu Steak Frites

American kobe skirt steak/chef's vegetable/red chile tomato sauce

Chilean Sea Bass

jasmine tea infused forbidden rice/cucumber ginger gazpacho/crispy leeks

House-Made Pasta

exotic mushroom / brandy

Dessert (Guests choice of one)

Apple Pie Panna Cotta

apple/cinnamon panna cotta/hazelnut shortcake/caramel sauce

florentine cookie/hazelnut crumble

Dark Chocolate Cake

semi-sweet/sweet chocolate mousse/marcona almond tuille

Agapao Coffee Service

\$81++ (price does not include tax or 20% gratuity)



BIEN SHUR –Tier IV

Amuse

A little gift from the Chef

Appetizer

Shrimp Michelada

jumbo shrimp/cerveza/lime

Salad (Guests choice of one)

Lemon & Arugula Salad

shaved asiago/lemon wedges/honey lemon vinaigrette/herbed croutons

Waldorf Salad

fresh apples/celery/grapes/walnuts/dressed in mayonnaise

Entrees (Guests choice of one)

Filet Mignon

brussels sprouts hash/herbed compound butter

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

butter braised leeks, pears, jalapeno & mashed potatoes

12oz Slow Roasted Prime Rib of Beef

garlic mashed potatoes/chefs vegetable/au jus

Risotto

bay scallops/truffle

Chilean Sea Bass

jasmine tea infused forbidden rice/cucumber ginger gazpacho/crispy leeks

New Zealand Lamb Loin

chimichurri/potato & leek crisp/baby carrots/lamb jus

Dessert (Guests choice of one)

Apple Pie Panna Cotta

apple/cinnamon panna cotta/hazelnut shortcake/caramel sauce

florentine cookie/hazelnut crumble

Dark Chocolate Cake

semi-sweet/sweet chocolate mousse/marcona almond tuille

Agapao Coffee Service \$91 ++ (price does not include tax or 20% gratuity)



BIEN SHUR –Tier V

Amuse

A little gift from the Chef

Appetizer

Lobster Ravioli

preserved lemon/herbs

Salad (Guests choice of one)

Lemon & Arugula Salad

Shaved asiago/lemon wedges/honey lemon vinaigrette/herbed croutons

Waldorf Salad

fresh apples/celery/grapes/walnuts/dressed in mayonnaise

Entrees (Guests choice of one)

1/2 Roasted Boneless Chicken

butter braised leeks, pears, jalapeno & mashed 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*

Tomahawk Ribeye

charred tomato/grilled asparagus/bacon cheddar dusted chips

Chilean Sea Bass

jasmine tea infused forbidden rice/cucumber ginger gazpacho/crispy leeks

House-Made Pasta

Exotic Mushroom/Brandy

Dessert (Guests choice of one)

Apple Pie Panna Cotta

*apple/cinnamon panna cotta/hazelnut shortcake/caramel sauce
florentine cookie/hazelnut crumble*

Dark Chocolate Cake

semi-sweet/sweet chocolate mousse/marcona almond tuille

Agapao Coffee Service

\$108++ (price does not include tax or 20% gratuity)

(Tomahawk Steaks must be Pre-Ordered)



Reception Packages

Choose 2 Items \$18++ per person

Choose 3 Items \$22++ per person

Choose 4 Items \$25++ per person

Choose 5 Items \$33 per person

Chips & Duo of House Made Salsas

Imported & Domestic Cheeses

Smoked Macaroni & Cheese

Sliced Fresh Seasonal Fruit Display/Mint yogurt

Charcuterie / Cured meats/International cheese/jam/exotic salt

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 Wellingtons/ Red Wine Demi Sauce

Fried Polenta / Asiago Chip

Tequila Brined Jumbo Shrimp Cocktail

cocktail sauce/crisp blue corn tortilla

(\$4 per Shrimp)

ACTION STATION

Cooked to order directly in front of you and your guests

Your Choice of :Steamed Mussels or Manzanilla Clams or Jumbo Shrimp

Bacon Mirapoix /White Wine/Butter/Herbs/Grilled Bread

(\$9 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