

BISTRO CLASSIC CATERING MENU

Every day to significant occasions

A Bistro event is memorable:

Voted one of Pittsburgh's best caterers by the Tribune and 'Best of the Burgh' by Pittsburgh magazine, Bistro To Go Catering will create an experience your guests will always remember. Experience contemporary, classic food that is simple, fresh and delicious; along with outstanding professional service. Bistro To Go Catering will exceed your expectations! We cater anytime and anywhere - small intimate gatherings, picnics, graduations, corporate meetings, signature one of a kind events and life celebrations of any size. Personal consultations are available for your unique custom requests.

We specialize in creating memorable occasions within your budget, by offering classic and memorable menus that span cultural preferences. Bistro To Go catering makes entertaining easy and affordable so you can relax and enjoy your own event! Each dish is specially prepared by our in house culinary team of professional chefs. For your best value our prices are listed for pick up in ready to serve pans and platters. Have a certain budget in mind? We can customize your services and menu to match your budget. We have all the extras to make self serving your event a breeze! Want to spend more time with your guests? We provide delivery, buffet set up, rentals, servers and clean up, as well as on site chef's and party coordinators.

Thank you for planning a Bistro Event.

The Bistro Chefs

APPETIZERS & GRAND PRESENTATIONS

Every special event calls for a beautiful entry display that communicates the significance of the occasion. We have gathered a list of our deliciously edible appetizers and displays in a separate menu. Please ask your Bistro event planner or refer to our web site at Bistroandcompany.com

THE MAIN DISH

POULTRY

BALSAMIC GLAZED CHICKEN: Slow roasted boneless breast of chicken glazed with balsamic and roasted red peppers and parmesan cheese \$6 ea.

CAJUN CHICKEN: Lightly spiced flavorful chicken pan seared Topped with Pico de gallo and scallions served with spicy ranch \$6

CHICKEN FLORENTINE: Parmesan encrusted chicken breast stuffed with baby spinach, fresh tomato, shallots, cremini mushrooms and melted mozzarella, prepared chasseur style in a French brown demi glaze sauce \$8

CHICKEN PICATTA a traditional light lemon flavor \$6

CHICKEN MARSALA: Boneless, skinless chicken breast dusted with seasonings, sautéed with portabella mushrooms and drenched in a marsala wine cream sauce. \$7

THAI PEANUT CHICKEN ON A STICK: Skewers of juicy grilled chicken with a spicy Thai peanut sauce. \$7 one skewer

CHICKEN PARMESAN IN TOMATO BASIL BUTTER: Tender all white chicken, lightly breaded in Italian seasoned crumbs, sautéed & drizzled with basil tomato butter, topped with melted mozzarella & shaved parmesan. 7 ea.

COUNTRY CHICKEN: boneless breast of chicken covered in a stuffing like breading and baked in rich chicken gravy until bubbly. \$7 ea.

CRAB AND SPINACH STUFFED CHICKEN in a béchamel white wine sauce \$10

CRISPY CHICKEN WITH HONEY MUSTARD: Oven fried panko encrusted boneless chicken served with an exquisite honey mustard dipping sauce. \$6 ea.

CRUNCHY OVEN FRIED CHICKEN- An assorted package of breasts, thighs, legs and wings. Delicious! 25 pieces \$73.75 pieces \$147.50

GRILLED CHICKEN QUESADILLAS: marinated chicken, cheddar cheese & pico de gallo stuffed into a crispy pan seared flour tortilla. \$4 each

GREEK STUFFED CHICKEN boneless skinless breast stuffed with feta, parmesan and mozzarella cheeses, tomatoes, fresh spinach and herbs. Marinated in a lemon garlic vinaigrette. \$7

HAM AND SWISS STUFFED CHICKEN WITH A WHITE WINE BECHAMEL SAUCE OR HONEY MUSTARD \$7

ITALIAN BRUSCHETTA CHICKEN: Boneless skinless chicken breast, grilled & marinated in Italian seasonings and garlic, garnished with fresh basil, plum tomatoes and parmesan. \$6

