



'Tis the Season

BISTRO to go CATERING



## Holiday Hors D'Oeuvres

BY THE DOZEN \$48.00 unless otherwise noted

- **Cranberry pecan goat cheese truffle** (GF) (veg)
- **Bacon wrapped dates** stuffed with blue cheese (GF)
- **Green goddess shrimp cocktail salad** with prawn (GF)
- **Sweet potato pancakes** with cinnamon crème (veg)
- **Falafel** with tahini (vegan)
- **Turkey meatballs** with a cranberry glaze
- **Mini crab cake bite** with lemon aioli \$60.00
- **Smoked salmon crostini** with a dill cream cheese rosette \$50.90
- **Beef tenderloin bite** cippolini onion caper vinaigrette (GF) \$50.90
- **Seasonal Artisan Fruit, Cheese & Charcuterie** \$12.00 per person



# bistro holiday lunch & dinner collection

Price listed includes one entree three side selections, rolls and butter

## Holiday Entrees

- **Cranberry apple wild rice stuffed chicken breast** \$28.00
- **Farmstand apple cider roast chicken** \$28.00 (GF/DF)
- **Christmas chicken** parmesan crusted chicken breast with tomato basil cream, roasted tomato, fresh basil, Locatelli cheese \$28.00
- **Ham & swiss stuffed chicken breast** encrusted in a savory parmesan crumb topping and served with lemon beurre Blanc \$28.00
- **Orange bourbon praline ham** carved and garnished with fruits, plums, oranges and kale \$28.00 (GF)
- **Beef Bourguignon** Untraditional version: filet tips wild mushroom blend, cipollini onions and burgundy wine \$36.00
- **Braised short ribs** infused with rosemary, orange and chanty \$36.00 (GF)
- **Garlic herb prime rib** served with horseradish, cooked medium rare \$38.00 (GF)
- **Glazed beef filet mignon** brushed with soy ginger, cooked medium rare \$48.00
- **Carved beef tenderloin** with cherry balsamic reduction, cooked medium rare \$48.00 (GF)



## Seaside

- **Lemon herb crusted whitefish** with lemon butter \$28.00
- **Bay crab cake** with lemon aioli \$36.00
- **Tuscan butter salmon** garnished with roasted tomato \$32.00 (GF)
- **Pan seared salmon** pan seared with Lingonberry, plum, and fruit garnish \$32.00 (GF)
- **Southern seafood gumbo** jumbo lump crab, shrimp and chicken in a browned tomato sauce with sweet peppers, onions and rice \$36.00



**Vegan** can be added by-the-plate for Individual vegan guests

- **Delicata squash edamame succotash** over polenta with pepitas \$26.00 (GF/vegan)
- **Mushroom bourguignon** over mashed potatoes \$26.00
- **Chickpea butternut squash curry** over rice \$26.00 (GF/vegan)

## Sides *Each package Includes three side dishes*

- **Meyer lemon hericot vert green beans** with parmesan crumb topping (veg)
- **Maple glazed heirloom carrots** (GF) (vegan)
- **Broccoli florets** with brown butter (veg)
- **Garlic dill green beans** (GF) (vegan)
- **Roasted root vegetables** (GF) (vegan)
- **Charred brussels sprouts** with bacon, cranberries, & balsamic (GF)
- **Butternut squash ravioli** in sage cream (veg)
- **Warm farro** with orange & fresh herbs (vegan)
- **Wild mushroom pasta** (veg)
- **Garlic mashed potatoes** (veg)
- **Wild rice** (veg)
- **Pecan sweet potato casserole** (veg) (nuts)
- **Yuletide salad** Chopped romaine, arugula, Bartlett pears, dried cranberries, goat cheese, champagne vinaigrette (GF|veg)
- **Apple Harvest salad** Chopped romaine, red grapes, blueberries, vanilla sugared almonds, tart granny smith apples, gorgonzola, apple cider vinaigrette (GF|veg)
- **Artisan Simple Salad** Chopped romaine, plum tomatoes, cucumbers, balsamic vinaigrette (GF|vegan)



**Add additional entrees or sides!**  
**Pricing on the following page**

### **ALL YOU EVER NEED**

Add earth-friendly compostable plates, napkins & utensils for \$3.75 per person.

Add decorative disposable heated serving racks \$23.35 each  
(recommended 1 per hot item)

Set up is complimentary with delivery

Inquire for staffing & rentals for a flawless, stress-free holiday!



