



SPRING/SUMMER 2026

# Lunch & Dinner

*creating extraordinary relationships through food*

## Seasonal menu collection of Bistro To Go

-Two options to place your order -  
a pre-fixed package OR design your own menu

# Pre-Fixed Packages

Chef-selected pairings to keep it simple & delicious.  
Includes buffet-style serving utensils.

As your guests begin to arrive, set the stage with a few Bistro To Go small bites and an artisan display.  
What a perfect prelude to get the conversation started! Jump to the end of our menu and take a look.

## Backyard Burgers & Dogs Bar \$22

All beef burgers & dogs (GS)  
Topping bar includes ketchup, mustard,  
pickle, relish, tomato, lettuce, American,  
Swiss cheese, Brioche rolls  
Really good potato salad (GS/V)  
Watermelon minted blueberry salad (GS/VGN)  
*Substitute black bean burgers with Kaisers (VGN) (by  
person)*  
*Add brownies \$5*

## Farmhouse BBQ \$23

Seasoned grilled chicken, BBQ and honey  
mustard on side (GS)  
Macaroni & cheese (V)  
Baked beans & scallions (GS/V) (option: add bacon)  
Watermelon minted blueberry salad (GS/VGN)  
Cornbread with honey butter (V)  
*Add smoky beef brisket (GS) \$8*  
*Substitute crispy chicken + \$1.00*  
*Add BBQ pulled pork (GS) \$3*  
*Substitute BBQ jackfruit (GS/VGN)*  
*Add cookie assortment \$2.25*

## Company's Coming \$25

Strawberry sugared pecan salad, raspberry  
walnut vinaigrette (GS/V)  
Lemon Parmesan chicken breast, butter, lemon,  
white wine  
Charred broccoli florets (GS/VGN)  
Rice Pilaf (V)  
Rustic hard rolls (VGN) & butter  
*Add beef filet tips, garlic butter (GS), or glazed \$10*  
*Add grilled salmon (GS), peach mango salsa \$6*  
*Add lemon cream cake slice \$6*

## Summer Pasta Bar \$16

Garden vegetable pasta with pomodoro  
sauce, spinach, basil, parmesan, fresh  
summer vegetables, plum tomatoes,  
locatelli and mozzarella cheese, spinach,  
and fresh basil (V)  
Artisan simple salad (with balsamic or ranch)  
Rustic hard rolls (VGN) and butter  
*Add grilled marinated chicken \$4*  
*Add chicken milanese \$6*  
*Add garlic shrimp skewers \$10*  
*Add cannoli \$5*



### Steakhouse Buffet \$38

Little gem salad with romaine, bacon crumbles, heirloom cherry tomatoes, gorgonzola, sliced eggs, honey mustard dressing (GS)  
Grilled & carved NY strip cooked medium, side horseradish (GS)  
Elotes Mexican street corn (GS/V)  
Sea salt roasted Yukon gold potatoes (GS/VGN)  
Warm garlic bread (V)  
*Add garlic shrimp skewer (GS) \$10*  
*Add chocolate ganache cake \$6*

### Southern Table \$22

Edamame succotash salad (GS/VGN)  
Crispy chicken with honey mustard  
Southern cut green beans (GS/V)  
Macaroni and cheese (V)  
Bistro soft rolls and butter  
*Add brown sugar glazed ham with caramelized pineapple (GS) \$4*  
*Substitute 50% Honey BBQ chicken \$1*  
*Add sugared waffles, maple syrup (V) \$5*  
*Add smoky beef brisket (GS) \$8*

### Fajita Bar \$23

Seasoned chicken (GS), with sautéed peppers and onions.  
Toppings bar: sour cream salsa, limes, cheddar cheese, soft flour tortillas  
Elotes Mexican street corn (GS/V)  
Seasoned wild rice (V)  
Grilled vegetables (GS/VGN)  
*Add carved marinated flank steak (GS) \$8*  
*Add fish tacos (GS) \$5*  
*Add guacamole \$2pp*  
*Add churros (V) \$3.50*  
*Add key lime tarts \$4.95*  
*Substitute corn tortilla shells (by person)*