LEMON GINGER CHICKEN: Chicken breast baked with fresh ginger, lemon and sweet brown sugar. \$7

LEMON PARMESAN CHICKEN: chicken dipped in a parmesan egg batter & sautéed butter white wine & lemon. \$8

MAPLE GLAZED ROAST TURKEY & DRESSING WITH PAN GRAVY: \$10

TERIYAKI GLAZED PINEAPPLE CHICKEN: Grilled chicken and sweet golden pineapple blended with Asian spices. \$5

TRADITIONAL STUFFED CHICKEN: Fresh bread seasoned stuffing served with a side of gravy. \$9

TURKEY BURGERS: From scratch! Buns and fixins! \$8

SUNDAY ROAST CHICKEN AND GRAVY Baked to a crispy golden doneness \$5

BEEF & PORK:

THE SWEET GRILL TRIO –Grilled Chicken, Italian sausage and mouthwatering steak (or ribs) served with assorted dipping sauces. All three \$15 pp pick two \$12pp

BBQ CARVED ROAST BEEF–cooked until fork tender and smothered with rich honey BBQ (1/2 lbs) \$10

BEEF STUFFED CABBAGE ROLLS: Baked in a tomato sweet n sour sauce \$5 each

BEEF TENDERLOIN WITH WILD MUSHROOMS IN A MERLOT WINE SAUCE (6 oz) \$24.

BROWN SUGAR BAKED HAM- Hand carved with pineapple chutney or raisin sauce \$7

CLASSIC BISTRO BEEF POT ROAST–one word tender! Garnished with baby carrots. Served with rich pan gravy \$10

COUNTRY MEATLOAF: Served with honey BBQ or brown mushroom gravy-\$8

GRILLED PRIME RIB WITH AUJUS- Juicy marinated prime rib served medium rare: \$15

GRILLED SUMMER SAUSAGE: Assorted varieties of artisanal sausages grilled to perfection. Accompanied with spicy brown mustard and a side of sautéed peppers and onions. Served with a basket of rolls. \$7

HONEY BBQ RIBS-\$12

HONEY BBQ ROASTED PORK LOIN: Slow roasted with a sweet and tangy sauce. mmmm! \$7

LONDON BROIL: Sesame maple marinated or Italian style flank steak, grilled and thinly sliced \$15

PEPPER STEAK OVER RICE \$10

PULLED BBQ PORK: Tender slow roasted served with rolls, honey barbecue sauce and relish. \$8

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RIB EYE STEAK (3/4 lbs) Pan seared & lightly dusted with Cajun seasoning, onions and peppers or grilled. \$15
ROASTED GARLIC & HERB TENDERLOIN: Our best! Cooked medium and served with a demi-glaze. \$24 pp
SKEWERED BEEF TENDERLOIN KABOBS: Tender chunks of filet, skewered with onions, peppers, and cherry tomatoes marinated with teriyaki glaze or Italian one 12 " skewer served with wild rice \$12 each
MEATBALLS IN MARINARA: \$4.00
ITALIAN SWEET OR HOT SAUSAGE with peppers onions in marinara:\$5.00
THE BISTRO GOURMET BURGER & FIXINS BAR: Have it your way. Angus beef grilled on site with all the accompaniments. Bacon, mushrooms, assorted cheeses, toppings and condiments with a big basket of rolls. \$9
ADD the DOGS! \$10

