



Exceptionally unforgettable

The Dream

enchancing wedding menu collection

fresh, local, chef crafted catering for your most special day

Enchanting Wedding Menu Collection

with BISTRO to go



Exceptionally Fresh & Unforgettable
chef crafted dreams

Bistro To Go creates unique and beautiful receptions.

Journey with our chef through sample menus, incorporating the freshest, most delicious ingredients. A Bistro wedding consultant will assist in seamlessly coordinating your vision with your budget to create your signature day. We will listen to your heart, turning your dream into your reality. Your guests will share your delicious celebration, creating memories that will last forever.

BISTROto go CATERING

Begin the Journey



Photo by Eva Lin Photography

Artisan grazing tables, savory hors d'oeuvres, fresh farm to table dinners and dazzling desserts. Chef crafted memories will endure long after the late-night finale.

Appetizers & Grand Displays

Sample menu packages that coordinate with your vision.

Bistro Menu Collections

Sample menu packages that coordinate with your vision.

All That Glitters

Bridal Day Lunches, Late Night, and Sweets.

Create Your Own

One of a kind, unique celebration you and a bistro chef design.
Build the custom menu of your dreams.

Service Styles

Cocktail receptions, buffets, family style, plated or stations.
Our culinary team will create your experience.

All the Details & Timeline

Tastings, site visits and creating unimaginable fairytale celebrations.



-Cocktail Hour-

The anticipation and excitement fill the air as Friends & Family stroll into the barn. Your reception glitters with romance and hospitality. The perfect atmosphere for an array of savory hors d'oeuvre, artisanal gazing tables and a delicious evening. Cocktail hour can be butler passed, station displayed or both. Your complementary appetizer display will be awaiting you at your table upon entry to the reception. Share your day with those you love - hashtag extraordinary!

-Dinner-

Every detail of your signature meal is coordinated to go off without a hitch. Bistro's culinary team prepares your memorable meal and exceeds your service expectations. We help you coordinate precision rentals, including china, chairs, glassware, and linens. Your beverage service is a dream with one of our preferred vendors.





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 \$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 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 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 \$50.90/dz
- **Aged Classic Crostini** Smoked salmon with lemon dill mousse \$50.90/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 \$50.90 per dozen
- **Spicy Black Bean Croquettes** (vegan) with pico de gallo, spicy vegan ranch
- **Vegan "Crab" Cakes** (GF|vegan) with vegan lemon aioli \$50.90 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



Dinner Menu Collections

BISTRO to go



-A Hickory Farm Reception-

DINNER

Strawberry Sugared Pecan Salad with raspberry vinaigrette dressing, with Rustic rolls & butter
Heirloom Tomato Chicken with fresh basil, white balsamic drizzle
Charred London Broil
Sautéed Zucchini & Squash
Herb Roasted Yukon Baby Baked Potatoes
Basil Penne Pasta
\$32/person



-Summer Nights Under the Stars-

DINNER

Heirloom Caesar Salad
Focaccia Bread, flavored oils & butter
Chicken Piccata with white wine lemon butter
Glazed Beef Tenderloin Tips
Grilled Asparagus with Lemon Oil
Rosemary Baby Yukon Potatoes
Spinach Roasted Tomato Risotto
\$39/person

Prices do not include staffing/service fees. Beef and seafood prices are subject to change due to market fluctuation.

Read on for more details.

Additional menu options and à la carte on bistroandcompany.com





-Rustic Elegance-

DINNER

Strawberry Sugared Pecan Salad Raspberry Vinaigrette
 Rustic Rolls & Butter
 *Wild Mushroom Chicken Marsala
 Glazed Beef Tenderloin Filet with frizzled onions
 Bruschetta Basil Pasta
 Whipped Cream Potatoes
 Fresh Broccolini with Lemon Oil
 Market Price

**substitute salmon for chicken for an additional cost*



-BBQ on the Farm-

DINNER

Artisan Salad with buttermilk ranch
 Watermelon Minted Blueberry Salad
 Cornbread with Butter
 Honey BBQ Chicken (GF)
 Crispy Chicken
 BBQ Pulled Pork
 Macaroni & Cheese
 Fresh Dill Green Beans
 Baby Yukon Potatoes

