



BAZATI



# BRUNCH

\$45 PER PERSON

Food Portion Only

(Bottled Water, Soda, Iced Tea, Beer,  
Wine, and Cocktails Not Included)

SHOULD YOU WISH TO  
OFFER A BUFFET STYLE  
MENU vs PRE-FIXE:  
\$35 PER PERSON

HOST WOULD PRE-SELECT THE  
FOLLOWING OPTIONS:

TWO STARTERS  
THREE MAIN COURSES  
TWO DESSERTS

SELECT THREE OPTIONS PER COURSE

## TO START

### SHRIMP & AVOCADO SALAD

arugula, strawberries, honey crisp apple, red plum vinaigrette

### TOMATO SALAD

fresh heirlooms, criollo onions, whipped herb feta, cucumber

### YOGURT PARFAIT

chef's selection of seasonal fruit

## MAIN COURSE

### CRAB OMELET

lump crab meat, heirloom tomato, brie

### FRENCH TOAST

sliced sourdough, berry compote, coconut cream

### HOMESTYLE BREAKFAST

two scrambled eggs, bacon, grits, toast

### CHICKEN & WAFFLE

buttermilk fried chicken, belgian waffle, spicy plum honey

### SHRIMP & GRITS

fried grit cake, creole cream sauce

### BREAKFAST BURGER

10 oz house burger, bacon jam, fried onion, strings, eggs,  
smoked gouda

## TO FINISH

### TIRAMISU

### TRES LECHES CAKE

### STRAWBERRY CHEESECAKE

### CHOCOLATE CAKE



# DINNER

## OPTION ONE

\$56 PER PERSON

Food Portion Only

(Bottled Water, Soda, Iced Tea, Beer,  
Wine, and Cocktails Not Included)

SHOULD YOU WISH TO  
OFFER A BUFFET STYLE  
MENU vs PRE-FIXE:  
\$50 PER PERSON

HOST WOULD PRE-SELECT THE  
FOLLOWING OPTIONS:

TWO STARTERS  
THREE MAIN COURSES  
TWO DESSERTS

SELECT THREE OPTIONS PER COURSE

## TO START

### SOUP

asparagus consommé, butter confit crab

### SHRIMP & AVOCADO SALAD

arugula, strawberries, honey crisp apple, red plum vinaigrette

### SMOKED BEETS

blueberries, champagne vinaigrette, carrot leaf greens

## MAIN COURSE

### SEAFOOD PASTA

spaghetti, mussels, clams, shrimp, beet and white wine garlic  
butter, fresh basil

### CHICKEN ROULADE

springer mountain farm chicken, stuffed with fresh herbs,  
calabrian chiles, broccoli rapini, thyme infused brown butter

### BURGER

10 oz bourbon bacon jam, smoked gouda, crispy onion &  
jalapeño

## TO FINISH

TIRAMISU

TRES LECHES CAKE

RED VELVET CAKE

STRAWBERRY CHEESECAKE



# DINNER

SELECT THREE OPTIONS PER COURSE

## OPTION TWO

\$70 PER PERSON

Food Portion Only

(Bottled Water, Soda, Iced Tea, Beer, Wine, and Cocktails Not Included)

## TO START

### SOUP

asparagus consommé, butter confit crab

### FOCACCIA

house olive oil bread, pesto, olive tapenade, olive oil

### SHRIMP & AVOCADO SALAD

arugula, strawberries, honey crisp apple, red plum vinaigrette

SHOULD YOU WISH TO OFFER A BUFFET  
STYLE MENU vs PRE-FIXE:  
\$65 PER PERSON

HOST WOULD PRE-SELECT THE FOLLOWING  
OPTIONS:

TWO STARTERS  
THREE MAIN COURSES  
TWO DESSERTS

## MAIN COURSE

### SEAFOOD PASTA

spaghetti, mussels, clams, shrimp, beet and white wine garlic butter, fresh basil

### FISH OF THE DAY

chef's selection of seasonal fish

### CHICKEN ROULADE

springer mountain farm chicken, stuffed with fresh herbs, calabrian chiles, broccoli rapini, thyme infused brown butter

### FILET

10 oz bourbon bacon jam, smoked gouda, crispy onion & jalapeño

### BURGER

10 oz bourbon bacon jam, smoked gouda, crispy onion & jalapeño

### PAN SEARED DUCK BREAST

frisee & summer melon salad, guajillo ceil honey glaze

### SCALLOPS

georges bank scallops, baby grilled fennel, whipped cilantro, grilled mushrooms, chili oil

## TO FINISH

TIRAMISU

STRAWBERRY CHEESECAKE

RED VELVET CAKE

TRES LECHES CAKE



# DINNER

## OPTION THREE

\$125 PER PERSON

Food/Wine Portion Only

(Bottled Water, Soda, Iced Tea, Beer,  
Wine, and Cocktails Not Included)

## *Chef's Table Package*

Allow us to prepare a six-course dinner tailored to your palate. Package includes a meeting with Chef Greg and our Beverage Director to customize the menu of your choice, along with wine pairings. Passed canapés may also be included.

Please note we will be sourcing specialty items for this package, so, your exact guest count and menu must be confirmed three days before the event. We may not be able to accommodate additional guests, should your party increase in size.

Bazati will be forced to charge you for the reported guest count, should your party decrease in size.

### *Package Includes:*

Custom 6-Course Tasting Menu  
Glass of Champagne upon arrival  
Private table for 6-8 guests  
Custom Wine Pairings



# CANAPÉS

EACH ORDER EQUALS  
ONE DOZEN CANAPÉS;  
CHEF RECOMMENDS 5-7  
PIECES PER PERSON, PER  
HOUR

BAZATI IS HAPPY TO  
ACCOMMODATE SPECIAL  
CANAPÉ REQUESTS FOR  
YOUR EVENT.

