



Spring & Summer

SEASONAL MENU COLLECTION 2026

BISTRO to go CATERING
creating extraordinary relationships through food



- Creating Extraordinary Relationships Through Food -

Spring brings reasons to gather! From corporate breakfasts, cocktail receptions, casual picnics, family barbecues, grand galas, and more.

All of life's celebrations are around the table.

WAYS TO ORDER

A variety of options to keep things simple and easy

- **Online Ordering** easy to plan anytime.
- **Phone Consultation** we would love to help you plan! if you have questions and want to talk to a staff member, just call 412-231-0218 ext. 3
- **By Email** if you have a lot of information to communicate
 - cater@bistro-to-go.com
- **In-Person** we always have time to serve you and hear your plans during café hours, located at 415 East Ohio Street, Pittsburgh PA 15212

HOW WE SERVE

Different styles to align with your vision and budget!

- **Café Pickup** Order in advance to pickup from our café or stop by for a few items. Everything is packaged and ready to serve
- **Boxed Drop-Off Delivery** Packaged and ready to serve once delivered to your location. A great balance of ease and value!
- **Delivery with Setup** Arrives ahead of your serving time. Our driver will set everything in place and ensure you are ready for your guests!
- **Full-Service Staffing** We provide staff servers and chefs to help take care of everything from the beginning of your event until the very end. A Bistro staff member can even help you coordinate extra services like rentals or bar service!

SPECIAL DIETARY REQUESTS

- **V** vegetarian • **VGN** vegan • **ND** no dairy • **NUTS** contains nuts
- **GS** gluten-sensitivity (*Celiac is of special concern due to the airborne nature as we use flour and grains in our kitchens, so we cannot guarantee a completely Celiac-safe environment*)
- **KS** Kosher-style (meat & dairy are kept separate)
 - *For fully Kosher catering, we recommend Elegant Edge. If serving a large group and only a few kosher meals are needed, we can pick up for a fee.*

Bistro To Go operates without oil fryers, allowing us to offer lighter, thoughtfully prepared options. We use only organic, antibiotic-free poultry and wild-caught sustainable seafood, and compostable servingware.

SPRING/SUMMER 2026

Good Morning! Simply Breakfast

Served in family-style pans & bowls

Morning Comfort

pricing per person unless otherwise noted

Savory

Bistro Grand Breakfast \$24

Pastry assortment, fresh fruit & berries, scrambled eggs, bacon & sausage, and roasted breakfast potatoes. Ketchup, cheddar cheese, or hot sauce included

Bistro Breakfast Scramble \$21

Scrambled eggs, bacon & sausage, and roasted breakfast potatoes. (GS)

Ketchup, cheddar cheese, or hot sauce included

Top Your Scramble add \$2.50 per person choose 1

- Ham & cheddar cheese (GS)
- Tomato basil bruschetta & Parmesan cheese (GS)

Quiche (serves 6-8) \$38 each

- Caprese - tomato, basil, & mozzarella (veg)
- Lorraine - bacon, onion, & swiss

Sweet

French Toast Forever \$23

Brown sugar caramel cream French toast (2pcs pp), fresh fruit & berries, bacon & sausage. Add sugared pecans \$1 per person (V)

Vanilla Bean Sugared Waffle \$16

Fresh fruit & berry bowl and real maple syrup (V)

Option: Add crispy chicken for \$7pp

the most
important
meal of the
day

Simply Healthy

Crunchy & Sweet Breakfast \$19 pp

Good morning granola (crunchy oats, sugared almonds, pecans, cranberries), fresh fruit & berries, vanilla yogurt, pastry assortment. (veg)

Breakfast Cookies \$6 (GS/VGN)

Individual Parfaits \$6 (V)

Vanilla bean yogurt topped with your choice of

- Apricot pecan cardamom or
- Strawberries & berry crumble

Avocado Toast Packs \$15 (individually packed)

Avocado, sea salt, pico de gallo with whole grain toast (V) and two hard boiled eggs

Acai Bowl \$15 (V) (individually packed)

Acai blended with fruits, coconut milk, and chia seeds, topped with granola and berries

Protein Box \$15 (individually packed)

Two hard boiled eggs, peanut butter, whole grain toast or banana bread, cheese cubes, berries, Marcona almonds

Overnight Oats \$10 (VGN) (individually packed)

Steel cut oats, maple syrup, coconut milk, cranberries, almonds, shredded coconut

Simple Mornings

Morning Wake-Up Breakfast \$15 pp

Pastry assortment, fresh fruit & berry bowl, chilled juice (includes cups).