### La Dolce Vita \$24

Caesar salad with asiago cheese croutons  
Chicken Milanese: lightly breaded chicken breast  
spring greens, heirloom cherry tomatoes, olive oil, fresh basil, shaved Parmesan cheese  
Basil pesto penne pasta (no nuts/V)  
Summer sautéed squash medley with sweet peppers (GS/VGN)  
Focaccia bread & butter  
*Add Italian beef meatballs \$4*  
*Substitute pasta with marinara sauce, melted mozzarella (V)*  
*Add lemon piccata salmon (GS) \$10*  
*Add garlic beef tenderloin tips (GS) \$14*  
*Add lemon berry marscapone cake \$6*



**Mini Pittsburgh \$25**

Pittsburgh salad  
Mini Pittsburgh sandwiches  
Pierogies and caramelized onions (V)  
Kielbasa (BBQ & mustard on the side) (GS)  
*Add beef & rice stuffed cabbage \$6*  
*Added assorted Pittsburgh cookies \$24 per dozen*

**Asian Wok Bar \$24**

Asian wonton salad with sesame ginger vinaigrette  
Teriyaki pineapple glazed chicken  
White rice  
Asian vegetables with bok choy  
*Add carved marinated flank steak \$8*  
*Add garlic shrimp skewers (GS) \$10*

**Girly Girl Shower \$25**

Bruschetta (GS/VGN) and spinach dip (GS/V) with white corn tortilla chips  
Petite sandwich assortment  
Fresh fruit and berry bowl (GS/VGN)  
Strawberry sugared pecan salad (has nuts/GS/V)  
Broccoli bacon salad (GS)  
Spring pasta salad (V)



SPRING/SUMMER 2026

# Build Your Own Buffet

Prepared in family style pans and bowls



## Spring Summer Seasonal Entrees

- Select ONE entrée \$22 - Select TWO entrées \$28 - Select THREE entrées \$34 -  
Each package includes two sides, bread option & butter, and serving utensils  
**extra side dishes, add \$4 | substitute vegan \$1 | price add-on where noted**

### **POULTRY** *organic | antibiotic free* *includes sides listed*

#### **Heirloom tomato chicken**

Pan seared boneless chicken breast, olive oil, heirloom cherry tomatoes, basil, white balsamic, splash lemon (GF)

#### **White balsamic peach chicken**

Airline chicken breast, white balsamic, shallots, basil, grilled peaches (GF)

#### **Summer citrus chicken**

Grilled marinated chicken breast, charred citrus, garlic, Worcestershire, sambal chili sauce. Simple, good flavor

#### **Lemon artichoke chicken**

Airline chicken breast, oregano, thyme, cherry tomatoes, olives, capers, drizzle of balsamic (GF)

#### **Honey BBQ chicken**

Grilled boneless breast, brushed with house made Bistro BBQ sauce. Select bone-in option for a sticky charred BBQ finish.

#### **Candied jalapeño honey drenched crispy chicken**

#### **Sonoma chicken**

Roasted tomatoes, pan seared chicken breast, preserved lemon marmalade, baby spinach, white wine

**Blackened chicken** with pico de gallo and spicy ranch  
Boneless chicken breast with sautéed peppers and onions

#### **Lemon parmesan chicken add \$2**

Parmesan encrusted egg battered chicken breast dipped in white wine lemon butter

#### **Chicken Milanese**

Thin boneless chicken breast coated with parmesan, seasoned and pan seared until crispy brown. Topped with fresh spring greens, cherry tomatoes, and local cheese drizzled with dark balsamic

#### **Fajita chicken**

Seasoned grilled & carved chicken breast, sautéed peppers & onions. Soft flour tortilla, sour cream, salsa, cheddar (GS)

**Add guacamole \$2 or add corn tortillas**

#### **Buffalo blue chicken**

Crispy boneless chicken breast dipped in buffalo sauce. Topped with melted pepper jack cheese, pico de gallo, scallions and side of bleu cheese dressing

#### **Crispy chicken with honey mustard**

Oven fried boneless chicken breast served with house made honey mustard. An original Bistro favorite!