SEAFOOD

BAKED COD WITH LEMON CRUNCH: \$9
CAJUN SPICED AHI TUNA: Lightly spiced served with Pico de gallo and spicy ranch \$18
COD ALMANDINE: Baked with lemon butter and toasted almonds \$9
PARMESAN ENCRUSTED COD \$11.
CRAB & SHRIMP ETTOUFFEE over rice \$16
CRAB STUFFED TILAPIA IN A SHRIMP NEWBURG SAUCE \$14
CHIPOTLE GRILLED SALMON Mildly spiced with an excellent southwest flavor served with a chipotle aioli \$14
GARLIC SHRIMP SCAMPI JUMBO SHRIMP SERVED WITH NOODLES OR RICE \$10
HONEY MUSTARD SALMON: Tender & flaky glazed with a house made honey mustard. \$10
NEW ORLEANS CHICKEN, CRAB & SHRIMP GUMBO over rice \$12
SALMON CROQUETTES (2) \$10
SEAFOOD LASAGNA \$95 per half pan (special order advance notice 1 week)
SPICY CHIPOTLE SHRIMP FETTUCINI \$14

PASTA

PENNE PORTOBELLO PASTA: (veg) Portobello mushrooms, fresh basil and spinach mixed with parmesan, mozzarella and cream. Entrée \$8 side \$5
PASTA PRIMAVERA: (veg) Spiral pasta with summer fresh veggies in a light tomato white wine sauce or creamy cheese sauce entrée \$8 pp side \$5 Full pan \$100
BUFFALO CHICKEN MACARONI AND CHEESE ½ pan \$60 Full pan \$120
BAKED TRADITIONAL LASAGNA or PASTA BAKE: Layers of seasoned ground beef, ricotta cheese and mozzarella covered in a Italian marinara. \$55 by the pan serves 12 full pan \$100
BRUSCHETTA PASTA: Spiral pasta, plum tomatoes, fresh basil in a light garlic sauce garnished with parmesan. entree \$7 pp with chicken \$9 side \$4 pp with chicken \$6.00
VEGETABLE LASAGNA OR PASTA BAKE: Layers of sautéed vegetables spinach and cheese in a béchamel sauce or marinara. \$45 1/2 pan \$90 full pan
PENNE MOZZARELLA, ARTICHOKE, BLACK OLIVES, TOMATOES & PEPPERS in a light tomato, parmesan, white wine sauce: entrée \$10 pp side \$6
BAKED PENNE PASTA WITH SAUCE AND MELTED MOZZARELLA \$3.50 side ½ pan \$40 full pan \$80
CLASSIC MACARONI AND CHEESE side \$4pp /half pan \$50 full pan \$100
SWEET SAUSAGE PASTA with spinach and cheeses in a tomato cream sauce \$7 entrée/\$4.50 side ½ pan \$55
HOT SAUSAGE PASTA with peppers and onions in a spicy tomato sauce with melted mozzarella \$7 entrée side \$4.50 ½ pan \$55

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SHRIMP FETTUCINI ALFREDO: jumbo shrimp sautéed in butter and white wine tossed fettuccini and a light parmesan cream sauce \$10 pp

VEGETARIAN

Please refer to the vegan /vegetarian menu for additional selections. Priced as entrees

GRILLED BALSAMIC GLAZED VEGETABLES & MARINATED TOFU over quinoa (vegan) \$7

STUFFED GARDEN PEPPERS: (veg) Green bell peppers stuffed with seasoned wild rice, corn, black beans, cheddar with tomatoes covered more melted cheese. Served with spicy ranch and salsa. \$7 pp (can be vegan)

STUFFED PORTOBELLO MUSHROOMS: (veg) Ricotta mozzarella cheese stuffed portabella mushroom topped with seasoned lemon crunch breadcrumbs & Bruschetta served with marinara \$7 ea.