Muffins on the Run \$48 per dozen

Assortment of fresh baked muffins.

- Request GS/VGN - \$6 each

Danish Pastry Tray \$72 per dozen

BISTRO to go
catering • café • community

415 East Ohio Street • Pgh, PA 15212 • 412.231.0218 x 3 • bistroandcompany.com • cater@bistro-togo.com • 7/24/26

BREAKFAST SANDWICHES

BY THE DOZEN. Delicious breakfast sandwiches on Willow Bend English muffins unless otherwise noted, wrapped individually, packaged in a family style box, \$144 per dozen.

Pork Sausage, Egg, & Cheese English Muffin

Bacon, Egg & Cheese English Muffin

Caprese English Muffin Egg, Tomato, Buffalo Mozzarella, and Basil Pesto (nut free) (V)

Tofu Scramble Wrap with tomato and vegan sausage, vegan chipotle aioli on a wrap (VGN)

ADD SIDES

Sausage pork 12 pieces \$38 (GS)

Sausage turkey 12 pieces \$38 (GS)

Bacon 24 strips \$38 (GS)

Roasted Breakfast Potatoes 10-12 servings ½ pan \$45 (GS, V)

Chobani Greek Yogurt Cups \$4

Granola Bags \$6

BEVERAGES

Coffee service Dark roast regular or decaf, cream, sugar in the raw, sweetener, eco cups \$4.50 pp

Premium Hot Tea assorted tea bags, hot water, cream, sugar, sweetener, lemon, honey, eco-cups \$3 pp

Coffee or tea travel box Dark roast regular. Add decaf, cream, sugar in the raw, sweetener, eco cups \$42 (8 servings)

Individual bottles fruit juice Orange juice, cranberry, or apple (includes cups) \$4.00

Flavored Pellegrino \$4.50

Bottled Spring water \$2.50

Add earth-friendly paperware (plates, napkins, utensils) \$3.50pp

Add decorative disposable heating racks (recommended 1 per hot item) \$25 each

*Delivery minimum 15 people, no minimum order for pick-up!
Increased charges incurred prior to 7:00am*



Recharge & Energize

Mid-Morning Snacks - Anytime Breaks

pricing per person unless otherwise noted

The Candy Box \$8

Assorted candy & chocolate chunk cookies

Option: add chocolate truffles \$6

Afternoon Tea \$9

Bottled iced teas, lemonade, & vintage sodas

Fruit & berry skewers with cream cheese dip

Lemon bars, chocolate brownies

Option: add petite sandwiches \$4.50

Afternoon at the Game \$6

Sea salt chips, peanuts, pretzels, popcorn, snack bags

Option: add mini hot dogs with ketchup, mustard, & relish \$4.50

Urban Party \$6.50

Single-serve mini cups filled to the brim!

Veggies with ranch dip

Hummus & pita

Meat & cheese

Cheese & crackers

Trail Mix Bar \$7

Granola, mixed nuts, dried fruits, chocolate chips, chex mix

Cookies & Milk \$8

Assorted cookies & chocolate milk

Appetizer Trays

Simple Fruit & Cheese \$ 8

Hummus with veggies & pita \$6

Crudite with ranch \$7

Desserts

Gourmet cookie tray \$27/dozen

Bar cookies & brownies - chef's selection \$57/dozen

Cupcake assortment \$66/dozen

EXTRAS

- Earth-friendly servingware, including 9" plate, 6" plates, fork, knife, napkin \$4
- Salt & pepper disposable shakers \$5
- Decorative disposable heating racks with water pan & sterno fuel \$25
- Sterno fuel only \$4 each
- Empty foil pans \$5 each
- To-go Boxes \$1.50 each
- ½ size foil pans & lids for leftover food \$4 each





Sandwich Options

Bistro Artisan Sandwich Package on a Tray

choice of sandwiches • chilled side(s) • sea salt chips • gourmet cookie | with one side \$21 • with two sides \$25
includes earth friendly paperware

Bistro Artisan Individual Boxed Lunch

choice of individual sandwich • chilled side • sea salt chips • gourmet cookie | \$21
includes earth friendly paperware, fork, napkin, salt & pepper | add an extra side \$4