\$29/person



-A Vintage Heirloom Wedding-

DINNER

Sweet Pear Salad with Cranberries & Goat Cheese with
 Croutons in a Champagne Vinaigrette Dressing
 Chef Carved Roasted Prime Rib with Horseradish Cream
 *Lemon Parmesan Chicken
 Garlic Mashed Potatoes
 Roasted Vegetable Pasta
 Grilled Asparagus
 \$39/person

**substitute salmon for chicken for an additional cost*



-Bistro Fall Harvest-

DINNER

Apple Harvest Salad with Champagne Vinaigrette
 Rustic rolls and butter
 Farmhouse Apple Cider Roast Chicken
 Herb Seasoned Pot Roast
 Butternut Squash Ravioli with Brown
 Butter Sage Cream Sauce
 Rustic Root Vegetable
 Yukon Gold Mashed Potatoes
 \$32/person



-Sunday Dinner on the Farm-

DINNER

Simple Artisan Salad with balsamic vinaigrette
 Soft potato knots and Butter
 Brown Sugar Baked Ham Apricot Sauce
 Traditional Stuffed Chicken
 Brussels Sprouts
 Baby Yukon Potatoes
 Pecan Sweet Potato Casserole
 \$32/person



-Savannah-

DINNER

Summer Peach Salad
 with champagne vinaigrette
 Soft Clover Leaf Rolls & Butter
 Crab Cakes with Lemon Dill Remoulade
 Carved Roast Beef Tenderloin
 Basmati Rice
 Grilled Asparagus
 Parmesan pasta
 Market Price



-Tuscan Grill-

DINNER

Crisp Artisan Salad with Heirloom Tomatoes,
 Blood Oranges, Radishes & Asiago Croutons with
 balsamic vinaigrette
 Chicken Florentine
 Garlic Red Skin Mashed Potatoes
 Grilled Vegetables
 Chef Crafted Pasta Bar: Cavatappi pasta with assorted
 Sauces - Marinara, Parmesan Cream Sauce, Tomato
 Vodka Cream or Fresh Basil Pesto
 \$32/person



-Simple Country Charm-

DINNER

Fresh Artisanal Salad Greens with buttermilk ranch

 This is a basic affordable way to cater
 a beautiful wedding day!

 Chicken Selection
 Vegetable
 Pasta
 Potato
 \$26/person

Station Menus

BISTRO to go

A celebration of colorful flavors from around the world.

Stations offer delicious tapas-style portions for each of your guests. With portion size in mind, we recommend at least two-four station per person. Sample Options:

The Grand Carving Station: Chef crafted grand carving station: Herb Roasted Prime Rib, Maple Glazed Roast Turkey, Brown Sugar Baked Ham, Seasoned Whole Grilled Salmon. Mashed potato bar with toppings. Cocktail sized Caesar salads. *Pick one or two protein selections*

Southern Heritage: Macaroni & Cheese Bar with toppings, Crispy Chicken with honey mustard, Pecan Sweet Potato Casserole and Corn Bread Muffins and butter with a Minted Watermelon Berry Salad.

Pasta Bar: Cavattappi with assorted sauces, Marinara, Parmesan Cream Sauce, Tomato Vodka Cream Sauce, Fresh Basil Pesto, Mini Meatballs, Italian Sausage, Sweet Peppercorn, and Carved Italian Chicken.

New Orleans: Cajun Chicken, Petite Crab Cakes with remoulade, Shrimp & Crab Gumbo, rice, Maque Choux, Caesar Salad.

