



BISTRO *to go*
catering • café • community

Appetizers & Grand Displays

the beauty of uncertainty
is that

anything is possible



BISTRO *artistry*

Presentation is *everything*

The grandest of all displays is a customized, chef crafted, grazing table. Each table scape is designed with your unique vision and preferences. Every serving piece is hand selected to enhance your presentation and highlight your venue. Grazing Tables are perfect for signature staffed events and offer the most memorable visual and flavor experience.

Grazing tables consist of two or more grand presentation display selections.

GREAT BEGINNINGS

relationships
BEGIN
AT THE *table*

GRAND DISPLAYS

SEASONAL FRESH FRUIT DISPLAY \$6 pp Cut and sliced fresh fruit with vanilla bean yogurt dip - pineapple, melons, berries and fresh mint. (GF|veg)

SEASONAL ARTISAN FRUIT & CHEESE \$10 pp A multi-tiered display or layered on rustic boards. Chef selected wedges and slices of domestic and imported, hard and soft cheeses, specialty jams and varied mustards. Garnished with grapes, figs, seasonal fruits and fresh herbs. (veg/GF) Gourmet crackers on the side.

with Charcuterie \$14 pp - carved and sliced cured meats, nuts, dried fruit, jams, grainy mustards and crusty breads.

ANTIPASTI \$14 pp An overflowing decorative masterpiece filled with Italian inspired artisan ingredients. An abundance of cured meats, hard and soft cheeses, crusty breads, olives, marinated mushrooms, pickled vegetables, tomato basil bruschetta, roasted tomatoes, spinach artichoke dip and honey mustard. Garnished with cherry tomatoes, pepperoncinis, and savory prosciutto-wrapped salt sticks.



*All Grand Displays require a minimum of 15 guests Assembled on disposable trays for unstaffed events
All staffed events will be prepared on commercial serving pieces at no additional cost*



Spanish Tapas \$15 pp Manchego cheese wedge, goat cheese, smoked cheddar and a sampling of Spain's cured meats, jamon, serrano ham, chorizo sausage, and pineapple, Marcona almonds, olives, whole grain mustard, black bean corn salsa, mojo verde. (GF) Grilled bread on the side.

Mezze \$13 pp A kaleidoscope of vibrant color and flavor. Hummus, cherry heirloom tomatoes, fresh and grilled vegetables, roasted tomatoes, olive medley, balsamic vinegar, flavored olive oils and herbs, grape leaves, nuts, olives, feta, tabbouli, chopped Greek salad and tzatziki. Garnished with lemon wheels and fresh mint. (veg/GF) Grilled naan on the side.

Farmer's Market Crudite \$6 pp Fresh vegetables and dips garnished with grapes, radish clusters and greenery. Baby carrots, broccoli, cauliflower, assorted colorful peppers, cherry tomatoes, cucumbers and other seasonal vegetables. Whimsical hollowed cabbage serves as dip holder for buttermilk ranch. (veg/GF)

Fiesta Salsa & Dips Bar \$8 pp A Latin inspired assortment of flavors, including traditional tomato salsa, salsa verde, guacamole, cilantro corn black bean salsa, pico de gallo, & roasted jalapenos. Served with white corn tortilla chips, and fresh grilled pineapple. (vegan/GF)

Alfresco Dips Bar \$10 pp Hummus, spinach artichoke dip, tomato basil bruschetta, and Greek chopped salsa, garnished with grapes, cherry tomatoes and fresh herbs. (veg/GF). Pita bread and asiago cheese crostini for dipping.

French Brie Cheese A wheel of triple cream brie drizzled with your choice of sugared pecans and brandy caramel creme or apricot drizzle. Served at room temperature with butter crackers and French baguette bread. Garnished with fresh berries and rosemary. (GF/veg)

- \$135 per wheel
- \$45 per 1/3 wheel

Margarita Jumbo Shrimp Cocktail \$10 pp 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. Accompanied by mini shrimp cocktail shooters with traditional cocktail sauce. (GF)

Smoked Salmon Platter \$14 pp Thinly sliced smoked salmon, lemon dill aioli, capers, red onion, hard boiled egg, and lemons. Garnished with smoked salmon crostini - the perfect accompaniment.