Individual Sandwich a la Carte \$12

unless otherwise noted

Artisan Sandwiches

all dressings and condiments on the side

Cranberry Almond Chicken Salad Crossant

Plum tomato, leaf lettuce, on a croissant (NUTS)

Classic Turkey Ciabatta

Carved smoked turkey, provolone cheese, plum tomato, leaf lettuce, mayonnaise, Dijon mustard, on a ciabatta roll

Retro French Suite Croissant

Brown sugar baked ham, Swiss, plum tomatoes, leaf lettuce, honey mustard, on a croissant

Buffalo Chicken Wrap

Buffalo chicken, pico de gallo, shredded cheddar, chopped romaine, in a wheat tortilla wrap, with ranch

The Prime Rib Sandwich

Shaved roast beef, white cheddar cheese, plum tomato, leaf lettuce, horseradish cream, on a French baguette **add \$2**

Lemon Caprese Baguette

Lemon preserve vinaigrette, fresh buffalo mozzarella, plum tomatoes, micro greens, on a French baguette (V)

Southern Club Sandwich

Carved smoked turkey, pepper jack cheese, bacon, candied jalapeños, smoky chipotle aioli, leaf lettuce, on an onion brioche kaiser roll

Chicken Cheddar Wrap

Grilled chicken, shredded cheddar, romaine, plum tomato, ranch, in a wheat tortilla wrap

Grilled Veggie Wrap

Zucchini, yellow squash, red and green peppers, roasted tomato, leaf lettuce, red pepper, hummus, balsamic vinaigrette, on a wrap (VGN)

**Gluten-free bread* add \$2 each | Wrapped with name for \$1*

The perfect lunch for those on the run! Everything is packaged and ready to go, including paper products.

Delivery minimum 15 people. No minimum order for pick-up.

Value Lunch

Simple Lunch Bag

available for pick-up only | \$13 per lunch

A simple sandwich with sliced meats & cheese on a kaiser roll with tomato, lettuce, mayo & mustard packets.
Includes potato chips, cookie, and fork & napkin.

Choice of sandwich: Turkey & Provolone • Ham & Cheddar • Cheese & Veggies

Add a fresh fruit and berry bowl or really good pasta salad for \$4 per person

Entree Salads

The perfect lunch for those on the run! Everything Is packaged and ready to go, Including paper products.



Salad Options



Bistro Salad Bowls to Share \$20pp
choice of two (2) salads for guests to share
one chilled side dish • naan • gourmet cookie
+ *earth friendly paperware included*

Bistro Individual Salad Boxed Lunch \$22pp
choice of individual entree salad
chilled side dish • naan • gourmet cookie
+ *earth friendly paperware included | add an extra side \$4*

add 4oz carved chicken \$5
add 4oz of salmon \$7
add 4oz of steak \$9

all dressings on the side

Individual Salads a la Carte

Artisan Simple Salad \$10

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

Strawberry Sugared Pecan Salad \$12

Romaine ribbons, spring greens, strawberries, sugared pecans, feta crumbles, raspberry walnut vinaigrette (NUTS, V, GS)

Caesar Salad \$12

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

Power Bowl \$13

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

Blackberry Orchard Salad \$13

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

Asian Wonton Salad \$13

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

Summer Peach Salad \$13

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

Delivery minimum 15 people. No minimum order for pick-up.

Chilled Sides

Spring/Summer

Select for your Sandwich or Salad package, or purchase a la carte for \$5 per person

- **Fresh Fruit and Berry Bowl** (GS, VGN)
- **Cucumber Tomato Salad** cucumber, tomato, red onion, Italian vinaigrette (GS, VGN)
- **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** (GS, VGN)
- **Broccoli Bacon Salad** broccoli, bacon, cheddar cheese, cranberries, red onion, sweet cream dressing (GS)
- **Watermelon Minted Blueberry Salad** watermelon, blueberries, mint ginger ale (GS, VGN)
- **Chilled Spinach Orzo** with roasted tomatoes, fresh basil, and feta (V)
- **Coleslaw** Creamy, traditional coleslaw (V)



Soups to Savor

Spring/Summer

Tomato Basil Bisque (V)
Summer Minestrone (GS, VGN)
Veggie Three Bean Chili (GS, VGN)
Chicken Dumpling

Cup - \$6.50 per person • 8oz
Bowl - \$8.50 per person • 12oz

family style or individually packed | includes crackers and spoon | 48 hours to order





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 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*

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)



