Spring & Summer

Seasonal Collection

BISTRO to go CATERING

Spring & Summer
Everyday Comfort Menu

Lunch, dinner or anytime you crave Bistro. Our chefs have paired side dishes with entrees to simplify your menu planning.
Feel free to change up your preferences • Prepared to share

Rolls & butter and earth-friendly compostable paperware included. Add a side salad for $5pp or an additional side for $4pp

entrees

POULTRY *organic | antibiotic free*
includes sides listed

Heirloom Tomato Chicken pan seared chicken breast, shaved parmesan, fresh basil, balsamic glaze drizzle (DF/GF) $24
Paired with Charred broccoli DF/GF, Rice Pilaf VEG
Add Lemon Piccata Salmon add $9pp

Chicken Piccata *vintage bistro*
pan seared chicken breast, lemon butter, capers, white wine $24
Paired with Summer green bean heirloom cherry tomato salad VGN/DF/GF Rice Pilaf VEG/
Add Caprese Salmon GF add $9pp

Grilled Chicken Fajitas Carved grilled chicken, sautéed onions, peppers, salsa, sour cream, limes (GF) $24
Paired with Grilled Vegetables VGN/DF/GF, Spanish Rice VGN/DF/GF
Add Grilled Carved Steak GF add $9pp

Honey BBQ Chicken garnished with scallions (GF/DF) $24
Paired with Avocado corn tomato salad GF/vegan, Yukon gold sea salt potatoes GF/vegan
Add Honey BBQ pulled pork GF add $5pp

Teriyaki Pineapple Chicken *vintage bistro*
Glazed chicken breast, caramelized pineapple, charred oranges, scallions, shredded red cabbage, (DF) $24
Paired with Grilled Vegetables VGN/DF/GF, Wild Rice GF
Add brown sugar spiced salmon GF add $9pp

Lemon Parmesan Chicken *vintage bistro*
Chicken breast, butter lemon, white wine $26
Paired with Grilled Asparagus VGN/DF/GF, Basil penne Pasta NF
Add Bay Crab Cake with lemon aioli add $12pp

Chicken Milanese lightly breaded chicken breast spring greens, heirloom cherry tomatoes, olive oil, fresh basil, shaved Parmesan cheese $24
Paired with Grilled Asparagus DF/GF, Basil Penne Pasta VEG
Add char-grilled carved steak add $9pp

Citrus Lemon Pepper Roasted Chicken Airline chicken breast, fire-charred lemons (GF/DF) $24
Paired with Charred broccoli DF/GF, Rice Pilaf VE

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BEEF
includes sides listed

Smokey Beef Brisket thinly carved, honey BBQ sauce (GF) $26
Paired with Charred Broccoli VEG/GF, French Potato Salad VGN/DF/GF
Add Crispy Chicken, Honey Mustard add $6pp

Argentinian Char-Grilled Carved Steak chimichurri sauce (DF/GF) $26
Paired with Avocado Corn Salad VGN/DF/GF, Spanish Rice VGN/GF/DF
Add Grilled Marinated Chicken, Chipotle Aioli, Pico De Gallo GF add $7pp

Tenderloin Glazed Beef Tips (GF) $28
Paired with Simple Green Salad VGN/DF/GF, Wild Rice DF/GF
Add Orange Chili Grilled Shrimp GF add $9pp

SEAFOOD *wild | sustainable*
includes sides listed

Brown Sugar Spiced Salmon with pineapple salsa, char-grilled limes (DF/GF) $25
Paired with Summer Sautéed Vegetables VGN/DF/GF, Coconut Rice DF/GF/VEG
Add on Argentinian Char-Grilled Carved Steak with chimichurri DF/GF add $8pp

Caprese Salmon Heirloom cherry tomatoes, white wine, shallots, Balsamic Glaze drizzle, olive oil, fresh basil DF/GF) $25
Paired with Grilled Asparagus with Lemon Zest VGN/DF/GF, Spinach Orzo Feta Salad VEG

Honey Mustard Grilled Salmon (GF) $25 *vintage bistro*
Paired with fresh petite green beans GF/VEG
Roasted Yukon gold & sea salt potatoes VGN/DF/GF

New Orleans Gumbo Shrimp, Crab & Chicken $29
Paired with White rice
Paired with Summer green bean heirloom cherry tomato salad VGN/DF/GF

Bay Crab Cake with lemon dill aioli $29
Paired with grilled asparagus & Roasted Yukon gold & sea salt potatoes VGN/DF/GF

Additional sides add $5pp

VEGAN
includes sides listed

Summer Succotash local heirloom cherry tomatoes, sweet corn edamame, charred red peppers, onions zucchini, basil pesto, herb polenta (VGN/DF/GF) $23
Paired with simple green salad GF/VGN