Summer Heirloom Tomato & Salt Bar \$15 pp Sweet summer tomatoes, artisan salts, flavored olive oils and balsamic glaze, bruschetta, a variety of goat cheese logs, buffalo mozzarella, burrata, pesto. Served with crusty breads, crostini, & grissini. Garnished with rosemary & fresh basil. *Seasonal item - only available for staffed events* *Minimum 50 guests*

Southern Biscuit Bar \$15 pp Flaky petite biscuits, stuffed and accompanied by decadent southern style fillings: Jams, flavored cream cheese, honey, carved ham, whipped butters, syrups, fruits, berries & spreads, all presented in a country-style, over-the-top display. *Not intended to be a meal - only available for staffed events* *Minimum 50 guests*

Simply Fruit & Cheese \$8 pp Fresh cut fruit paired with a variety of domestic cheese cubes & assorted crackers.

Simply Fruit, Cheese, & Meat \$10 pp Fresh cut fruit accompanied by assorted domestic cubed cheese & meat with mustards & jams. Crackers on the side.

Dips \$6.50 pp

Unless otherwise noted. Choose up to two selections.

- **Eggplant Caponata** with toasted baguette slice
- **Hummus** with naan (vegan)
- **Spinach artichoke dip** with white corn tortilla chips
- **Buffalo chicken dip** with white corn tortilla chips
- **Queso dip** with white corn tortilla chips

A contemporary display of around the world flavor

Choice of: (Minimum 2 dozen per type)

CROSTINI \$42 per dozen unless noted

Crispy little toasts with delicious toppings

- **Summer Crostini** (veg) Tomato basil bruschetta, extra virgin olive oil with parmesan cheese on asiago cheese crostini
- **Farm Stand Crostini** (veg) Balsamic-glazed peaches with red onions and goat cheese on crispy asiago toasts
- **The Woods Crostini** (veg) Cremini mushrooms, caramelized onions, crumbled gorgonzola with balsamic drizzle
- **Harvest Crostini** Crispy Granny Smith apples, Applewood-smoked bacon, aged cheddar, honey mustard
- **French Cafe Crostini** (veg) whipped goat cheese, sliced strawberries, dark balsamic glaze \$48/dz
- **Aged Classic Crostini** Smoked salmon with lemon dill mousse \$48/dz
- **Toast & Jam Crostini** whipped goat cheese rosette, blackberry serrano jam on toasted baguette

JEWELLED SKEWERS \$42 per dozen unless noted

Choose up to 4 types (minimum 2 dozen per type)

- **Buffalo & bleu cheese chicken skewer**, celery stick & ranch to dip
- **Honey sriracha chicken skewer** (GF) with spicy pineapple and cilantro salsa
- **Thai peanut chicken skewer** spicy peanut dipping sauce, honey roasted peanuts, cilantro, purple cabbage, scallions, sesame sticks
- **Chipotle chicken skewer** (GF) aioli & pico de gallo
- **Maple bourbon chicken skewer** (GF) sweet bourbon mustard, scallions, purple cabbage, red pepper
- **Sesame ginger chicken skewer** sesame ginger sauce, scallions, sesame seeds, red pepper, pineapple, red cabbage
- **BBQ chicken & bacon skewer** (GF) honey bbq sauce, bacon crumbles
- **Grilled and chilled pesto shrimp skewer** (GF) lemon slices, red pepper, cherry tomato
- **Jumbo Garlic scampi shrimp skewer** (GF) grilled and drenched in garlic butter lemon slices, parmesan cheese, parsley \$48/dz
- **Jumbo Blackened shrimp skewer** (GF) spicy ranch, pico de gallo, scallion, lime \$48/dz
- **Bulgogi sesame marinated steak skewer** (GF) Korean chili sauce, red pepper \$48/dz
- **Teriyaki steak skewer** teriyaki sauce, red pepper, scallion, pineapple, orange slices, red cabbage \$48/dz
- **Teriyaki vegetable skewer** (vegan) teriyaki sauce, red pepper, pineapple, lime slices, scallion, red cabbage
- **Balsamic vegetable skewer** (GF | vegan) balsamic dressing for dipping
- **Pesto grilled tofu and cherry tomato skewer** (GF | vegan) grilled tofu and cherry tomato with pesto drizzle
- **Basil pesto tortellini skewer**
- **Fresh fruit & berry skewer** (GF | vegan) with vanilla yogurt dip (veg)