#### **Chicken Piccata**

White wine, lemon, butter, capers, fresh parsley



**BEEF**

*includes sides listed*

**Chimichurri grilled flank steak (GS)**

select: citrus chili butter, compound basil butter, garlic butter

**Glazed carved flank steak**

sesame maple soy

**Smoky beef brisket add \$2 (GS)**

honey barbecue glaze

**Herb roasted prime rib add \$8 (GS)**

Chef carved with delivery

**Glazed tenderloin tips add \$10**

**Tenderloin filet of beef add \$20**

select: garlic butter (GS) or glazed soy ginger

**Tuscan grilled strip steak add \$12 (GS)**

**Italian beef meatballs**

in tomato sauce

**Backyard Burgers & dogs (all beef) with side of rolls**

Toppings bar: ketchup, mustard, pickles, lettuce, tomato, relish, American, Swiss

**Fajita steak add \$1 (GS)**

Seasoned grilled marinated flank steak, sautéed peppers, onions, salsa, sour cream, cheddar cheese

**SEAFOOD *wild | sustainable***

*includes sides listed*

**Grilled salmon add \$6 (GS)**

peach mango salsa, scallions

**Pan seared blackened salmon add \$6 (GS)**

corn black bean salsa, chipotle oil

**Lemon piccata salmon add \$6 (GS)**

**Sweet & smoky salmon add \$6 (GS)**

**Pineapple island salmon add \$6 (GS)**

pineapple rum salsa

**Garlic shrimp stir fry add \$6 (GS)**

**Fish tacos**

blackened whitefish, colorful shredded cabbage, lime, avocado, chipotle aioli, pico de gallo

**Lemon pepper cod (GS)**

Edamame succotash (GS/VGN)

**Bay crab cakes with lemon dill aioli**

**PORK**

**Honey BBQ pulled pork (GS)**

**Balsamic glazed roast pork**

**Brown sugar baked ham (GS)**

with caramelized pineapple

**Honey BBQ ribs, St. Louis ribs (72 hr notice) add \$6**

**BBQ kielbasa (GS)**

comes with honey BBQ sauce on the side



## VEGAN

substitute for any entree for an additional \$1 per person  
*includes sides listed*

**Pulled BBQ jackfruit** (GS)  
extra BBQ sauce, scallions

**Sweet potato black bean grain bowl** (GS)  
corn, cilantro, brown rice, quinoa, shredded cabbage,  
scallions, chimichurri

**Grilled vegetable seasoned black bean fajitas**  
with chimichurri salsa and corn black bean salsa

**Black bean burger**  
pico de gallo (VGN), spicy ranch

## PASTA

*Served with artisan salad, rolls & butter*

**Basil pesto penne pasta** (V/No nuts)  
roasted tomatoes, fresh basil pesto, olive oil, Locatelli  
cheese (V/No nuts)

**Garden vegetable pasta** (V)  
with pomodoro sauce, spinach, basil, parmesan, fresh  
summer vegetables, plum tomatoes, locatelli and  
mozzarella cheese, spinach, and fresh basil (V)

**Spinach orzo** (V)  
with feta & roasted tomatoes

**Pasta with marinara and melted mozzarella** (V)  
The Simple dish \$18

**Add grilled chicken breast (GS/DF) \$4**  
**Add garlic shrimp skewer \$10**

---

# All the Sides

---

## SIDE SALADS

**Artisan Simple Salad**  
Romaine ribbons, spring greens, plum tomatoes,  
cucumbers, balsamic vinaigrette or buttermilk ranch  
upon request (vegan)

**Strawberry Sugared Pecan Salad**  
Romaine ribbons, spring greens, strawberries,  
sugared pecans, feta crumbles, raspberry walnut  
vinaigrette (NUTS, V, GS)

