

## BISTRO TO GO UNDER 48 HOUR MENU

No Need to be frazzled when a meeting gets scheduled....tomorrow. Down to the wire catering for your office or unplanned event. Prepared for pick up or delivery in family style pans and trays. Minimum of 12 guests for delivery or less for pick up.

1 entrée and 2 side dishes \$14.95, 2 entrees and 2 side dishes \$18.95

Add additional side dishes \$3

**BOX LUNCH:** includes a sandwich, cold side, bag of chips, and a cookie (sub a piece of fruit) – \$10.95pp

### ENTREES:

**SANDWICH TRAY:** Mr.Pepper (turkey and provolone), French Suite (ham and swiss), Cranberry Almond Chicken Salad on Croissant, Grilled Chicken Cheddar Wrap, Ratatouille (veg), Tomato Basil Mozzarella

#### Chicken:

**CRISPY CHICKEN** with honey mustard

**CHICKEN SANTE FE'** grilled BBQ chicken topped with cheddar pico de gallo & optional bacon bits

**COUNTRY CHICKEN:** Chicken breast coated in a stuffing like breading and drenched in pan gravy

**CHICKEN MARSALA:** sautéed chicken breast in a wild mushrooms marsala cream sauce

**BRUSCHETTA CHICKEN** Italian marinated grilled chicken breast topped with fresh tomato basil bruschetta and shaved Parmesan cheese (GF)

**BALSAMIC GLAZED CHICKEN** Grilled balsamic marinated chicken breast topped with roasted red peppers and optional Parmesan cheese (GF)

**CHICKEN PARMESAN** in marinara and topped with melted mozzarella (can be prepared with gluten free)

**TERIYAKI PINEAPPLE GLAZED CHICKEN**

**HERB GRILLED CHICKEN** Fresh herbs and white wine marinated grilled chicken breast.

#### Pork:

**HONEY BBQ PULLED PORK** Served with rolls

#### Beef:

**ROAST BEEF POT ROAST** with glazed baby carrot garnish and side of gravy. (GF) add \$3.00

**MINI MEATBALLS** in a sweet & sour pineapple glaze

#### Vegetarian:

**PASTA PRIMAVERA** cavatappi pasta tossed with zucchini, squash and red peppers in your choice of marinara, light tomato white wine sauce or creamy parmesan sauce.

**VEGGIES, BEANS & RICE**

### SIDE DISHES

**TOSSED GREEN SALAD** ranch & balsamic

**STRAWBERRY SUGARED PECAN SALAD** with raspberry vinaigrette

**FRESH FRUIT**

**VEGETABLE MEDLEY**

**GREEN BEAN ALMANDINE**

**RED PARSLEY POTATOES**

**YUKON GOLD BABY BAKERS**

**MASHED POTATOES**

**WILD RICE**

**PASTA** with sauce and melted mozzarella

*Premium plastic ware with linen like white napkin rolled around heavy weight black flatware \$2*

*Standard plastic ware napkin, plates and separate plastic flatware \$1 pp*

*Decorative reusable heated serving racks with water pan and fuel. \$15 each*

*Plastic table covers \$5*

*Beverages \$1.75-\$2.50 pp*

*Bistro Commercial heated serving dishes rents @ \$25 each includes fuel & pick up charge within 10 miles*

### INCLUDED:

**ROLLS & BUTTER**

**GOURMET COOKIE**

*Plastic serving utensils included*

### FALL/WINTER 2015