

BISTRO APPETIZERS & GRAND PRESENTATIONS

The artistry of a Bistro first impression will not be forgotten.

GRAND PRESENTATIONS

Beautiful displays for the most special of times. Pre-dinner hors d' oeuvres & full service receptions -the Bistro culinary team creates delicious opening memories.

ALFRESCO SALSA & DIP BAR: Bistro dips and fresh salsas, served with slices of fresh asiago cheese bread, artisanal crackers, pita bread and white corn tortilla chips. Garnished with assorted cheese cubes, red grapes and cherry tomatoes. (Cilantro corn black bean salsa, hummus, spinach artichoke dip, cranberry almond chicken salad) Petite display serves up to 25 guests \$118.75 up to 50 guests \$237.50 up to 100 guests \$475.00

ANTIPASTI DISPLAY: A visual masterpiece of Mediterranean flavors. An overflowing decorative presentation filled with an abundance of meats & cheeses layered between crusty focaccia and Asiago cheese bread, marinated olives, vegetables and mushrooms, tomato basil Bruschetta, roasted red peppers, balsamic dipping oil, spinach artichoke dip and honey mustard. Garnished with cherry tomatoes and pepperoncini with garlic Parmesan breadsticks wrapped with prosciutto dancing around the edge. Petite display serves up to 25 guests \$173.75 up to 50 guests \$347.50 up to 100 guests \$695.00

ARTISAN CHEESE DISPLAY: A beautiful display of Assorted blocks of high-quality domestic and imported, hard and soft cheeses. Served artfully presented with crusty bread, mustards and grapes.

Mini display serves up to 15 guests \$104.25 Petite display serves up to 25 guests \$173.75 up to 50 guests \$347.50 up to 100 guests \$695.00

GRAND CARVING DISPLAY: Roast Beef Tenderloin, Smoked maple glazed turkey or brown sugar baked ham. Serve pre-sliced chilled Presented with accompanying sauces. Creamy horseradish, spicy brown mustard, caramelized balsamic onions and roasted red peppers with a side of French rolls. 4 oz. per person Petite serves up to 25 guests \$295, Central display serves up to 50/ \$595, Grand display serves up to 100/ \$1190.00 add hot out of the oven with attending chef to carve. Inquire.

Beef Tenderloin: Prepared medium rare. Serve pre-sliced chilled. Presented with accompanying sauces. Creamy horseradish, spicy brown mustard, caramelized balsamic onions and roasted red peppers with a side of French rolls. 4 oz. per person. Petite display serves up to 25 guests \$300.00 Central display serves up to 50 guests \$600.00 Grand display serves up to 100 guests \$1200.00

Beef Tenderloin Kebab: \$3.95 each

FRENCH BRIE CHEESE: A wheel of triple cream brie drizzled with your choice of pecan brandy caramel crème or apricot plum vanilla almond chutney. Served at room temperature with butter crackers and French baguette bread. Garnished with fresh Berries. Quarter wedge/ \$30.00, full wheel/ \$85.00

FRESH FRUIT CASCADE: A spectacular centerpiece. A towering layered wheel of seasonal fresh fruits. Golden delicious pineapple surrounded by melons and topped with berries, oranges and kiwi finished with cascading tri-colored grapes and purple kale. Served with a berry whipped yogurt dip. Created for a minimum 50 guests \$225.00 up to 75 guests \$337.50 up to 100 guests \$450.00

GREEK PLATTER: A vibrant vegetarian display of color and flavor beginning with rice and herb stuffed grape leaves, hummus, chilled marinated grilled vegetables, cucumber tziki, Greek chopped salad, assorted olives, cherry tomatoes, marinated artichokes, mushrooms and feta cheese. Served with toasted pita and extra virgin olive oil. Petite display 1serves up to 25 guests \$173.75 up to 50 guests \$347.50 up to 100 guests \$695.00

MARGARITA JUMBO SHRIMP COCKTAIL: A magnificent presentation of chilled jumbo shrimp arranged with lime wheels on the edge of a tall glass pedestal bowl filled with mango pineapple salsa.
(2-3) shrimp per person) Serves up to 15 guests \$95/Serves up to 50 guests \$275

