



Bistro Fall Harvest Collection 2017

Delicious seasonal meats prepared ready to serve for pick up, delivery or an over the top catered feast! Select our best value with pick up pans or reserve your event with set up and delivery. Planning an over the top signature day? Bistro full service catering simplifies all the details, adding staffing, rentals and complimentary consulting. Menu's come pre-packaged for family style buffet service. Minimum of 20 guests.

THE HARVEST BUFFET \$17.95 per person

ENTREES (Includes 2 entrée selections. Extra entrees \$4 per person per choice)

Traditional Stuffed Chicken with pan gravy
Apple Cider Glazed Roast Pork
Herb Seasoned Beef Pot Roast with baby carrots and brown gravy
Brown Sugar Baked Ham with cranberry chutney
Chicken Marsala
Butternut Squash Ravioli with brown sugar sage cream sauce
Maple Glazed Roast Turkey

SIDE DISHES (Includes 3 side selections. Extra sides add \$2 pp, per selection)

Apple Harvest Salad fresh crisp greens, red grapes, vanilla sugared almonds, tart granny smith apples (optional gorgonzola) with apple cider vinaigrette
Pecan Sweet Potato Casserole
Traditional Fresh Bread Stuffing
Carrot & Green Bean Medley
Green Beans Almandine
Tossed Green Salad

Sauteed Cinnamon Apples
Macaroni Cheese
Garlic Mashed Potatoes
Yukon Gold Mashed Potatoes

Add on \$1.95 pp

DESSERT Baked Apple Pie or Carrot Cake Cupcakes with cream cheese icing
 Rustic bread and rolls with butter

PLEASE CONTACT US FOR DELIVERY, BEVERAGES, STAFFING ETC. or any questions to assist in your planning. Plastic serving utensils included
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
Bistro Commercial heated serving dishes rents @ \$25 each includes fuel & pick up charge within 10 miles

We specialize in creating simple to extraordinary catering for your most significant occasion or your everyday corporate lunch.
 Call 412.231.0218 #3 to speak with Nikki