Pittsburgh: Pierogi with toppings bar, Kielbasa with sauces/rolls, Mini Pittsburgh Salads, Primanti's style sandwiches

Asian "Mini" Noodle Bowl: Chilled wheat noodle with Thai peanut sauce, glass noodles with coconut lemongrass sauce, wheat noodles with sesame ginger sauce. Served with Asian slaw. Assorted toppings: stir fried veggies, chicken, steak, and "crispy" tofu

Mexican Street Festival: Mexican Chargrilled Chicken, Chargrilled Steak Fajitas, Mini Quesadillas, Wild Rice, & Avocado Corn Tomato Salad

Caribbean Island: Teriyaki Pineapple Chicken, Pulled Pork with toppings, Chargrilled Sweet & Sour Shrimp Kabobs with mango and pineapple, wild rice, grilled vegetables

Georgia Peach: Crispy Chicken & Waffles, Green Beans Smoked Turkey, Mashed Potato Bar, Shrimp & Grits

Texas Roadhouse: Gourmet Sliders – Burgers, BBQ Pork, Brisket, Crispy Chicken, Pecan Sweet Potato Cups, Mac & Cheese and Mashed Potato Bar with toppings



-All that Glitters- *Bridal Party Lunch Package*

- Mini assorted sandwiches (2 per person), \$54/dozen
 - Fresh fruit skewers, \$42/dozen
 - Gourmet bar cookies, \$4.50 each
- with disposables & servingware, \$3.50pp
\$17/person

-All that Glitters- *Savory Late Nite Finale*

- Mini cheese potato pierogies cup with cocktail fork, sour cream, caramelized onions, bacon bits \$30/dozen
- Mini assorted sliders \$57/dozen
 - Quesadillas \$48/dozen
- Soft Pretzel bites and sharp cheddar cheese sauce \$30/dozen



-All that Glitters- *Sweets All Night*

- S'mores bar \$4/person
- Hot Chocolate Bar \$6/person
- Mini donuts \$39/dozen
- Chocolate chip cookies, milk jars \$60/dozen
 - Cream filled whoopies \$39/dozen
- Assorted Mini mousse shooters \$39/dozen
 - Mini Belgian waffle bar with ice cream and toppings \$10/person
 - Chocolate Fondue Fountain
- pineapple, pound cake, berries, bananas, pretzels, marshmallows \$14/person



Girly Girl Shower



Moments like this deserve *BISTRO GLITTER to go!*

Seasonal fresh fruit display with vanilla yogurt dip • Alfresco dips display (hummus, spinach artichoke dip, tomato basil bruschetta, Greek chopped salsa, pita bread and asiago cheese crostini for dipping. Garnished with grapes, cherry tomatoes & fresh herbs)
Bistro Gourmet Sandwiches • Strawberry Sugared Pecan Salad with raspberry vinaigrette and a Bistro chilled side dish
\$24.95 per person

Add a decadent petite pastry buffet - gourmet cupcakes, cannoli, lemon bars. chocolate ganache cake bites, baby bundt cakes, apple hand pies all garnished with berries
\$10 per person

MAGICAL MOMENTS
you will remember

Let's Rehearse!



Summer Memories
with a BISTRO bbq

Minted Watermelon Skewers
Burgers & Dogz with toppings
BBQ Pulled Pork
Crispy Chicken

Fall Harvest

Apple Harvest Salad
Heirloom Tomato Chicken
Butternut Squash Ravioli
Southern Green Beans
Baby Yukon Potatoes
Cornbread Rolls

Family Table

Lasagna with meatballs
Simple Salad
Vegetable Medley
Rolls & butter

My favorite people & exceptional food...
welcome to my rehearsal dinner.



BISTRO to go
catering • café • community

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Morning Celebrations



-Summer Wedding Sample Brunch-

Seasonal Fresh Fruit Display
Mini Yogurt & Granola Parfaits

A chef created assortment of croissants, filled danish, bear claws, cinnamon rolls, pecan rolls, muffins, scones and mini bagels with cream cheese, jelly and butter.

Farm Fresh Scrambled Eggs, Bacon and Sausage Patties, with bistro home fries or cheesy potatoes
Chef Crafted Made to Order Omelets

Add Chef Mini Carving Station:

Herb Roasted Prime Rib, Smoked Turkey Breast, Sugar Baked Ham & toppings bar.
French brioche slider buns

Add a mimosa & blood mary setup (no alcohol)



Bistro Kids

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

Choices

one selection for \$12 per child • two selections for \$14 per child • three selections for \$16 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 \$1.10 each

All the Details

BISTRO^{to go}CATERING



A wedding is one of life's grandest experiences. Keeping a bride and groom's most memorable meal within budget is just as important as saying "I Do!" We carefully craft one-of-a-kind receptions to align with a variety of budgets.