Cocktail Sized Individual Small Bites

PETITE APPETIZER SANDWICHES \$54 per dozen

Miniature sized versions of our classic Bistro sandwiches.

Order by the dozen.

- **Roast Turkey and Provolone** with balsamic glaze, tomato & lettuce on mini French knot
- **Cranberry Almond Chicken Salad** with tomato & lettuce on mini croissant
- **Ham and Swiss** with honey mustard, tomato & lettuce on mini french knot roll
- **Caprese** roasted tomato, basil, mozzarella, shaved parmesan & balsamic vinaigrette on focaccia (veg)
- **Ratatouille:** Roasted vegetables & hummus on focaccia (vegan)

SANDWICH SLIDERS \$54 per dozen

(unless otherwise noted) • Minimum 2 dozen each type.

All accompanied with toppings tray unless otherwise requested

- **Honey BBQ Pulled Pork Sliders** served with honey BBQ
- **Mini Hot Dog** relish, ketchup, & mustard
- **Mini Bistro Burgers** with custom chef toppings
- **Smoked Beef Brisket** with caramelized onions on a rustic roll with honey BBQ
- **Black Bean Slider** (veg, can be vegan) chipotle aioli, pico de gallo
- **Crispy Chicken Slider** with lettuce, tomato, honey mustard
- **Smoked Pulled Chicken Slider** with honey sriracha, brioche roll
- **Buffalo Chicken Slider** Pico de Gallo, cheddar cheese & spicy ranch on the side
- **Mini Turkey Ruebens** turkey, swiss, thousand island, & sauerkraut on marble rye
- **Mini Pittsburgh Style Sandwich** shaved turkey breast, provolone, sweet n sour slaw, waffle fry, on French baguette bread, with a cherry tomato bamboo knot
- **Petite Bay Crab Cake Sliders** lemon dill tartar sauce \$60 per dozen
- **New England Lobster Rolls** - market cost
- **Braised short rib sliders** sweet onion jam, micro greens, brioche roll
- **Smoky Grilled Cheese** (veg) smoked Gouda, sharp cheddar & chipotle aioli on asiago ciabatta

COCKTAIL SALADS \$48 per dozen

Tiny cocktail versions of our full sized salads in a clear disposable tumbler *Option: Grilled carved chicken on the side, add \$2pp.*

- **Mini Strawberry Sugared Pecan Salad** (GF | veg) Mixed greens, fresh strawberries, feta cheese, sugared pecans, raspberry walnut vinaigrette (late spring/summer)
- **Apple Harvest Salad** (GF | veg) Chopped Romaine, red grapes, vanilla sugared almonds, tart granny smith apples, gorgonzola, apple cider vinaigrette (fall/winter)
- **Mini Pittsburgh Salad** (GF | vegan) crispy potatoes, cucumber, cherry tomato bamboo pick, Italian dressing
- **Mini Caesar Salad** asiago cheese croutons

MINI CROQUETTES \$48 per dozen

(unless otherwise noted) *(2dz minimum)*

- **Moroccan spiced chickpea cake** with apricot chutney (vegan)
- **Petite Bay Crab Cakes** with lemon dill tartar sauce \$market price
- **Salmon Croquettes** with lemon dill aioli \$54 per dozen
- **Spicy Black Bean Croquettes** (vegan) with pico de gallo, spicy vegan ranch
- **Vegan "Crab" Cakes** (GF | vegan) with vegan lemon aioli \$54 per dozen

MINI QUESADILLAS, TACOS & FAJITAS \$48 per dozen

Minimum 2 dozen each type.