SPRING & SUMMER 2026

Bistro PICK-UP pans to Go

Available for Pick-Up only. Bistro's most reasonably priced option. Deliciously designed!
BOWLS - TRAYS - PANS

CHILLED SALAD BOWLS serves 8-10 people

Artisan Simple Salad \$38

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

Strawberry Sugared Pecan Salad \$45

Romaine ribbons, spring greens, strawberries, sugared pecans, feta crumbles, raspberry walnut vinaigrette (NUTS, V, GS)

Caesar Salad \$45

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

Power Bowl \$45

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

Blackberry Orchard Salad \$50

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

Asian Wonton Salad \$45

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

Summer Peach Salad \$50

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

CHILLED SIDE BOWLS

Fresh Fruit & Berry Bowl \$45 (GS, VGN)

Cucumber Tomato Salad \$38

cucumber, tomato, red onion, Italian vinaigrette (GS, VGN)

Spring Pasta Salad \$38

cherry tomatoes, fresh basil, mozzarella, cucumber, herb vinaigrette (V)

Really Good Potato Salad \$45

eggs, celery, red onion, dijon, olive oil, white balsamic vinegar, mayonnaise (GS, V)

Edamame Succotash \$45 (GS, VGN)

Broccoli Bacon Salad \$45

broccoli, bacon, cheddar cheese, cranberries, red onion, sweet cream dressing (GS)

Watermelon Minted Blueberry Salad \$38 (GS, VGN)

Chilled Spinach Orzo \$45 with roasted tomatoes and feta (V)

Coleslaw \$38 Creamy, traditional coleslaw (V)

ARTISAN TRAYS

Simple Fruit & Cheese \$75

resh cut fruit paired with a variety of domestic cheese cubes & assorted crackers.

Farmer's Market Crudité \$65

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 spinach dip \$12

add hummus \$12

Seasonal Fresh Fruit Display \$65

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

Classic Pans to Go

Available for pick-up only
10 to 12 servings per pan

Gourmet Sandwich tray BOX 12 chef-assorted sandwiches \$144

Petite sandwich BOX 24 chef-assorted sandwiches \$108

Breakfast sandwich BOX 12 chef-sandwiches \$144

Scrambled eggs (GS/ND) pan \$48

Brown sugar caramel cream French toast 12 slices \$54
with sugared pecans \$64

Roasted breakfast potatoes (GS/VGN) \$48

Sausage 12 pc \$38

Bacon 24 pc \$38

Sea salt roasted Yukon gold potatoes (GS/VGN) \$48

Macaroni & cheese \$55

Buffalo chicken mac & cheese pico de gallo, scallions \$85

Pasta with marinara & melted mozzarella \$55

Basil pesto penne pasta roasted tomatoes, fresh basil
pesto, olive oil, Locatelli cheese (V/No nuts) \$65

Yukon mashed potatoes (GS/V) \$48

Garlic mashed potatoes (GS/V) \$48

Seasoned wild rice (V) \$38

Steamed white rice (GS/VGN) \$38

Spring vegetable medley (GS/VGN) \$48

Garlic dill petite green beans (GS/VGN) \$48

Baked beans \$48

Rice pilaf (V) \$48

BBQ pulled pork with 2dz slider buns \$95

Mini teriyaki meatballs \$65

Mini marinara meatballs \$65

Mini BBQ meatballs \$65

Brown sugar carved ham with pineapple (GS) \$95

Maple glazed turkey with cranberry chutney (GS) \$95

Cornbread muffins 1dz \$36

Bistro soft rolls & butter (V) \$24

Chicken fajita box for 12 \$144
Seasoned grilled & carved chicken breast sautéed
peppers & onions. Soft flour tortillas (2pp), sour cream,
salsa, cheddar

New Orleans Shrimp, Crab & Chicken Gumbo with rice
(deep half) \$175

Pepper steak & rice \$150

Smoky beef brisket \$150





Extras

Earth friendly serving ware, mid plates, 6" plate, fork, knife, napkins \$3.50

Salt and pepper disposable shakers \$5

Decorative disposable heating rack with Sterno \$25

Sterno fuel heat only \$4 each

Large empty foil pans \$5 each

To-go boxes \$1.50 each

1/2 size foil pans & lids for leftover food \$4 each

Bistro Kids



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

Ages 12 and under. Served with adult meal order.