SMOKED SALMON PLATTER: traditional style served with mini potato cakes, aioli, capers, chopped red onion and egg.
Serves up to 25 guests \$223.75 up to 50 guests \$447.50

THE BISTRO VEGETABLE DISPLAY: Fresh vegetables attractively displayed. Overflowing with vibrant and colorful vegetables, dips and greenery. (Baby carrots, broccoli, cauliflower, assorted colorful peppers, radishes, cherry tomatoes and cucumbers. Whimsical hollowed cabbages serve as dip holders. Buttermilk peppercorn dip. Mini serves up to 15 guests \$50 Petite up to 25 guests \$81.25 Serves up to 50 guests \$162.50 Serves up to 100 guests \$325.00

JEWELLED SKEWERS: A contemporary display of around the world flavor. Your' two selections are garnished with brown sugared pineapple skewers and grilled star fruit based on availability. 25 skewers \$72.91, 50 skewers \$145.83, 100 skewers \$291.67, 200 skewers \$583.33

Choice of:

Thai Peanut chicken, Teriyaki grilled chicken, Chipotle chicken, Maple bourbon chicken, sesame ginger chicken

Garlic scampi shrimp, Curry shrimp, Blacken shrimp in a garlic parmesan sauce

Sesame ginger steak, teriyaki steak

Teriyaki vegetable, Sesame ginger vegetable

FRUIT AND CHEESE DISPLAY: Cut fresh seasonal fruit paired with cubes of assorted cheese & crackers Mini tray serves 15 \$71.25 serves up to 25 \$118.75. Serve up to 50 \$237.50 serve up to 100 \$475.00

SPECIALTY DIPS

HUMMUS, VEGETABLES & toasted pita chips serving for up to 15/ \$56.25 serving 25/\$93.75

PARMESAN SPINACH ARTICHOKE DIP sliced asiago baguette for up to 15/ \$56.25 serving for up to 25/ \$93.75

PICO DE GALLO and white corn tortilla chips for up to 15/ \$33.75 serving for up to 25/ \$56.25

LAYERED MEXICAN DIP served with white corn tortilla chips Serves up to 15 \$56.25, Serving for up to 25/ \$93.75

GREEK CHOPPED FETA SALAD with pita chips Serves up to 15 \$56.25, Serving for up to 25/ \$93.75

BLACK EYE PEA SALSA with tortilla chips Serving for up to 25/ \$85.00

CURRIED CHICKEN SALAD with butter cracker Serving for up to 15/\$60.00 up to 25/ \$95

CRANBERRY ALMOND CHICKEN SALAD with butter crackers Serves up to 15 \$60.00, Serving for up to 25/ \$106.25
Gluten free add \$.50 pp

SIMPLE SNACKS

Pan prices apply to Pick-ups and Drop-Offs only

STUFFED MUSHROOMS: Select sweet sausage, or herb seasoned breadcrumbs. 1/2 pan (18 each)/ \$30

CRISPY CHICKEN STRIPS: layered on a platter Served with a variety of three sauces, buffalo, Honey BBQ and honey mustard. 1/2 pan 12 servings 2 strips each \$45

CRISPY MACARONI CHEESE SQUARES Baked crispy goodness. Served with spicy ranch appetizer 72 hour notice. By the dozen minimum order 3 dozen \$85.00

BAKED BABY YUKON GOLD POTATO's with toppings (cheddar cheese, sour cream, bacon bits, butter and scallions) 1/2 pan 12-15 servings \$60 with three toppings

PETITE MEATBALLS: Teriyaki, BBQ or sweet n sour 1/2 pan serves 25 guests 90 1/2 oz. meatballs 1/2 pan/\$40

New:

SPICY CHICKEN MINI DRUMSTICKS with celery and blue cheese dip – 1/2 pan (serves 15-20)/ \$45.00

CHICKEN & MINI WAFFLES served with maple syrup \$45 per dozen

SPICY CRISPY SHRIMP – 1/2 pan (serves 25)/ \$75.00

CROSTINI

Crispy little toasts topped with flavorful distinctive morsels

CRISPY CROSTINI TRIO: three selections of crispy, savory flavor.