## Additional Holiday Entrees

- Add Cranberry apple wild rice stuffed chicken breast \$10
- Add Farmstand apple cider roast chicken (GF/DF) \$10
- Add Christmas chicken parmesan crusted chicken breast with tomato basil cream, roasted tomato, fresh basil, Locatelli cheese \$10
- Add Ham and Swiss stuffed chicken breast encrusted in a savory parmesan crumb topping and served with lemon beurre blanc \$9
- Add Orange bourbon praline ham (GF) carved and garnished with fruits, plums, oranges and kale \$9
- Add Beef Bourguignon untraditional version: filet tips wild mushroom blend, cipollini onions and burgundy wine \$14.00
- Add Braised short ribs (GF) infused with rosemary, orange and chanti \$14.00
- Add Garlic herb prime rib (GF) served with horseradish, cooked medium rare \$16.00
- Add Glazed beef filet mignon brushed with soy ginger, cooked medium rare \$20.00
- Add Carved beef tenderloin (GF) with cherry balsamic reduction, cooked medium rare \$20.00
- Add Lemon herb crusted whitefish with lemon butter \$10
- Add Bay crab cake with lemon aioli \$14.00
- Add Tuscan butter salmon (GF) garnished with roasted tomato \$12.00
- Add Pan seared salmon (GF) pan seared with Lingonberry, plum, and fruit garnish \$12.00
- Add Southern seafood gumbo jumbo lump crab, shrimp and chicken in a browned tomato sauce with sweet peppers, onions and rice \$12.00

## Additional Holiday Sides

- Add Meyer lemon hericot vert green beans with parmesan crumb topping (veg) \$5.00
- Add Maple glazed heirloom carrots (GF/vegan) \$5.00
- Add Broccoli florets with brown butter (veg) \$5.00
- Add Garlic dill green beans (GF/vegan) \$5.00
- Add Roasted root vegetables (GF/vegan) \$5.00
- Add Charred brussels sprouts with bacon, cranberries, & balsamic (GF) \$5.00
- Add Butternut squash ravioli in sage cream (veg) \$5.00
- Add Warm farro with orange and fresh herbs (vegan) \$5.00
- Add Wild mushroom pasta (veg) \$5.00
- Add Garlic mashed potatoes (veg) \$5.00
- Add Wild rice (veg) \$5.00
- Add Pecan sweet potato casserole (veg, nuts) \$5.00
- Add Yuletide Salad: Chopped romaine, arugula, Bartlett pears,, dried cranberries, goat cheese, champagne vinaigrette (GF/veg) \$5.00
- Add Apple Harvest Salad: Chopped romaine, red grapes, blueberries, vanilla sugared almonds, tart granny smith apples, gorgonzola, apple cider vinaigrette (GF/veg) \$5.00
- Add Artisan Simple Salad: Chopped romaine, plum tomatoes, cucumbers, balsamic vinaigrette (GF/vegan) \$5.00



**Add additional entrees or sides to your order!  
pricing noted**



# It's a Grand Holiday

## **Station style menu**

staffing suggested • available November through January  
Each station has a small plate • 2-3 Stations make a meal  
Bistro rolls & butter included  
*Minimum 50 people*

## **Chef crafted carving station**

*Choice of:*

Herb garlic prime rib • whole herb grilled salmon garnished with herbs & fresh fruits • maple glazed turkey  
brown sugar baked ham  
(add beef tenderloin for market price)

*Includes:*

whipped cream potatoes with toppings • grilled asparagus • brioche rolls • garlic toasts

## **Seaside Holiday**

Petite crab cake with lemon aioli  
Garlic grilled shrimp skewers  
Sautéed scallops with lemon beurre blanc  
Parmesan pasta

## **Italian Family Tradition**

Penne with basil pesto, spinach, roasted tomato  
Cavatappi with tomato vodka sauce  
Penne marinara  
Butternut squash ravioli with sage brown sugar cream sauce

*Toppings:*

meatballs, grilled carved chicken, cheeses, add shrimp for an additional cost  
Grilled vegetables, zucchini, yellow squash, red pepper  
Cocktail sized salads: Panzanella and Caesar

## **Holiday Back Home**

Petite cranberry apple wild rice stuffed chicken  
Beef tenderloin tips with garlic butter  
Yukon gold mashed potatoes  
Meyers lemon green beans | charred brussels sprouts  
Yuletide cocktail salad with pears, cranberries, goat cheese, champagne vinaigrette

*Paperware, rentals, delivery, staffing, and rentals available at an additional cost*





## Desserts That Glitter

**Holiday Blitz** \$15.90 pp

Vanilla sugar cupcakes, raspberry cupcakes, hoho cupcakes, cranberry bliss bars, cannoli, pecan bars, mini bundt cakes, cherry cheesecake bites, caramel vanilla cream tarts, garnished peppermint bark, holiday cookies (trees, stars and gingerbread men)

**Chocolate ganache mousse bombs** \$63.60 per dozen

**Chocolate sprinkle cannoli** \$63.60 per dozen

**Chef crafted holiday bar cookies** \$63.60 per dozen  
cranberry bliss, pecan pie, pumpkin caramel

**Holiday cupcakes** \$58.30 per dozen  
vanilla sugar, peppermint bark, raspberry chocolate, hoho cupcakes

**Cherry chocolate bread pudding** with brandy crème – 12 slices \$79.50

**Vegan salted chocolate chip cookies** \$50.90 per dozen

**Apple pie** \$23.35





## 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](http://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](http://bistroandcompany.com)
- Email: [cater@bistro-togo.com](mailto: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.