



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) \$12
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)
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 - crispy potatoes, cucumber, cherry tomatoes, Italian dressing (GF/veg)

Mini Pittsburgh sandwiches - shaved turkey breast, provolone, sweet 'n' sour slaw, & waffle fry on French baguette bread with a cherry tomato bamboo knot

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 \$12

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 Entrées

– 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*

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 (assorted pieces) 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

Chimichurri grilled flank steak (GS) +\$7

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

Glazed carved flank steak +\$7

sesame maple soy glaze

Smoky beef brisket add \$2 (GS)

honey barbecue glaze

Herb roasted prime rib add \$8 (GS)

prepared medium rare

Chef required 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 meatballs

in marinara

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

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

Fajita steak add \$7 (GS)

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

SEAFOOD *wild | sustainable*

Grilled salmon add \$6 (GS)

peach mango salsa, scallions

Pan seared blackened salmon add \$6 (GS)

corn black bean salsa, chipotle aioli

Lemon piccata salmon add \$6 (GS)

with capers and lemon dill aioli

Sweet & smoky salmon add \$6 (GS)

Pineapple island salmon add \$6 (GS)

pineapple rum salsa, chargrilled limes

Garlic shrimp skewers add \$6 (GS)

Fish tacos

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

Lemon pepper cod (GS)

Bay crab cakes with lemon dill aioli +\$10

PORK

Honey BBQ pulled pork (GS)

Balsamic glazed roast pork loin

garnished with rosemary sprigs

Brown sugar baked ham (GS)

with caramelized pineapple

Honey BBQ St. Louis style pork 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

Pulled BBQ jackfruit (GS)
extra BBQ sauce, scallions

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

Seasoned black bean fajitas
grilled vegetables, sauteed peppers & onions, with chimichurri salsa and corn black bean salsa

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

PASTA

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, (V)

Chilled 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)

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)

Mini pierogi caramelized onions (V)

Macaroni & cheese (V) Cavatappi pasta baked in a three cheese sauce

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)

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, fresh basil, Parmesan cheese (V)