BBQ Jackfruit with apple cider slaw (VGN/DF/GF) $24
Paired with Avocado tomato Corn Salad VGN/ DF/GF, French Potato Salad DF/GF
Kaiser on side

Island Black Bean Croquettes charred pineapple and pico de gallo (VGN) $24
Paired with Summer green bean heirloom cherry tomato salad VGN/DF/GF Spanish Rice DF/GF

Vegan Crab Cake hearts of palm (VGN) $24
Paired with Corn Maque Chaux VGN/DF/GF,
Wild Rice VGN/DF/GF

PASTA
Served with artisan salad, rolls & butter

Add Grilled chicken breast (GF/DF) add $7
Add sauteed jumbo shrimp (GF) add $9

Basil penne pasta roasted tomatoes, fresh basil pesto, olive oil, Locatelli cheese VEG/No nuts $20

Macaroni Cheese blend of three cheeses (VEG) $20

Garden Lasagna Pasta fresh summer vegetables, plum tomatoes, Locatelli & mozzarella cheese, spinach and fresh basil (VEG) $20

Pasta, Sauce & Melted Mozzarella The Simple dish $18

Choose one type of pasta, prepared half pan $75

extras

Decorative Reusable Heated Serving Racks complete with sterno fuel and water pan (recommended one per hot item) $22 each

Earth-friendly Sustainable paper products: 9" plates, forks, knives, napkins $3.50pp

Commercial "Real" Serving equipment is only used for staffed events

Sandwich Options

Bistro Artisan Sandwich Package
choice of sandwiches • chilled side(s) • sea salt chips • gourmet cookie | with one side $19 • with two sides $22
includes earth friendly paperware

Bistro Artisan Boxed Lunch
choice of individual sandwich • chilled side • sea salt chips • gourmet cookie | $20
includes earth friendly paperware

Individual Sandwich a la Carte $9
unless otherwise noted

Artisan Sandwiches

Southern Club
Carved smoked turkey • pepper jack cheese • bacon • candied Jalapeños • smoky chipotle aioli • shredded romaine • Mediterra onion roll

The Basic Turkey
Carved roasted turkey • provolone • roasted tomato • shredded romaine • balsamic vinaigrette • asiago roll

The Sweet French
Thin sliced brown sugar baked ham • swiss • peppadews • honey mustard • leaf lettuce • French baguette

Classic Tuna Salad Croissant
Plum tomato • crisp greens • croissant

Cranberry Almond Chicken Salad
Plum tomato • leaf lettuce • croissant (nuts)

Ratatouille
(vegan) Grilled vegetables • charred red & green peppers • roasted tomatoes • hummus • fresh basil • crisp greens • balsamic vinaigrette • focaccia

The Bistro Prime
Shaved prime rib • white cheddar • pickled sweet onion • horseradish aioli • ciabatta | add $2

Fiesta Chicken Wrap
pico de gallo • black bean corn salad • shredded cheddar romaine • chipotle aioli • flour tortilla

Chicken Caesar Wrap
Carved grilled chicken • shaved parmesan • bruschetta • chopped romaine • caesar dressing • whole grain wrap

Lemon Caprese
lemon preserve vinaigrette • basil • fresh buffalo mozzarella • roasted tomatoes • micro greens • asiago baguette (veg)

Smoked Salmon Baguette
dill cream cheese • thinly sliced cucumbers and radishes scallions • organic microgreens • baguette

**Gluten-free bread* add $2 each | *Individually wrapped* add $1 each | *Individually label with client names* add $1 each*

The perfect lunch for those on the run! Everything Is packaged and ready to go, Including paper products.
Delivery minimum 12 persons. No minimum order for pick-up.

Cost effective lunch for non-profits
Simple Lunch Bag
available for pick-up only | $13 per lunch
Basic sandwich with sliced meats & cheese on a kaiser roll with tomato, lettuce. mayo & mustard packets.
Includes potato chips, cookie, and fork & napkin.

Choice of sandwich: Turkey & Provolone • Ham & Cheddar • Cheese & Veggies
Add a fresh fruit bowl or pasta salad for $4 per person

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Entree Salads

The perfect lunch for those on the run! Everything Is packaged and ready to go, Including paper products.