Select three choices - 60 pieces/ \$135, 120 pieces/ \$270

\$27 per Dozen (minimum of 2dz)

SUMMER Fresh basil, mozzarella and roasted cherry tomato marinated in extra virgin olive oil

FARM STAND Balsamic glazed peaches with red onions and goat cheese on crispy wheat toasts

THE WOODS Cremini mushrooms, caramelized onions, crumbled gorgonzola with drizzled balsamic

LA FIESTA Shredded chicken, cilantro corn black bean, cheddar and a swirl of chipotle aioli.

HARVEST Crispy granny smith apples, Applewood smoked bacon, aged cheddar and sweet honey mustard drizzle

AGED CLASSIC Smoked salmon with lemon dill mousse \$39 per dz

LA CRÈME' carved Beef tenderloin dolloped with horseradish sauce, roasted red pepper & scallions \$39 per dz

PETITE APPETIZER SANDWICHES

MINI'S: Sandwich assortment: Bite sized miniature sized versions of our classic Bistro sandwiches. - 2.95 each

We recommend 2 per person.

Roast Turkey and Provolone on mini French knot

Cranberry Almond Chicken Salad on mini croissant

Ham and Swiss on mini potato roll

Caprese on Focaccia (veg)

Ratatouille on Focaccia (veg)

MINI Sandwich Packages:

50 sandwiches / \$290.00, choose up to two flavors

100 sandwiches / \$590.00, choose up to three flavors

200 sandwiches/ \$1180.00, choose up to four flavors

SLIDERS:

Miniature versions of our full sized specialty sandwiches

Priced per Dozen (minimum order of 2dz)

Honey BBQ pulled pork sliders served with honey BBQ - \$35

Baby Burgers topped with cheese, ketchup, pickle - \$35, add a toppings tray, additional - \$15 per dz

Petite bay crab cakes sliders with lemon dill tartar sauce - \$48

Crispy Chicken slider with honey mustard and side of tomato and lettuce - \$35

Mini Roast beef with sharp cheddar and stone ground mustard - \$35

Buffalo chicken slider with Pico de Gallo and pepper jack cheese - \$35

Grilled cheese Smoked Gouda & chipotle aioli - \$35

Turkey Burger on a mini pretzel bun - \$48

Mini Turkey Rueben's – \$48

Mini BLT. Basil mayonnaise, peppered bacon, plum tomatoes and leafy lettuce – \$35

MINI CROQUETTES:

Passed or stationary

Priced per Dozen (Minimum of 2dz)

Petite Crab Cakes served with lemon dill tarter sauce - \$36

Potato Latkes topped with sour cream and chives - \$30

Risotto Croquettes topped with tomato basil bruschetta - \$36

Salmon Croquettes Served with lemon dill tarter sauce - \$36

Spicy Chick Pea Croquette (vegan) Served with pico de gallo and spicy ranch - \$30

Spicy Black Bean Croquettes served with pico de gallo and spicy ranch - \$30

Tuna croquettes with new Orleans creole sauce - \$30

MINI QUESADILLAS:

Passed or stationary

Priced per Dozen (Minimum of 2dz)

Mini Cajun Grilled Chicken Quesadilla - \$36

Black Bean & Kale Quesadilla (veg) - \$36

Mini Corn, Black Bean, Chipotle Quesadilla (veg) – \$36

SIPS AND SHOOTERS with savory pairings \$33 per dozen (minimum 2dz)

Recommended for staffed events only. Additional charges apply for real shot glasses.

Soup Shooters:

Butternut squash bisque with toasted crushed hazelnuts or crystalized ginger (seasonal)

Tomato basil bisque

Chilled gazpacho

Wedding soup

Savory accompaniments Add \$35 per dozen

Mini grilled cheese

Mini quesadilla (veg or chicken)

Mini tomato basil pesto Panini

Shrimp Shooters

Jumbo Cocktail Shrimp in mini shot glass - \$47 per dozen

Choice of: cocktail sauce, Mango salsa, Tomato basil bruschetta.