MINI PIEROGIES: (veg) ½ pan \$45 full pan \$90

SMOKEY BLACK BEAN QUESADILLAS (vegan) \$5

BEANS & GREENS with shaved parmesan (veg) \$7

SWEET POTATO COCONUT CURRY (vegan) garnished with almonds and raisins on the side with brown rice \$9

SPICY CHICK PEA CROQUETTES: Served with spicy ranch and pico de gallo over rice \$5 each

BLACK BEAN CROQUETTES: (vegan) Served with spicy ranch and Pico de gallo over rice \$5 each

ORGANIC WHEAT PASTA WITH TERIYAKI ROASTED VEGETABLES (vegan) garnished with scallions and honey roasted peanuts \$7 pp

GRILLED VEGETABLE KABOB Over Rice \$6.00

HOT SIDES:

BAHAMA VEGETABLES: A colorful combination of broccoli, yellow squash, red peppers and carrots \$4 pp

BAKED BISTRO BAKED BEANS: Honey BBQ with bacon \$4 pp

BAKED PENNE PASTA: Penne pasta blended with an old world marinara sauce & melted mozzarella cheese. \$4 pp

CALIFORNIA MEDLEY: Broccoli, carrots and cauliflower \$4 pp

CHEESEY BACON POTATOES: \$4 pp

GARLIC MASHED POTATOES: \$4 pp

GREEN BEAN ALMONDINE: Garden green beans with toasted almonds. \$4 pp

GREEN BEANS WITH SMOKED TURKEY \$4 pp

MACARONI & CHEESE: One word-Yum! Hot and bubbly! \$4 pp

MINI PEROGIES \$4 pp

PARMESAN PASTA: Creamy parmesan sauce tossed with spiral pasta. \$4 pp

PARSLEY RED BLISS POTATOES: A touch of garlic, butter and parsley. \$4 pp

SAUTEED CABBAGE \$4 pp

SQUASH MEDLEY: Sautéed yellow squash, fresh zucchini & peppers mixed in light balsamic or lemon pepper. \$4 pp

Grilled vegetables \$4 pp

STEAMED WHITE OR BROWN RICE: \$4 pp

PECAN SWEET POTATO CASSEROLE: \$4 pp

WHIPPED CREAM POTATOES \$4

WILD RICE BLEND: Seasoned rice (vegetarian) \$4 pp

YUKON GOLD MASHED POTATOES \$4 pp

ROASTED BABY BAKERS \$4 pp

RANCH POTATOES \$4 pp

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COLD SIDES:

BROCCOLI, BACON AND CHEDDAR: Mixed in a sweet and sour cream dressing. \$4 pp

CHOPPED GREEK SALAD: Fresh diced cucumbers, peppers, red onion, parsley & plum tomatoes tossed with crumbled feta cheese, extra virgin olive oil and fresh lemon. \$4pp

CILANTRO CORN BLACK BEAN SALAD: \$4 pp

GRILLED ASPARAGUS, BLUE CHEESE & CHERRY TOMATOES \$4 pp

COLESLAW: The traditional kind! \$4 pp

SIMPLE SALAD: Spring mix, plum tomatoes, cucumbers, red onions. Buttery garlic croutons on request. \$4 pp

CUCUMBER TOMATO SALAD in Italian vinaigrette \$4 pp

FRENCH POTATO SALAD: In a Dijon Vinaigrette dressing (no mayonnaise) \$4 pp

SOURCREAM DILL CUCUMBER SALAD \$4 pp

FRUIT MEDLEY: Seasonal assorted fresh fruit. \$4 pp

REALLY GOOD POTATO SALAD: House made with chopped celery, onion, eggs and skin on red potatoes all mixed up with real mayonnaise with a touch of Dijon. \$4 pp

THAI PEANUT PASTA SALAD: Organic whole wheat pasta, scallions, honey roasted peanuts and cilantro combined with a spicy sesame honey dressing. \$4 pp

SPINACH ORZO SALAD: Feta, spinach and orzo in light white balsamic vinaigrette. \$4 pp

SPRING PASTA SALAD: Basil, tomato, cucumber, mozzarella and parmesan cheese mixed with our Italian vinaigrette. \$4 pp

TOMATO, BASIL & MOZZARELLA SALAD: Drizzled in garlic balsamic vinaigrette. \$4 pp