Our predesigned menu collections simplify decisions, or you can select from our a-la-carte options to customize.

Bistro To Go Catering will assemble a package price for food and service. The proposed price will be based on your chosen menu, number of guests, method of service, and number of staff required for an exceptional reception.

Every wedding should include:

- Hors D'oeuvres – stationary, butler passed, or both
- The Wedding Meal – served, buffet, plated, station, or family style
- Serving Staff, a Team Leader, and an On Site Chef

Bistro To Go Catering offers:

- The bridal couple receives a complimentary tasting for each additional guest at \$50 per guest. Each tasting accommodates up to 6 guests including the couple. We do welcome your planner to join free of charge
- Consultations as needed, along with accessibility when you have questions
- A site visit for planning in conjunction with already scheduled planning meetings
- Complimentary cake cutting and plating
- Packing extra food family style containers

Extras to add in:

- Day-of Bridal Lunch
- Late Night Finale
- Pittsburgh Cookie Table Traying

All wedding packages are subject to a 15 % service charge, plus sales tax

Bistro Service Styles

BISTRO to go CATERING

Methods of Service to Create Extraordinary Memories



Bistro To Go Catering creates a unique & personalized event suited to your theme & individual taste. The menu and the way you serve is customized to your preference. Our event specialists will assist with menu selections and selecting the services and rentals to match your vision & fit within your budget. Our wide variety of service styles accommodate an hors d'oeuvres event to a full-service gala or corporate meeting. Wedding receptions require added attention to detail. Let us help you craft the perfect day. We have listed our service options from the most affordable first.

THE TRADITIONAL BUFFET: This is a standard method of serving that can be anything but ordinary. We will create a beautiful array of flavors displayed in one or two serving lines to quickly serve your guests in the most affordable way. Guests are able to greet one another as they enter or during an hors d'oeuvres time then seated for the meal. Each table is released to the buffet from our event manager one table at a time. Generally, the buffet includes, a salad with rolls, two entrées and two or three side selections. Appetizers when added are generally table displayed.

THE GRAND BUFFET: Begin with a traditional buffet & add on a plated or family style salad with fresh baked rolls. Add on a carving station and a plated dessert. Appetizers can be served as a buffet table display, a station or butler passed.

BISTRO GRAND STATIONS: Bistro To Go is known for artistic & delicious table displays. An appetizer station can precede dinner or multiple stations of wonderful flavors can be the main meal where guest can sample an array of culinary specialties. Stations are also a way to serve two or three different meal options like a fall harvest meal, southern meal and an Italian pasta bar. Bistro chefs will create your display and oversee the tables to insure every guest gets a grand experience. Guests are able to interact and mingle creating a festive party. Service is a little less formal. Guests have many options and are able to quickly move through the stations. We recommend a minimum of three stations for a meal. Stations are generally reserved for signature events, receptions or galas.

CHEF PERFORMANCE STATION: Bistro Chefs love to perform their craft and demonstrate their culinary skill! begin with a Grand Station and add a spectacular show of your chef preparing you favorite dish on site. This could be an appetizer Grilled Chicken Fajita, or a main meal Pasta Sauté, or Grilled Steak!

FAMILY STYLE SERVICE: An elegant yet informal serving alternative. This is an intimate way to serve your guests, creating an old world feel of family. Platters & bowls arrive at the table filled with delicious variety. Perfect for a southern or Mediterranean meal. Salad can be plated or family style.

SEATED PLATED SERVICE: The most elegant & formal way to serve. We will assist you selecting two complimentary paired entrées with a vegetable and potato or rice.

*** Vegetarians, Vegan, Gluten Free or any other special plate can be prepared by plate or as an option for all.**



PLANNING YOUR EVENT

Once your menu is selected and your serving method chosen, the next step in planning your event is to add in the staffing. This will determine your estimated charges. Staffing varies based on your timeline, serving method and menu. Staffing also fluctuates based on using china or disposables, and the event overall detail and complexity. Your Bistro event specialist will help coordinate the best value to meet your expected level of excellence.