Salad Options

Bistro Salad Bowls to Share $19pp
choice of two (2) salads for 12 to share
chilled side dish • naan • gourmet cookie
includes grilled carved chicken packed on the side + earth friendly paperware

Bistro Salad Boxed Lunch $22pp
choice of individual entree salad
chilled side dish • naan • gourmet cookie
includes grilled carved chicken packed on the side + earth friendly paperware

Individual Entree Salad a la Carte $16pp
includes grilled carved chicken packed on the side + earth friendly paperware

Artisan Simple Salad Chopped romaine • plum tomatoes • cucumbers • balsamic vinaigrette (GF|vegan)

Insalata Salad
Chipotle Aioli dressing, Plum tomatoes, summer corn, tomato, fresh cilantro, corn chips (GF/VEG)

Panzanella Summer Salad
Asiago cheese bread croutons, parmesan, heirloom cherry tomatoes, mozzarella, red onion, cucumbers, fresh Basil (VEG)

Spring Cobb Salad Board
Creamy Buttermilk Ranch dressing, avocado, heirloom tomatoes, Blue Cheese, egg, black olives, cucumber, Cheddar Cheese (GF/VEG)

Ahi Tuna Market Salad Board
Preserved Lemon vinaigrette, Sesame Ahi Tuna, olives, egg, petite green beans, heirloom tomatoes, cucumbers (DF/GF)

Strawberry Pecan Salad
Raspberry Walnut vinaigrette, strawberries, sugared pecans, feta cheese (NUTS/VEG/GF)

Power Bowl
Balsamic vinaigrette, shredded kale, chopped romaine, quinoa, cilantro, scallions, avocado, heirloom tomato, cucumber, chickpeas, dried cranberries, sunflower seeds (GF/Vegan)

Ceasar Salad
Ceasar dressing, heirloom tomatoes, Asiago and Parmesan Cheese crouton, Parmesan cheese (VEG)

Blackberry Orchard Salad
Blackberry vinaigrette, blackberries, grapes, peaches, pepitas, Goat Cheese (GF/VEG)

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Chilled Sides

Spring/Summer

Select for your Sandwich or Salad package, or purchase a la carte for $5 per person

- **Fresh Fruit Berry Bowl** (Vegan/GF/DF)
- **Watermelon Berry Mint Salad** (Vegan/GF/DF)
- **Broccoli Bacon Salad** cheddar cheese, sweet and sour cream vinaigrette (GF)
- **Summer Green Bean** and heirloom cherry tomatoes, fresh basil, herb vinaigrette (Vegan/GF/DF)
- **Avocado Corn Tomato Salad** cilantro lime vinaigrette (Vegan/GF/DF)
- **All American Potato Salad** (GF/VEG)
- **French Potato Salad white balsamic vinaigrette** (Vegan/GF/DF)
- **Edamame Succotash** (Vegan/GF/DF)
- **Spring Pasta Salad** tomato, mozzarella, cucumbers Italian vinaigrette (VEG)
- **Spinach Orzo Salad** feta & parmesan cheese, white balsamic vinaigrette (VEG)

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something sweet

Cannoli with sprinkles $57/dozen
Chef crafted gourmet bar cookies $57/dozen
Gourmet Cookie Chef's selection $27/dozen
Chocolate Brownie $57/dozen
Gourmet Cupcakes Chef's selection $57/dozen

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Beverages

Coffee or Tea Travel Box

dark roast regular & decaf, cream, sugar in the raw, sweetener, eco cups $42 serves 8

Hot Chocolate Travel Box

with mini marshmallows on the side. $42 serves 8

Individual Bottles of Fruit Juice

Cranberry • Orange • Apple $3.50

Vintage Sodas Assorted local flavors $3.25

Flavored Pellegrino $3.75

Coca-Cola Classic $2.95

Diet Coke $2.95

Pepsi $2.95

Diet Pepsi $2.95

Bottled Water $2.50

Bottled Iced Tea $3.75

Bottled Calypso Assorted Lemonades $4.25

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Morning Comfort

hot options

Bistro Grand Breakfast: $24 pp
Pastry assortment, fresh fruit & berries, scrambled eggs, bacon & sausage, and homefries.
Add ketchup, cheddar cheese, or hot sauce.

Basic Breakfast: $21 pp
Scrambled eggs, bacon & sausage, and homefries. (GF)
Add ketchup, cheddar cheese, or hot sauce.

Top Your Scramble add $2.50 per person choose 1
- Ham & cheddar cheese (GF)
- Tomato basil bruschetta & Parmesan cheese (GF)
- Pico de gallo & smoked gouda cheese (GF)

Bistro Signature French Toast Breakfast $21 pp
Brown sugar caramel cream French toast (2pcs pp), fresh fruit & berries, bacon & sausage. Add sugared pecans $1 pp (GF, veg)

Bistro French Country Breakfast $18 pp
Fresh baked quiche (choose Caprese or Lorraine), vanilla yogurt, fresh fruit & berries.