SPECIALTY SALADS

Entrée \$10 side \$5

- **STRAWBERRY SUGARED PECAN SALAD:** Sweet summer strawberries, red onions and feta cheese served over crisp romaine lettuce with sugared pecans and raspberry vinaigrette.
- **BUFFALO BLUE CHICKEN SALAD:** chopped romaine, plum tomatoes, red onions, hard boiled eggs, cheddar cheese, buffalo dipped grilled chicken, blue cheese crumbles
- **CEASAR SALAD:** Crisp chopped romaine, parmesan cheese, garlic croutons, plum tomatoes, red onions. Served with parmesan Caesar dressing.
- **APPLE HARVEST SALAD:** Spring mix greens, gorgonzola cheese, vanilla sugared almonds, sweet red grapes and granny smith apples. Served with apple cider vinaigrette.
- **FRENCH MARKET SALAD:** Romaine and spring mix, black olives, peppercini, roasted red peppers, zucchini, yellow squash, red onion and fresh basil drizzled with balsamic vinaigrette and parmesan cheese. Buttery garlic croutons on request.
- **CLASSIC GREEK SALAD:** Chopped romaine, feta cheese, plum tomatoes, cucumbers, red onions, black olives, peppercini with feta Greek vinaigrette
- **ORCHARD GROVE SALAD:** Fresh baby spinach, red onion, grapefruit and orange sections, sweet strawberries and grapes Served with poppy seed dressing.
- **SALAD DRESSINGS AVAILABLE:** Balsamic vinaigrette, ranch, Italian, spicy ranch, parmesan Caesar, raspberry vinaigrette, sesame vinaigrette,
- **Add chicken to any salad** \$2.50 pp

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SOUP \$5 pp (choice of tomato basil, broccoli cheddar, cheesy potato bacon, chicken Dumpling) 72 hours notice

BISTRO SANDWICHES – \$5.75 per person

Our sandwich trays come in your preferred assortment. Wrapped individually in clear cellophane bags add \$1.00

- **MR PEPPER:** Smoked turkey, provolone cheese, pepper bacon, herb roasted tomatoes, spring mix, drizzled with balsamic vinaigrette on an asiago baguette.
- **THE FRENCH SUITE:** Thin sliced maple ham, baby swiss, herb roasted tomatoes, red onion, spring mix, glazed with a touch of honey mustard.
- **THE RATATOUILLE:** Crisp spring mix, julienne red and green peppers, zucchini and yellow squash, portabella mushrooms, red onions, herb roasted tomatoes, shaved parmesan and garlic balsamic vinaigrette. Served on an asiago baguette.
- **RUSTIC ITALIAN:** Carved ham, pepperoni, salami, provolone, roasted tomatoes, mixed greens and balsamic
- **THE GRAND:** Thin sliced roast beef, smoked cheddar red onions, pickles crisp greens & horseradish sauce
- **CRANBERRY, ALMOND CHICKEN SALAD CROISSANT:** Our own chicken salad mixed served on a croissant with leaf lettuce and plum tomatoes.
- **TOMATO, BASIL MOZZARELLA:** fresh basil, tomatoes, red onions layered with buffalo mozzarella and spring mix, drizzled with balsamic vinaigrette Served on an Asiago baguette
- **GRILLED CHICKEN CHEDDAR WRAP:** Fresh spring mix with spinach, ranch dressing, grilled chicken cheddar and tomatoes all wrapped up in a herb flour tortilla.

BISTRO BUFFET VALUE MENUS - Need a little help putting it all together?

