

# Bistro To Go Café & Catering Makes Your Holiday Celebration Simple & Delicious

Holidays are about family and friends and of course delicious food! Let us prepare your gourmet feast while you enjoy your guests. We have all the details covered. Chef prepared meals and old fashioned traditional cooking!



**LEAVE THE COOKING TO US. JUST FILL OUT THE EASY ORDER FORM AND WE WILL DO THE REST. YOU CAN PICK UP YOUR FOOD SATURDAY OR SUNDAY.**

## **Bistro Pecan Sweet Potato Casserole**

### *Ingredients*

3 cups mashed sweet potatoes (fresh-no skins)  
1 cup brown sugar  
2 eggs lightly beaten  
1 tsp. vanilla  
½ cup half and half cream  
½ cup melted butter



### *Topping Ingredients*

½ cup brown sugar  
1/3 cup flour  
1/3 cup melted butter  
1 cup chopped pecans

### *Preparation*

Combine first 6 ingredients. Pour into a buttered 1-1/2 to 2 quart casserole dish. Mix remaining topping ingredients together. It will look like wet pie dough. Drop little bits of topping of topping over top of sweet potato mixture. Bake at 350 degrees for 30-40 minutes until hot and browned. Serves 6-8 people.



Food is precooked and ready to heat at home.

**Pick Up Times:**

**Saturday, Dec 23 – 12:00 pm to 4:00 pm**

**Sunday, Dec. 24 – 11:00 am to 2:30 pm**

Date Ordered \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

E-Mail \_\_\_\_\_

Pick Up Date \_\_\_\_\_

Pick Up Time \_\_\_\_\_

Ext. Price \$ \_\_\_\_\_

Tax \$ \_\_\_\_\_

Total \$ \_\_\_\_\_

**Payment Info**

Circle: Credit Card Cash Check \_\_\_\_\_

Name on Card \_\_\_\_\_

CC# \_\_\_\_\_

CVV# \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Billing Zip Code \_\_\_\_\_

BISTRO TO GO CAFÉ & CATERING  
 Historical Northside  
 415 EAST OHIO STREET  
 PITTSBURGH, PA 15212  
 412-231-0218  
 412-231-0265 (fax)  
 Nikki@Bistro-ToGo.com  
 WWW.BISTROANDCOMPANY.COM

**HOLIDAY ORDERING FORM**

**Pick up Saturday, December 23 – 12:00 pm to 4:00 pm**

**Sunday, December 24 – 11:00 am to 2:30 pm**

**Closed Christmas Day**

<b>Entrée serves 6-8 hearty servings</b>	Pan	Quantity	Total
Brown sugar baked ham w raisin sauce	\$60.00		
Maple glazed turkey with gravy	\$60.00		
Beef pot roast with gravy & baby carrots	\$75.00		
Florentine vegetable lasagna	\$50.00		
Traditional meat lasagna (12 x12 pan)	\$55.00		
<b>Side Dishes</b>			
Bahama vegetables	\$35.00		
Garlic mashed potatoes	\$40.00		
Green bean almandine	\$35.00		
Green beans with smoked turkey	\$40.00		
Macaroni and cheese	\$50.00		
Sweet potato sugared pecan casserole	\$45.00		
Whip cream potatoes	\$40.00		
Wild rice (garden blend)	\$30.00		
Yukon gold mashed potatoes	\$40.00		
Traditional stuffing	\$45.00		
<b>Salads</b>		Bowl	Quantity Total
Bistro potato salad	\$35.00		
Caesar salad	\$35.00		
Coleslaw	\$30.00		
Strawberry sugar pecan salad raspberry vinaigrette	\$35.00		
Tossed Salad (balsamic & ranch dressing)	\$30.00		
<b>Extras &amp; appetizers</b>		Pan	Quantity Total
Cranberry chutney by the pint	\$18.00		
Gravy	\$12.00		
Yeast rolls by the dozen	\$12.00		
Cornbread muffins by the dozen	\$18.00		
Spinach artichoke dip- with French bread	\$35.00		
Hummus with pita bread	\$35.00		
Gourmet fresh vegetables w/dips 25/50	\$55/\$85		
Butter packets (25)	\$3.00		
Sugared pecan french toast 12 slices	\$36.00		
<b>Desserts</b>			Quantity Total
Whole Ho Ho chocolate cake (12-14) 8"	\$45.00		
Carrot Cake (10-12)	\$45.00		
Apple pie	\$16.00		
Coconut cake	\$45.00		
Pumpkin pie	\$16.00		
<b>Supplies</b>			Quantity Total
Decorative chafing dish racks and sterno fuel	\$15.00ea		
White vinyl table covers	\$4.50ea		
High grade Plates and utensils for 10	\$20.00		
Plastic serving utensils	\$1.25ea		