Crispy Chicken & Waffles Breakfast $22 pp
Crispy chicken, Belgian waffles, fresh fruit & berries. Served with maple syrup.

Bistro Oatmeal $15 pp
Old-fashioned oats with topping tray. Brown sugar, cranberries, pecans, coconut milk. (GF, vegan) Side of fresh fruit & berries.

Pickup or delivery minimum 15 persons
Increased charges incurred prior to 7:00am

Simple Mornings

cold options

Morning Wake-Up Breakfast: $15 pp
Pastry assortment, fresh fruit & berries, chilled juice (includes cups).

Smoked Salmon & Bagels Breakfast: $25 pp
Assorted bagels, cream cheese, smoked salmon, capers, hard-boiled eggs, tomato, red onion.

Simply Healthy

Crunchy & Sweet Breakfast: $19 pp
Good morning granola (crunchy oats, sugared almonds, pecans, cranberries), fresh fruit & berries, vanilla yogurt, pastry assortment. Served with local jam & butter.
(veg)

Breakfast Power Bowl: $75 half pan
Quinoa, old-fashioned oats, cinnamon apples, coconut milk (included on the side), almonds, fresh berries, cranberries, sunflower seeds. Serves 12 (GF, vegan)

Add earth-friendly paperware (plates, napkins, utensils) $3.50pp

Add decorative disposable heating racks (recommended 1 per hot item) $22 each

Served in family-style pans & bowls

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ADD SIDES

Sausage patties pork 12 patties $36 (GF)

Sausage patties turkey 12 patties $36 (GF)

Bacon 24 strips $36 (GF)

Homefries 10–12 servings ½ pan $45 (GF, veg)

Loaded Homefries with cheese, bacon, & scallions. (serves 10-12) ½ pan $55 (GF)

Quiche Fresh baked. (serves 6-8) $35 each
- Caprese - tomato, basil, & mozzarella (veg)
- Lorraine - bacon, onion, & swiss
- Roasted Vegetable - squash, bell pepper, onion (veg)

Fresh Fruit & Berry Bowl (GF, vegan)
- small bowl (serves up to 10) $45
- medium bowl (serves 12-15) $65
- large bowl (serves up to 45) $135

Pastry Assortment Chef's selection $60 per dozen (veg)

Good Morning Granola Crunchy oats, honey, dried cranberries, sugared almonds, pecans $5 per 6 oz. cup (GF, vegan, nuts)

Bistro Signature French Toast with brown sugar caramel cream sauce. (12 pieces) (veg) $48
Add sugared pecans $12 per pan (GF, nuts)

BEVERAGES

Coffee service Dark roast regular & decaffeinated, cream, sugar in the raw, sweetener eco cups $4.25 pp

Premium Hot Tea assorted tea bags, hot water, cream, sugar, sweetener, lemon, honey eco-cups $3.25 pp

Coffee or tea travel box Dark roast regular & decaf, cream, sugar in the raw, sweetener, eco cups $42 (8 servings)

Individual bottles fruit juice Orange juice, cranberry, or apple (includes cups) $3.50

Bottled water $2.50

Servingware, paperware, and heated serving dishes can be included for an extra charge.

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Soups to Savor

Spring/Summer

Chicken Dumpling
Tomato Basil Bisque (veg)
Broccoli Cheddar (veg)
Vegetable Minestrone (veg)
Chef selection (please inquire)

Bowl - $8.50 per person • 12oz

includes crackers • 48 hours to order

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Bistro Kids

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

Choices

one selection for $10 per child • two selections for $12 per child • three selections for $15 per child
with adult full meal catering order over 25 people.

Adult meals half price for kids under 10 years of age.

Macaroni & Cheese
Chicken Strips with honey BBQ or honey mustard
Mini Burgers
All Beef Hot Dogs with condiments
Grilled Chicken Strips
Fresh cut fruit
Macaroni Salad
Tossed Garden Salad
Spiral Pasta with sauce or butter
Buttered Corn
Mashed Potatoes & Gravy

Mini Vanilla Sugar Cupcakes $1 each

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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.

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GREAT BEGINNINGS

relationships BEGIN AT THE table

GRAND DISPLAYS

SEASONAL FRESH FRUIT DISPLAY $7 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 $15 pp - carved and sliced cured meats, nuts, dried fruit, jams, grainy mustards and crusty breads.

ANTIPASTI $15 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 $7 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 filings: 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

JEWELED 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 $48 per dozen
- **Spicy Black Bean Croquettes** (vegan) with pico de gallo, spicy vegan ranch
- **Vegan "Crab" Cakes** (GF|vegan) with vegan lemon aioli $48 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** (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) an 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.