Turning dreams into reality...

with BISTRO *to go* CATERING



Photo by Eva Lin Photography

Planning Your Event

We believe in crafting dreams that are dazzling and affordable. We believe weddings should be unforgettable, where the only surprise is the bride's dress!

From the moment you contact Bistro To Go Catering, your date is secure while you wait on a proposal and tasting.

Planning Your Menu

We offer a complimentary tasting experience for couples on Tuesdays, Wednesdays, and Thursday afternoons from 2 PM to 5 PM, with additional times available during the winter months. There are two ways to plan your Bistro reception; by choosing a sample menu, or you can build your own customized menu with one of our chefs. Sample menus will provide ideas to craft your personal vision that matches your budget. Once you have an initial menu, your proposal will be created promptly, and your tasting will be scheduled.

A Bistro Tasting

Your tasting is a pre-mini wedding reception, with the closest folks you love. You will both experience your wedding and a very memorable evening. We encourage you to bring a few guests - additional guests are \$50pp, up to four guests. We encourage you to come with an appetite! Our focus is to surpass your expectations by serving inspired seasonal ingredients and custom menus that are personalized and highly creative celebrations. We provide your tasting prior to the decision and deposit process.

Scheduling Your Wedding

Within 30 days following the tasting, a \$5,000.00 deposit will confirm your Bistro wedding. The communication continues every time you have a change, and we will revise your proposal up to 2 weeks prior to your scheduled wedding date. Relax & get excited!

Special dietary menus are created for Gluten Free, Vegan or any specific request.

Your **BISTRO** *to go* wedding

catering • café • community



For more information
or to dream with a Bistro culinary consultant

Visit our website for a more extensive menu
Bistroandcompany.com

Contact Nikki at 412.231.0218 or email weddings@bistro-togo.com

Bistro To Go Café & Catering
415 East Ohio Street, Pittsburgh, PA 15212
Located in the National Historic District of Deutschtown
412.231.0218 • fax 412.231.0265

Enjoy your journey!



Good Morning Breakfast Boxes to make ordering easy!

Bistro Morning Lite Box \$22

Filled pastry selection, fresh fruit & berries, Good morning granola bag, yogurt cup. (Minimum 12)

Bistro Fresh Country Box \$23

Fresh baked quiche (choose Caprese or Lorraine), vanilla yogurt, fresh fruit & berries, Good morning granola bag. (Minimum 12)

Crispy Chicken & Waffle Box \$23

Crispy chicken, Belgian waffle, fresh fruit & berries, maple syrup. (Minimum 12)

Bistro Breakfast Sandwich Box \$22

Breakfast Sandwich • fresh fruit & berries • chef's pastry selection (Minimum 12)

--Choose Two--

Sausage, egg, & cheese

Bacon, egg, & cheese

Caprese - egg, tomato, mozzarella, & pesto

Vegan Breakfast Sandwich Box \$25

Plant-based vegan sweet Italian sausage, herbed vegan aioli, grilled vegetables on whole grain bagel, fresh fruit & berries

Vegan Tofu Scramble Breakfast Box \$25

Tofu scrambled eggs, plant-based vegan sweet Italian sausage, roasted potatoes, caramelized zucchini, ketchup.

Add to your order

bottled orange juice or cranberry juice • \$3.75

coffee or tea box (8 servings per box) \$42 with accompaniments

Choose 1 type (+ vegan option) for up to 20 guests

Choose 2 types (+ vegan option) for over 20 guests

Each box includes fork, knife, napkin, salt & pepper

ADD SIDES

Sausage pork 12 patties \$36 (GF)

Sausage 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) \$38.00 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 \$66 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 slices) (veg) \$54
Add sugared pecans \$12 per pan (GF, nuts)

BEVERAGES

Coffee service Dark roast regular & decaffeinated, cream, sugar in the raw, sweetener eco cups \$4 pp

Premium Hot Tea assorted tea bags, hot water, cream, sugar, sweetener, lemon, honey eco-cups \$4 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) \$3.75

Bottled water \$2.50

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