Choices

two selections for \$12 per child • three selections for \$14 per child

- Macaroni & Cheese (V)
- Breaded Chicken Strips with ranch and ketchup
- Mini Burgers with ketchup and pickle
- All Beef Hot Dogs with ketchup
- Grilled Chicken Strips with ranch (GS)
- Fresh cut fruit (VGN, GS)
- Macaroni Salad (V)
- Tossed Garden Salad (VGN, GS)
- Spiral Pasta with sauce or butter (V)
- Mashed Potatoes (GS, V)
- Waffle Fries (V)
- Tater Tots (V/GS)

Beverages

Coffee or Tea Travel Box

dark roast regular & decaf, cream, sugar in the raw,
sweetener, eco cups \$42 serves 8

Individual Bottles of Fruit Juice

Cranberry • Orange • Apple \$4.00

Vintage Locally Bottled Sodas \$3.50

Coke & Pepsi Products (diet & regular) \$3.25

Bottled Spring Water \$2.50

Bottled Iced Tea \$3.75

Flavored Pellegrino \$4.50

Bottled Calypso Assorted Lemonades \$5.00





SPRING/SUMMER 2026

something sweet fancy summer bites

Bar Cookies & Brownies \$57/dozen

- Lemon Bars
- S'mores Bars
- Raspberry Cheesecake Bars (VGN)
- Chocolate Fudge Brownies

Mini Tarts \$60/dozen

- Key Lime Pie
- Sweet Potato & Caramelized Marshmallow Tarts
- Fruit Tart - pastry cream & fresh berries

Shooters \$54/dozen

- Banana Mousse Shooters
- Toasted Coconut Pina Colada Shooters
- Strawberry Mousse Shooters
- Tiramisu Shooters

Fancy Extras \$57/dozen

- Lemon Mascarpone Cannoli (NUTS)
- Birthday Cake Cannoli
- Chocolate Truffles
- Berry Hand Pies
- White Chocolate Dipped Oreos
- Strawberry Shortcake Mini
- Churros

Mini Cake Bites \$54/dozen

- Lemon Crème
- Chocolate Ganache
- Tuxedo Cake Bites (GS)

Gourmet Cookies \$27/dozen

- chocolate chunk
- chocolate toffee
- macadamia nut
- chocolate chocolate chip
- classic sugar cookie

Summer Cupcakes \$66/dozen

- Vanilla Sugar
- Whipped Berry
- Lemon Sun
- Blueberry Sky
- Chocolate

It's a Party! \$12 per person

Select four pastry items, plus one cookie for your assortment.
Garnished with funfetti white chocolate bark. Three pieces per person

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*



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, VGN)

SEA SIDE \$15

Jumbo shrimp cocktail with chilled shrimp, arranged with lime wedges, cocktail sauce, and green goddess dip. Accompanied by shrimp salad (GS) and saltine crackers (crackers are not GS)

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 \$12

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

Spinach Artichoke Dip served with white corn tortilla chips \$6 (V)

Small Bites

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

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

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

Crab Poppers with lemon dill aioli

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 with sharp cheddar and pico de gallo

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)

Vegan Mini Meatballs in marinara (VGN) \$30 per dozen

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

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, orange beurr blanc 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) with spicy pineapple & cilantro salsa

Garlic Shrimp & Roasted Tomato Skewer (GS)

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

Balsamic Vegetable Skewer (GF/vegan)

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 Potato & Cheese Pierogi with caramelized onions (V) *option: add toppings \$10 (sour cream, scallions, cheddar cheese)*

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

handcrafted
and extraordinary



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 moppings, including tomato, lettuce, red onion, Gorgonzola cheese, spicy ranch, mayo, Swiss, Gouda, mushrooms, hot honey, and bacon for an additional charge

Grilled Chicken Slider lettuce, tomato, mayonnaise

Bay Crab Cake Slider lemon dill aioli \$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 salads.

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)



We are an Allegheny County Food-Certified Business. Bistro To Go is recognized by Pittsburgh Magazine as best caterer as well as Best of Wedding Wire and The Knot. Our soups have won awards from Humane Action Pittsburgh.

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 PA tax exempt form 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.

- 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. The service charge may be added on all staffed events and covers behind the scenes costs, insurance, administrative costs, vehicle & facility costs, equipment, and commissions where applicable for vendors and venues.

Thank you for thinking of caring for our team! You are welcome to tip your staff directly for a job exceeding your expectations. Gratuities are not included and Bistro can not accept on behalf of staff.