Choose one of our pre-set menus to make your event planning easy! (Delivery, paper ware and service additional)

- **THE SUNDAY DINNER:**
Stuffed chicken breast with pan gravy, Brown sugar baked ham, green bean almandine or greens, garlic mashed potatoes, tossed simple salad, rolls and butter \$19
- **THE BISTRO'S COOKIN:**
Crispy chicken with honey mustard, Honey BBQ roasted pork loin, macaroni and three cheese, Green beans with smoked turkey, coleslaw, Bistro rolls and butter. \$21 (choice one entrée only \$18)
- **A LOT OF SOUTHERN SOUL**
Country Chicken & Honey BBQ country ribs, southern collard greens, macaroni cheese, minted watermelon salad, cornbread with honey and butter \$21
- **A LITTLE SOUTHERN SOUL**
Bistro pot roast, honey BBQ chicken, green beans with smoked turkey, Yukon gold mashed potatoes and gravy, coleslaw, cornbread with honey and butter \$21
- **TRADITIONAL BISTRO:**
Maple glazed turkey with stuffing, Carved roast beef n gravy, Yukon gold mashed potatoes, green bean almandine, simple salad, cranberry sauce, rolls and butter \$21
- **A SUMMER PARTY UNDER THE STARS**
Roasted garlic & herb tenderloin of beef, honey mustard grilled salmon, Summer squash medley, wild rice, strawberry sugared pecan salad, Bistro rolls and butter. \$28
- **BISTRO GARDEN PARTY-LITE:**
Baked lemon crunch cod or Honey Mustard salmon, Italian grilled Bruschetta chicken, Summer squash medley, wild rice blend, specialty salad, Rolls and butter. \$23

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- **THE SOUTHERN VALUE FAMILY PICNIC:**
Honey oven fried chicken, and four sides with rolls and butter. \$16
- **THE BISTRO IS GRILLIN':**
Bistro Gourmet burger & dog with fixin bar, BBQ chicken or BBQ country ribs, coleslaw, corn on the cob, macaroni and cheese or potato salad. \$19
- **THE BISTRO GIRLY GIRL SHOWER:**
Bistro gourmet sandwich assortment, fresh fruit display, alfresco salsa and dip tray, strawberry sugar pecan salad, broccoli cheddar bacon, Bistro gourmet bar cookies garnished with petite cream puffs and chocolate dipped strawberries. \$16
- **THE BOARD ROOM:**
Cheese display, butler passed stuffed mushrooms, tossed simple salad, Grilled Prime rib, choose any of our seafood dishes, Roasted red skin potatoes, Bahama vegetables, rolls and butter \$28

DESSERTS

CHOCOLATE HO HO CAKE: A Bistro favorite! Three layers of rich chocolate cake with whipped and lightly sugared cream, drizzled with more chocolate. \$4.75 pp/whole cake \$55

CARROT CAKE: Two layers of bliss. Moist and flavorful cake. Just count it as a 'vegetable!' \$4.75 pp/whole cake \$55

COCONUT CRÈME CAKE \$4.75 pp/whole cake \$55

BURNT ALMOND TORTE \$55

LEMON CHANTILLY \$55

GOURMET CHEESE CAKES: advance notice ordered by request

CHOCOLATE CHUNK COOKIES- \$1.25 each

GOURMET BAR COOKIES: BROWNIES, PEANUT BUTTER CHOCOLATE < RASPBERRY & LEMON BARS \$2.95 ea

CUP CAKES, \$2.25 pp **GOURMET CUPCAKES** \$3.25

PETITE PASTRY BUFFET: assorted specially sized desserts. Gourmet cupcakes, gourmet bar cookies, mini cream puffs, gourmet cookies, Italian canolis and other assorted deliciousness! Chocolate éclairs garnished with strawberry garnish \$5.95 pp

GOURMET DESSERT BUFFET: A little bit of everything! \$8.95 pp

CUSTOM WEDDING CAKES: \$3.95 per slice fillings \$.50 per slice

BISTRO KIDS:

Our children's menu is designed to appeal to the younger palette, portion & price.

Choose one selection \$3, two selections for \$5 Three for \$7 per child with adult full meal catering order over 25 p. \$6/\$8 per child without adult order. Adult meals half price for kids under 10 years of age.