MINI “MARTINIS”

Recommended for staffed events only (stationary)

(Minimum of 4dz)

Crab salad in a mini martini glass - \$59 per dozen

Creole shrimp salad in mini martini glass - \$59 per dozen

Jumbo Shrimp Cocktail in mini martini glass \$59 per dozen

Caesar Salad in mini martini glass or rocks glass- \$48 per dozen

SKEWERS:

Passed or stationary

(Minimum of 2dz)

Curry Grilled Shrimp Skewers - \$35 per dozen

Garlic Scamp Shrimp Skewers - \$35 per dozen

Thai Peanut Chicken Skewers - \$35 per dozen

Teriyaki Glazed Chicken Skewers - \$35 per dozen

Chipotle Chicken Skewers - \$35 per dozen

Maple Bourbon Chicken Skewers - \$35 per dozen

Sesame Ginger Steak Skewers - \$35 per dozen

Glazed ham skewers with raisin chutney - \$35 per dozen

Sesame Ginger Vegetable Skewers (veg) - \$35 per dozen

Teriyaki Vegetable Skewers (veg) - \$35 per dozen

Fresh fruit skewers (veg) - \$35 per dozen

Pesto dipped tofu and cherry tomato bamboo skewer \$35 per dozen

“SPOONS’ AND “FORKS”

Recommended for staffed events only (passed)

(Minimum of 3dz)

Butternut squash ravioli in brown sugar sage crème on mini cocktail fork (veg) - \$23 per dozen

Mini potato & cheese pierogi on a cocktail fork (veg) - \$23 per dozen

Thai peanut noodles on an Asian spoon (veg) – \$35 per dozen

Raviolis Mini pockets filled with deliciousness. - \$35 per dozen

*Ask for flavor choices

BUTLERED HORS D' OEUVRES

Recommended for staffed events only. Minimum order 2 dozen

Each menu item priced per dozen,

ONE BITES:

Bacon wrapped scallop: brushed with a teriyaki glaze or honey BBQ - \$48 dz

Bacon wrapped shrimp - \$48 dz

Carved brown sugar baked ham on petite corn bread muffins with honey mustard - \$24dz

Coconut shrimp with mango chutney cream – \$36.00 dz

Cajun chicken bites with spicy cool ranch - \$24.00 dz

Curry chicken salad tartlets - \$18.00dz

Deviled eggs (veg) - \$24 dz

Mini Vegetarian quiche. - \$24

Mini corn bread muffins with cinnamon honey butter (veg) - \$12

Petite Sweet and Sour Meatballs served on a bamboo toothpick - \$23

Petite BBQ Meatballs served on a bamboo toothpick - \$18

Petite Teriyaki meatballs served on a bamboo toothpick - \$18

Pecan Sweet potato tartlets (veg) -\$18

Sweet n sour kielbasa Bites on bamboo toothpick - \$24dz

Smoked salmon mousse on a gourmet crackers - \$30 dz

TWO BITES:

Priced by the dozen, 2 dozen minimum,

Asian ahi tuna with sesame ginger glaze on a cucumber round – minimum 4 dz. \$48

Asian pot stickers (pork) with soy dipping sauce - \$27 dz

Cucumber Rounds with dill cream cheese floret and roasted red peppers (GF) (veg) - \$18

Miniature pepperoni roll Spirals served with marinara - \$30

Prosciutto provolone rolled asparagus - \$36

Spring rolls with spicy mango pineapple sauce (veg) - \$36 dz

Stuffed Mushrooms:

Crab Stuffed Mushrooms - \$36 dz

Sweet Sausage Stuffed Mushrooms - \$28

Herb Seasoned Breadcrumb Stuffed Mushrooms (veg) - \$23

Sun Dried Tomato and Goat Cheese Stuffed Mushrooms - \$36 dz

PETITE PUFF PASTRY:

Recommended to be finished on site

\$36 per dozen, (minimum of 2dz)

Ham and Swiss Stuffed

Shredded BBQ Pulled Pork

Pesto Chicken Phyllo Straws

Broccoli and Cheddar stuffed

Brie and Raspberry Stuffed

Spinach and feta triangles