- **Mini Cajun Grilled Chicken Quesadillas**
- **Mini Corn, Black Bean, & Chipotle Quesadilla** (veg, can be vegan) with spicy ranch
- **Carne asada quesadilla** with tri-colored peppers, chihuahua cheese, & salsa roja
- **Chili Lime Mini Steak Quesadilla** with caramelized pineapple, chipotle aioli, & fancy slaw
- **Key Lime Grilled Chicken Fajita** key lime fajita-marinated chicken, spicy ranch, & fancy slaw
- **Mini street tacos** seasoned ground meat, sour cream, cheddar, salsa, scallions
- **Sweet Potato Empanadas** (vegan) with apricot chutney

"SPOONS" & "FORKS"

Minimum 2 dozen each type.

- **Mini Teriyaki Meatballs** \$18 per dozen
- **Mini BBQ Meatballs** \$18 per dozen
- **Mini Marinara Meatballs** \$18 per dozen
- **Butternut Squash Ravioli** in brown sugar sage crème on mini cocktail fork (veg) \$24 per dozen
- **Chilled Thai Peanut Noodles** on an earth-friendly Asian spoon (veg) \$30 per dozen
- **Mini Potato & Cheese Pierogi** on a cocktail fork with caramelized onions (veg) \$24 per dozen





Sips & Shooters

Soup Shooters

\$30 per dozen for 2oz

\$48 per dozen for 4oz eco cup

- Butternut Squash Bisque (GF | veg)
- Tomato Basil Bisque (veg)
- Chilled Gazpacho (GF | veg)
- Wedding Soup (72 hrs notice)

Recommended: add a Slider or Mini Sandwich

Grilled Cheese & Tomato Soup Shooter smoked Gouda, sharp cheddar & chipotle aioli on asiago ciabatta, paired with a creamy tomato basil bisque \$60 per dozen

Jumbo Cocktail Shrimp Shooter in mini shot glass with a chilled gazpacho shooter. \$60 per dozen



BUTLER PASSED OR STATION HORS D'OEUVRES

Minimum order 2 dozen unless otherwise noted. *Each menu item priced per dozen*

HOT BITES

Asian Chicken Pot Stickers with soy dipping sauce \$39

Chicken Wontons \$39

Crab Wontons \$42

Coconut Shrimp with mango pineapple chili sauce \$48

Crispy Chicken Bite & Waffles with real maple syrup \$48

Crispy Mac & Cheese Squares (veg) with spicy ranch dipping sauce \$39

Corn Cakes (veg) with sweet onion jam \$36

Risotto Croquettes (veg) served with tomato cream \$36

Spring Rolls (vegan) with spicy mango pineapple sauce \$27

Soul Rolls crispy stuffed egg rolls with southern-inspired fillings \$42 **choose one*

- **Buffalo Chicken Soul Roll** with sharp cheddar & pico de gallo, served with cool ranch & blue cheese
- **Cajun Chicken Soul Roll** with sharp cheddar and collards, served with spicy ranch

Stuffed Mushrooms **choose one*

- **Crab Stuffed Mushrooms** with lemon breadcrumbs \$60
- **Sweet Sausage Stuffed Mushrooms** \$30
- **Herb Seasoned Breadcrumb Stuffed Mushrooms** (veg) \$30

Kielbasa Bites (GF) on bamboo knot, BBQ on the side \$24

Sweet potato latkes (veg) with cranberry chutney \$48

Mini potato pancakes (veg) \$48

Pan seared scallops with lemon thyme beurre blanc. market price

Bacon-wrapped bacon (GF) pork belly, smoked bacon, orange marmalade \$48

Wild mushroom tartlet with lemon caper vinaigrette and mixed organic baby greens \$30