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| • Macaroni and cheese | • Macaroni salad |
| • Chicken strips with honey BBQ or Honey mustard | • Tossed garden salad |
| • Mini burgers | • Spiral pasta with sauce or butter |
| • All beef Hot dogs with condiments | • Buttered corn |
| • Grilled chicken strips | • Mash potatoes and gravy |
| • Fresh cut fruit | • Mini vanilla sugar cupcakes \$1 each |

THE QUICK CORPORATE COLD LUNCH MENU

The perfect lunch for those on the run! Everything is packed and ready to go including the paper products. No minimum order for pick up

- **THE BISTRO BOX LUNCH**-Choice of sandwich, choice of cold side, a bag of chips, piece fruit or a cookie. \$13.95
- **THE BISTRO SANDWICH TRAY**- Choice your favorite sandwiches and two cold sides dishes add cookies and chips Two sides \$15.95 one side \$14.95
- *Additional charge for premium sides.*

THE HOT CORPORATE LUNCH/DINNER MENU

\$16.95 per person Minimum 10 people

Easy to serve lunch size portions for professional meetings.

The perfect lunch for those on the run! Everything is packed and ready to go including the paper products.

- **CHICKEN PARMESAN** with tomato basil butter tossed salad, rolls and pasta with sauce
- **CRISPY BAKED CHICKEN with honey mustard:** garlic mashed potatoes and salad with dressing, rolls, butter and cookies.
- **CHICKEN CEASAR SALAD:** fresh cut fruit, rolls, butter, cookies.
- **GRILLED TERIYAKI PINEAPPLE CHICKEN:** wild rice blend, salad with dressing, cookies
- **HERB GRILLED CHICKEN BREAST:** wild rice blend, green bean almandine rolls, butter cookies.
- **HONEY BBQ MEATLOAF,** garlic mashed potatoes, tossed salad, rolls, butter, cookies.
- **ITALIAN BRUSCHETTA CHICKEN:** pasta with marinara, tossed salad, rolls, butter, cookies.
- **PASTA WITH MELTED MOZZARELLA:** meatballs or hot sausage, tossed salad, rolls, butter, cookies.
- **CHICKEN MARSALA** with garlic mashed tossed salad and a cookie
- **ROASTED VEGETABLE LASAGNA:** béchamel or marinara tossed salad, rolls, butter, cookies
- **TRADITIONAL MEAT LASAGNA:** tossed salad, rolls, butter, cookies

***Delivery and service additional.

BEVERAGES:

includes cups

BOTTLED SODAS: \$2.25 pp

BOTTLED LEMONADES & ICE TEAS: \$2.75

BOTTLED WATER: \$1.95 pp

ICE TEA GLASS DECANTER \$2.50 pp serviced staffed events only

COFFEE SERVICE: regular, decaffeinated, and or hot tea with cups (eco friendly), sugar, sweetener, cream and stirrers. \$3 pp serviced events only

EXTRAS: To make self serve easy!

BISTRO ROLLS & BUTTER: \$15 dz

CORN MUFFINS & HONEY with butter: \$18 per dz

BAG OF ICE/Bowl-tongs: \$2.00 per lbs.

VYNYL or Paper TABLECOVERS: \$10.00 each

DECORATIVE BLACK WIRE SERVING DISH STANDS COMPLETE WITH WATER PAN & STERNO FUEL: \$15.00 each

SERVING UTENSILS: \$6 per meal

STANDARD PAPER PRODUCTS: Plate, napkin and loose flatware \$1.25

PREMIUM PAPERWARE with rolled flatware in linen like napkin \$2.00

Staffed and served banquets priced by request. Commercial chafing dishes & equipment available upon request

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Please page down for services:

ORDERING:

Our Bistro chef's create an array of fresh and delicious menu selections each and every day for our in store guests, for office parties and corporate events and personal celebrations. Choice delivery and set up or let us do it all!

