

Bistro To Go Catering Makes Your Easter Celebration Easy

Holidays are all about family, friends, and delicious food. Let Bistro prepare the food while you enjoy your guests. We have all the details covered. Chef prepared meals for one to hundreds.

FILL OUT THE EASY ORDER FORM AND WE WILL DO THE REST →



Easter Holiday Pick-Up cold pick up **FRIDAY MARCH 29 & SATURDAY MARCH 30**

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
1/2 cup half and half cream
1/2 cup melted butter



Topping Ingredients

1/2 cup brown sugar
1/3 cup flour
1/2 cup melted butter
1 cup chopped pecans

Preparation

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

ORDERING INFORMATION

EASTER PANS *to go*

BISTRO *to go*

catering • café • community

Easter Holiday *pick up*

Friday, March 29 from 10am-5pm

Saturday, March 30 from 10am-5pm

payment due at time of order

Pre-cooked, prepared cold, and ready to heat at home.

Pick Up Day: _____

Pick Up Time: _____

Name: _____

Address: _____

Email: _____

Phone: _____



		QUANTITY	TOTAL
Spinach Artichoke Dip with asiago slices (serves 10-12)	\$60		
Artisan Fruit & Cheese (serves 10-12)	\$95		
Artisan Fruit, Cheese & Charcuterie (serves 10-12)	\$145		
Mezzé Display (vegetarian)	\$125		
ENTRÉE (serves 6-8 hearty servings)	PAN	QUANTITY	TOTAL
Brown Sugar Baked Ham with raisin sauce	\$85		
Maple Glazed Roast Turkey with turkey gravy	\$95		
SIDE DISHES		QUANTITY	TOTAL
Vegetable Medley	\$45		
Green Beans Almandine	\$45		
Southern Style Green Beans with turkey	\$55		
Garlic Mashed Potatoes	\$45		
Yukon Gold Mashed Potatoes	\$45		
Pecan Sweet Potato Casserole	\$55		
Macaroni & Cheese	\$55		
Wild Rice	\$40		
BOWLS (serves 8-10)	BOWL	QUANTITY	TOTAL
Bistro Potato Salad	\$45		
Broccoli Bacon Salad	\$45		
Artisan Simple Salad (balsamic & ranch)	\$35		
Strawberry Sugared Pecan Salad	\$50		
Coleslaw	\$35		
BRUNCH (serves 6-8)	PAN	QUANTITY	TOTAL
Quiche - Tomato Basil	\$35		
Quiche Lorraine - Bacon & Swiss	\$35		
Sugar Pecan French Toast (12 slices)	\$48		
Home Fries	\$45		
Fruit & Berry Bowl	\$50		
EXTRAS & APPETIZERS	PAN	QUANTITY	TOTAL
Cranberry Chutney by the pint	\$15		
Gravy (qt) turkey	\$15		
Pineapple Sauce	\$15		
Soft clover rolls by the dozen	\$24		
Cornbread muffins by the dozen	\$30		
Butter Packets (25)	\$4		
DESSERTS			
8" Carrot Cake (serves 10-12)	\$65		
9" Apple Pie (serves 6-8)	\$24		
INDIVIDUAL MEAL			
Brown Sugar Baked Ham with pineapple sauce • Garlic Mashed Potatoes • Green Beans (almonds on the side) • Strawberry Sugar Pecan Salad • Cornbread Muffin	\$28		
ESTIMATED PRICE			
TAX 7%			
TOTAL			