## CANAPÉS

\$26

### CAPRESE ON TOAST POINTS

sourdough toast points

### SHRIMP & ARUGULA AVOCADO TOAST

avocado smash, shrimp, arugula, sourdough toast point

\$36

### MUSHROOM ARANCINI

fried risotto w/ mushroom

### STUFFED DATES

bacon wrapped, gorgonzola

\$44

### MINIATURE CRAB CAKES

lemon beurre blanc and capers tapenade

### LAMB LOLLI-POPS

herb crusted with mint demi

## DESSERT CANAPES

\$32

### CHOCOLATE TRUFFLES

## PLATTERS

### FLANK & SKIRT CHIMICHURRI ROULADE CARVING STATION

\$54 PER DOZ GUESTS

### ARTISANAL CHEESE PLATTER (V)

\$10 PER PERSON

### HOUSE CHARCUTERIE PLATTER

\$10 PER PERSON

# Wine

## BUBBLES

Pierre Sparr, Brut Rosé NV	14   52
Barcino, Cava Bruta Belle Epoque, Spain NV	14   52
Bouvet Ladubay Crémant De Loire, France NV	15   56
Collet Brut, Champagne France NV	22   110
Collet Brut Rosé, Champagne France NV	120
Veuve Clicquot, Brut, Champagne France NV	24   120
Krug, Champagne Brut, Grand Cuvée NV	650
Krug Rosé, France, 21 Eme Edition NV	965
Dom Pérignon, P2, Champagne, France 2000	1200

## WHITE

Louis Latour, Grand Ardèche, Chardonnay, France '20	13   48
Le Monde Pinot Grigio, Italy '20	14   52
Louis Jadot Blanc, Chardonnay, Bourgogne France '20	60
Château Thieuley, Bordeaux Blanc Blend, France '20	16   60
Domaine Auchère, Sancerre, France '21	65
Gérard Bertrand, Picpoul De Pinet, France '20	70
ZD Chardonnay, Napa Valley California '21	20   76
Pascal & Renaud, Pouilly-Fuissé Vieilles Vignes, Burgundy Fr '19	85
Dr. Loosen, Ürziger Würzgarten Spätlese Riesling, Ger '19	91
Chateau La North Chateauneuf-Du-Pape Blanc	108

## ROSÉ

Banshee, Rosé, Mendocino County, California '21	14   52
Diving Into Hampton Waters Rosé, Languedoc France '21	16   60
Château Peyrassol, Côtes De Provence Rosé, France '21	72

## RED

Patient Cottat Le Grand Caillou, Pinot Noir, France '20	14   52
Château Gabaron, Bordeaux, 100% Cabernet, France '19	14   52
Gérard Bertrand, Lorbrières Heresie Red Blend, France '18	16   56
Cèdre Heritage, Malbec, Cahors, France '18	16   56
Château La Nerthe Les Cassagnes, Côte Du Rhône, France '20	18   68
Cuvelier Los Andes, Cabernet Sauvignon, Argentina '18	68
Bodegas La Cartuja, Gamacha Blend, Priorat Spain '18	74
La Bastide Blanche, Rouge, Bandol Provence, France '18	75
Anne Pichon "Sauvage" Grenache Noir, Rhône, France '21	20   76
Lassegue Les Cadrans, St. Emilion Gran Cru, France '19	98
Tormaresca, Salento Primitivo Torricoda, Italy '19	100
Couvent Des Thorins Moulin-À-Vent, Gamay, Beaujolais, France '19	109
Château La Croix St. André, Lelande-De-Pomerol, France '18	120
Allegrini, Amarone Della Valpolicella Classico, Veneto, Italy '17	150
Clos De L'oratoire, Des Papes, Châteauneuf-Du-Pape, France '17	166
Château Belgrave, Haut-Médoc Grand Cru, Bordeaux, France '14	209

# Cocktails

## ESTRELLA MARGARITA | 16

cazadores reposado, dry curacao, fresh lime, agave

## GINTERMISSION | 16

bombay dry, domaine de canton ginger liqueur, select aperitivo, lime

## CANDLER OLD FASHIONED | 16

whistle pig 6 year rye, calvados, simple, house-made bitters

## HOUDINI | 16

bacardi silver, johnny black, lime, blueberry-rosemary syrup

## SIDECAR | 17

martell vs, dry curacao, lemon juice

## ST. GERMAIN SPRITZ | 16

st. germain, fever tree soda, champagne

## PAPER PLANE | 17

1792 bourbon, aperol, cyan 70, lemon

## BLACKBERRY MULE | 16

grey goose, crème de cassis, lime, fever tree ginger beer

## BRIAR RABBIT | 18

21 repo tequila, aperol, lemon, pineapple-ginger, chocolate bitters

## TEQUILA ME SOFTLY | 18

herradura silver tequila, herradura agave, du nord coffee, espresso

# Beer

## DRAFT

Terrapin Hopsecutioner Ipa | 8  
Gate City Copperhead | 8  
Orpheus Seasonal | 8

## BOTTLES & CANS | 6

Topo Chico Seltzer  
Presidente Pilsner, Dominican Republic  
Treehorn Dry Cider, ATL  
Dos Equis Lager, Mexico  
Estrella Damm Lager, Spain  
Dos Equis Amber, Mexico  
Three Taverns Rapturous, ATL  
Creature Comforts Tropicalia IPA, ATL  
New Holland Dragon's Milk, IMP Stout