



Simple, Fresh & Delicious **BISTRO TO GO** 415 East Ohio Street • Pittsburgh, PA 15212 • 412-231-0218 • bistroandcompany.com
CATERING

BISTRO SERVICE STYLES

Methods of service to create an extraordinary memory

Bistro To Go Catering creates a unique & personalized event suited to your theme & individual taste. The menu and the way you serve is customized to your preference. Our event specialists will assist with menu selections and selecting the services and rentals to match your vision & fit within your budget. Our wide variety of service styles accommodate a hors d'oeuvres event to a full-service gala or corporate meeting. Wedding receptions require added attention to detail. Let us help you craft the perfect day. We have listed our service options from the most affordable first.

CAFÉ PICK UP: The most cost-effective way to order and receive a Bistro catered event. Any of our items can be made ready to self-serve. We offer a variety of disposables that make your serving experience effortless. Some dishes are available in pan or by the bowl/tray. Perfect option for a personal event or quick corporate or non-profit lunch.

BISTRO DELIVERY & SET UP: All you need to have a perfect experience delivered and set up at your location. Disposable heated serving dishes and paperware all set up for you. All that's left is to enjoy!

THE TRADITIONAL BUFFET: This is a standard method of serving that can be anything but ordinary. We will create a beautiful array of flavors displayed in one or two serving lines to quickly serve your guests in the most affordable way. Guests are able to greet one another as they enter or during a hors d'oeuvres time then seated for the meal. Each table is released to the buffet from our event manager one table at a time. Generally, the buffet includes, a salad with rolls, two entrees and two or three side selections. Appetizers when added are generally table displayed.

THE GRAND BUFFET: Begin with a traditional buffet & add on a plated or family style salad with fresh baked rolls. Add on a carving station and a plated dessert. Appetizers can be served as a buffet table display, a station or butler passed

BISTRO GRAND STATIONS: Bistro To Go is known for artistic & delicious table displays. An appetizer station can precede dinner or multiple stations of wonderful flavors can be the main meal where guest can sample an array of culinary specialties. Stations are also a way to serve two or three different meal options like a fall harvest meal, southern meal and an Italian pasta bar. Bistro chefs will create your display and oversee the tables to insure every guest gets a grand

experience, Guests are able to interact and mingle creating a festive party. Service is a little less formal. Guests have many options and are able to quickly move through the stations. We recommend a minimum of three stations for a meal. Stations are generally reserved for signature events, receptions or galas.

CHEF PERFORMANCE STATION: Bistro chefs love to perform their craft and demonstrate their culinary skill! Begin with a Grand station and add a spectacular show of your chef preparing your favorite dish on site. This could be an appetizer key west taco or a main meal pasta sauté or grilled steak!

FAMILY STYLE SERVICE: An elegant yet informal serving alternative. This is an intimate way to serve your guests creating an old world feel of family. Platters & bowls arrive at the table filled with delicious variety. Perfect for a southern or Mediterranean meal. Salad can be plated or family style,

SEATED PLATED SERVICE: The most elegant & formal way to serve. We will assist you selecting two complimentary paired entrees with a vegetable and potato or rice.

****** Vegetarians, Vegan, Gluten Free or any other special plate can be prepared by plate or as an option for all.**



PLANNING YOUR EVENT: Once your menu is selected and your serving method chosen the next step in planning your event is to add in the staffing and rentals. This will determine your estimated charges. Staffing varies based on your time line, serving method and menu. Staffing also fluctuates based on using china or disposables, length of distance from the venue and the event overall detail and complexity. Your Bistro event specialist will help coordinate the best value to meet your expected level of excellence.