

GREAT BEGINNINGS

relationships
BEGIN
AT THE *table*

GRAND DISPLAYS

pricing per guest

SEASONAL FRESH FRUIT DISPLAY \$7

Cut and sliced fresh fruit with vanilla bean yogurt dip - pineapple, melons, berries and fresh mint. (GS, V)

SEASONAL ARTISAN FRUIT & CHEESE \$10

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. (GS, V) Gourmet crackers on the side.

with charcuterie \$15

carved and sliced cured meats, nuts, dried fruit, jams, grainy mustards and crusty breads.

ANTIPASTI \$15

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, pepperoncini, and savory prosciutto-wrapped salt sticks.



All Grand Displays require a minimum of 15 guests.
Prepared on disposable trays for delivery and pick up orders.
All staffed event displays will be prepared on commercial serving pieces at no additional cost



SUMMER TAPAS \$10

Chef's hummus selection, grilled Moroccan chicken skewers marinated in lemon, ginger, and soy, olives, cherry tomatoes, and cucumbers, Lebanese salad, tzatziki, and grilled naan. Garnished with lemons & fresh herbs.

Add a grilled vegetable accompaniment tray \$5 per guest - zucchini, yellow squash, red & green blistered bell peppers, and asparagus. Served with balsamic dip.

FARMER'S MARKET CRUDITÉS \$7

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. (GS, V)

Add hummus \$2 per guest

Add spinach & artichoke dip \$2 per guest

FIESTA SALSA & DIPS BAR \$8

A Latin inspired assortment of flavors, including traditional tomato salsa, salsa verde, guacamole, cilantro corn black bean salsa, pico de gallo, & roasted jalapeños. Served with white corn tortilla chips, and fresh grilled pineapple. (GS, V)

SEA SIDE \$12

Jumbo shrimp cocktail with chilled shrimp, arranged with lime wedges, cocktail sauce, and green goddess dip. Accompanied by shrimp salad and saltine crackers.

SPRING/SUMMER 2026

SUMMER DIPS

Choose up to two selections.

Summer Corn Salad and Mango Salsa served with white corn tortilla chips \$6 (GS)

Warm Crab Dip with buttered sliced French baguette \$10

Bruschetta served with sliced asiago crisps \$6 (V)

Stationary Hors D'Oeuvres

Minimum order 2 dozen unless otherwise noted. Each menu item priced per dozen. \$48 per dozen except where noted.

Grilled Chicken Quesadilla with black bean & corn, cheddar cheese, and spicy ranch (GS)

Black Bean & Corn Quesadilla with spicy ranch (V, VGN available)

Surf & Turf grilled steak filet and butter-glazed garlic shrimp with sea (GS) salt, and lemon wedge on a bamboo knot \$60 per dozen

Crab Poppers with tartar sauce

Buffalo Cauliflower with blue cheese and celery sticks (GS, V)

Corn Cake with pulled chicken, cabbage slaw, and smoked BBQ aioli

Island Ahi Tuna Poke with sweet onion, cucumber, sesame shoyu, and roasted sesame in a crispy wonton cup

Deviled Eggs (GS)

Buffalo Chicken Soul Rolls

Veggie Soul Rolls (V)

Scallop wrapped in bacon with sweet soy glaze \$60 per dozen

Asian Chicken Pot Sticker

Crab Wonton

Fresh Spring Rolls with ponzu (GS, VGN)

CROSTINI \$48 per dozen

Crispy little toasts with delicious toppings. Choose one or make it a trio! Minimum 2 dozen per type

Caprese Crostini savory macerated cherry tomatoes marinated in white balsamic with fresh basil and Locatelli cheese (V)

Sweet Peach Crostini Palisade peaches, whipped ricotta, and prosciutto, drizzled with lavender honey (V)

French Café Crostini whipped goat cheese and sliced strawberries with dark balsamic glaze (V)

Charred Steak Crostini on asiago crisps with horseradish cream

JEWELLED SKEWERS \$42 per dozen unless noted

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

Island Grilled Shrimp Skewer with pineapple, sweet & sour sauce on the side

Cajun Chicken Skewer with pico de gallo, cilantro, and chipotle aioli (GS)

Chimichurri Steak Skewer (GS)

Teriyaki Grilled Vegetable & Tofu Skewer (VGN)

Honey Sriracha Chicken Skewer (GS)

Garlic Shrimp & Roasted Tomato Skewer (GS)

Maple Bourbon Chicken Skewer sweet bourbon mustard, scallions, purple cabbage, red pepper (GS)

BISTRO APPETIZER HALF PANS

Perfect for a crowd! \$75 per half pan. Serves 12-15

Mini Meatballs All beef. choose from BBQ, Marinara, or Teriyaki
Grilled Wings seasoned and served with buffalo, garlic parmesan, and BBQ sauces (GS)

Mini Pierogies with caramelized onions (V)

Grilled Kielbasa Bites with BBQ and honey mustard on the side (GS)

Vegan Mini Meatballs In marinara (VGN)

handcrafted
and extraordinary



BISTRO to go
catering • café • community

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Bistro Slider Bar

\$54 per dozen

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

All accompanied with toppings tray unless otherwise requested

Backyard Burger Slider

Toppings Bar includes American cheese, pickle, ketchup, and mustard. Add More Toppings, including tomato, lettuce, red onion, Gorgonzola cheese, spicy ranch, mayo, Swiss, Gouda, mushrooms, hot honey, and bacon

Grilled Chicken Slider lettuce, tomato, mayonnaise

Bay Crab Cake Slider tartar remoulade \$60 per dozen

Cubano Slider ham, shredded pork, queso, pickle, mustard seeds, and dijonnaise

Steak Filet Slider chilled, thin sliced tenderloin filet with a side of horseradish cream and roasted red pepper \$96 per dozen

Korean Crispy Chicken bao bun with sweet gochujang sauce, cucumber and pickled red onion with cilantro

Shrimp Po Boy battered shrimp and chopped romaine with remoulade \$60

Nashville Hot Chicken Slider Crispy chicken with hot honey, pickles, pepperjack, and slaw

Mini Dogs with ketchup, mustard, and relish

Summer BLT Slider Mariah farms bacon, lettuce, plum tomato, and mayonnaise

Honey BBQ Pulled Pork Slider served with honey BBQ

Jackfruit BBQ Slider with pickle and vinegar slaw (V)

Black Bean Burger Slider with chipotle aioli and pico de gallo (V)

Grilled Cheese Slider smoked Gouda, sharp cheddar & chipotle aioli on asiago ciabatta (V)

Substitute GS or vegan roll upon request



Petite Appetizer Sandwiches

\$54 per dozen

Miniature sized versions of our classic Bistro sandwiches.

Order by the dozen.

Mini Tuna Salad Croissants

Mini Cranberry Almond Chicken Salad Croissants

with tomato & lettuce

Turkey & Provolone with lettuce & plum tomato

Ham & Swiss with honey mustard, lettuce, & tomato

Caprese roasted tomato, basil, mozzarella, shaved parmesan & balsamic vinaigrette on focaccia (veg)

Roasted Vegetable Roasted vegetables & hummus on focaccia (VGN)

Mini Cocktail Salads

\$54 per dozen

Miniature sized versions of our classic Bistro sandwiches.

Order by the dozen.

Mini Strawberry Sugared Pecan Salad (GS, V) Mixed greens, fresh strawberries, feta cheese, sugared pecans, raspberry walnut vinaigrette (late spring/summer)

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

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

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

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