Tempura shrimp with lemon aioli \$42

COLD BITES

Asian Ahi Tuna on a cucumber round with sesame ginger glaze - minimum 4 dz \$60

Cranberry Almond Chicken Salad Tartlets \$30

Manchego stuffed dates wrapped in bacon with spicy harissa (GF) **seasonal** \$30

Prosciutto rolled asparagus (GF) \$48

BLT Deviled Eggs (GF) roasted tomato, crumbled bacon, micro greens \$39

Cranberry Pecan Basil Goat Cheese Truffle (GF|veg) \$42

Pecan Sweet Potato Tartlets (veg) \$24

Crispy artichoke blossom (veg) with garlic aioli \$39

Bacon wrapped tenderloin bite with shallot marmalade (GF) market price

Grilled parmesan garlic wings (GF) \$39

Chicken, brie, & peach flatbread on teardrop naan with peach jam, pulled chicken, peaches, arugula, & red onion \$39

Falafel (vegan) with mini teardrop naan & tzatziki \$39

Grilled ciabatta Spanish tarragon chicken, green olive tapenade \$39

PETITE PUFF PASTRY \$39 per dozen

- **Pesto Chicken Phyllo Straws**
- **Brie & Raspberry Stuffed Pastry** (veg)
- **Spanakopita spinach & feta triangles** (veg)
- **Grilled Asparagus wrapped in puff pastry** (veg)

BAMBOO KNOTS

- **Bacon-Wrapped Scallop** teriyaki glaze - market price
- **Surf and turf** (gf) bamboo knot Jumbo garlic shrimp with a beef tenderloin tip \$market price
- **Glazed Beef Tenderloin Tip & Mini Rosemary Yukon Potato** (gf) on bamboo knot with horseradish sauce - market price
- **Grape Tomato, Basil and Bocconcini** (GF|veg) on a bamboo knot served with balsamic vinaigrette \$30





The Details

Bistro To Go is a full-service caterer. Our chefs create an array of fresh and delicious selections for all of our catering events, including weddings, office parties, corporate events, and personal celebrations. We offer creative and diverse catering menus that span cultural preferences. We also offer vegetarian, vegan and gluten free catering.

CATERING MENUS

All menu items are available for pick-up, drop-off, and full-service catering. Visit our website, bistroandcompany.com, to see our menus and additional information. Call 412.231.0218 #3 with questions.

DROP-OFF CATERING

Fresh, delicious, and hand-crafted food anywhere, anytime for all occasions. Delivery fee includes complimentary set up.

FULL-SERVICE CATERING

With Bistro To Go, you have many options – including stations, family style, plated and buffet service styles. All staffed events have a chef and minimum of 1 staff member for 4 hours. We work with premier rental companies to coordinate all your event needs. Complimentary tastings offered for staffed events over \$6,000. One complimentary, customized event consultation is available. A final guest count is due 12 days prior to event.

Rentals & Bar Service Bistro can coordinate all of your rental and bar service needs with the industry's best vendors. Please inquire.

NONPROFIT CATERING

We provide local nonprofits a 5% discount for orders placed prior to 48 hours in advance and must be paid in full prior to receiving your order. Nonprofit tax exemption required.

PAYMENT INFORMATION

Payment terms and due date(s) can be found on the bottom section of your proposal/invoice. On orders over \$1,500, a \$500 deposit is required to schedule your event. Deposits are non-refundable but can be applied to future events.

- A minimum \$45 charge will be applied to all deliveries.
- All menu items and services are subject to 7% sales tax.
- A 15% service charge applies to all staffed events.

Gratuities are not included and Bistro does not accept on behalf of staff.

HOW TO ORDER

- Website: bistroandcompany.com
- Email: cater@bistro-togo.com
- Phone: 412.231.0218 option 3
- In person by appointment at Bistro To Go.

Contact us as soon as possible as your need arises to ensure we can provide you the highest level of service and product availability.