FOUR WAYS To place an order:

- Call 412 231 0218 ext#5 for Bistro Catering /Nikki
- In person at Bistro To Go Café & Catering
- Fax 412 231 0265 (our order form is on our web site www.bistroandcompany.com)
- Email : nikki@bistro-togo.com
- **ORDERING GUIDELINES:** Call us as soon as your need arises to insure we can provide you the highest level of service and product availability. All items are available for pick up or delivery. Items priced by the person require a minimum of 8 or more people.
- **RUSH ORDERS:** Sometimes it just happens and for what-ever reason you have less than 24 hours notice. when no advance notice is given. Just call and press #5.

DELIVERY:

- A minimum of 48 hour notice guarantees we are able to delivery, however we take orders down to the wire. \$75 minimum order. Delivery estimated upon request, based on distance, number of stairs and amount to deliver. Minimum delivery in town \$25.
- Please provide credit card to schedule or pre-arranged check upon delivery

BISTRO SERVICES:

- **DEPOSIT:** A 25% deposit is required for confirmation and scheduling of your staffed event. A final guest count is due to the Bistro one week prior to the event. This guest number will be reflected on your final invoice, unless more guests are actually served. We would hope all of your expected guests arrive to enjoy your meal, however there is not a discount if less than the number reserved are present for the meal.
- **ADD SET UP:** under 75 guests included. Under 150 guest \$50 Over 150 guests: price through consultation.
- **ADD SERVING BUFFET SERVICE AND CLEANUP:** Add one server for every 25 guests @ \$32.50 per hour. (minimum 5 hours per server)
- **ADD SERVERS FOR SIT DOWN DINING:** Add one server per 15 guests @ \$32.50 per hour (minimum 5 hours)
- **ADD FULL CHINA SERVICE** \$7.75 per person plus \$100.00 per 75 guests washing & transport fee
- **GLASSWARE AND COFFEE CUPS** \$1.25 per type per person (water, rocks, wine, flutes)
- **LINEN:** white/ivory table cloths @ \$30.00 each/napkins \$1.00 each (colors priced per request)
- **ON SITE PERSONAL CHEF:** Be the talk of the town at your next dinner party with your own personal chef. Imagine a Bistro chef specially preparing each meal to your guest's specification! Creative & fresh entertainment! Please call for details. \$100 per hour/three hour minimum.
- **RENTALS:** We work with the local premier rental companies to coordinate for all of your event needs. tables, chairs, tents, linen, china, beverage and chocolate fountains, etc.
- **PAYMENT: ALL PAYMENT IS DUE PRIOR TO THE EVENT>** For pick up or delivery orders we accept corporate checks, cash, VISA, MasterCard, Discover, American Express. Personal checks must have prior approval.

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- **NON PROFIT DISCOUNT:** We provide most community (north side) non-profits with a 5% discount if ordered prior to 48 hours in advance. Orders must be paid in full at time services are rendered.
- **TAX:** All food, beverage and services pick up or delivery are taxed at the current rate of 7% Non profits must provide tax exempt certificate to be exempt from sales tax otherwise sales tax will be charged. Please fax tax exemption certificate to 412.231.0265
- **DEPOSITS & REFUNDS:** Confirmation of guests, food and services are required 7 days prior to your event. On orders over \$1000.00 we require a 25% deposit to confirm date and schedule. Deposits will be applied to your total balance. Deposits are non refundable, but will be held for a future event.
- **COMPLIMENTARY TASTING** for staffed events over 75 guests (4 guests) additional tastings \$50.00. Additional guests \$20.00 per person.
- **ONE COMPLIMENTARY CUSTOMIZED EVENT CONSULTATIONS IS AVAILABLE!**
412-231-0218 ask for Nikki or Sarah

All items are subject to availability. Prices are guaranteed for 2017

Bon-appétit!