**Caesar Salad**  
Romaine ribbons, shaved parmesan cheese, cherry  
tomatoes, asiago cheese croutons, Caesar dressing  
(pescatarian)

**Little Gem Salad** romaine, bacon crumbles, heirloom  
cherry tomatoes, gorgonzola, sliced eggs, honey  
mustard dressing (GS)

**Power Bowl**  
Shredded kale, spring greens, chopped romaine, quinoa,  
cilantro, scallions, avocado, tomato, cucumber, chickpeas,  
dried cranberries, sunflower seeds, balsamic vinaigrette  
(GS, VGN)

**Blackberry Orchard Salad**  
Blackberries, romaine ribbons, spring greens, pepitas,  
crumbled lemon stilton cheese, Blackberry vinaigrette (GS,  
V)

**Asian Wonton Salad**  
Romaine ribbons, spring greens, shredded cabbage, crispy  
wontons, cucumber, edamame, toasted almonds, carrots,  
sesame ginger vinaigrette (V)

**Summer Peach Salad**  
Romaine ribbons, spring greens, blueberries, peaches,  
crumbled goat cheese, champagne vinaigrette (GS, V)



## BREADS

*includes butter*

**Rustic hard rolls** from Breadworks (VGN)

**Bistro soft rolls & butter (V)**

**Focaccia (VGN)**

**Cornbread muffins** honey butter (V)

**Asiago ciabatta** sliced (V)

**Grilled naan (V)**

## STARCH SIDE DISHES

**Sea salt roasted Yukon gold potatoes (GS/VGN)**

**Yukon mashed potatoes (GS/V)**

**Garlic parmesan mashed potatoes (GS/V)**

**Seasoned wild rice (V)**

**Rice pilaf (V)**

**Brown rice (GS/VGN)**

**Baked beans & scallions (GS/V)** (option: add bacon)

**Roasted sweet potatoes** with cumin (GS/VGN)

**Pierogi** caramelized onions (V)

**Macaroni & cheese (V)**

## CHILLED SIDE DISHES

**Fresh Fruit and Berry Bowl (GS, VGN)**

**Cucumber Tomato Salad** cucumber, tomato, red onion, Italian vinaigrette (GS, VGN)

**Spring Pasta Salad** cherry tomatoes, fresh basil, mozzarella, cucumber, herb vinaigrette (V)

**Really Good Potato Salad** eggs, celery, red onion, dijon, olive oil, white balsamic vinegar, mayonnaise (GS, V)

**Edamame Succotash Salad (GS/VGN)**

**Broccoli Bacon Salad** broccoli, bacon, cheddar cheese, cranberries, red onion, sweet cream dressing (GS)

**Watermelon Minted Blueberry Salad (GS, VGN)**

## VEGETABLE SIDE DISHES

**Charred broccoli florets** with olive oil, sea salt (GS/VGN)

**Summer grilled vegetables** zucchini, squash, sweet red pepper, broccoli, asparagus (GS/VGN)

**Elotes Mexican street corn (GS/V)**

**Garlic dill petite green beans (GS/VGN)**

**Southern cut green beans (GS/V)**

*add smoked turkey \$2*

**Spring vegetable medley** broccoli, cauliflower, yellow and orange carrots (GS/VGN)

**Summer sautéed squash medley with sweet peppers** zucchini, yellow squash, caramelized red peppers (GS/VGN)

**Asian vegetables with bok choy (GS/VGN)**

**Grilled Asparagus** with lemon zest (GS/VGN) +\$1

## PASTA SIDE DISHES

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

**Garden vegetable pasta**

with pomodoro sauce, spinach, basil, parmesan, fresh summer vegetables, plum tomatoes, locatelli and mozzarella cheese, spinach, and fresh basil (V)

**Pasta with marinara & melted mozzarella**

**Spinach orzo**

with feta & roasted tomatoes

**Pomodoro Pasta**

light tomato white wine sauce, tomato basil bruschetta, Parmesan cheese (V)

