



## Appetizer Selections

(Choose 3 different appetizers and your guests will be served 2 of each selected

@ \$25/person.)

### Vegetarian

*Caprese Bites - Cherry Tomatoes, Basil, & Fresh Mozzarella*

*Olive Tapenade Crostinis*

*Gruyere & Dried Figs Skewers*

*Pear and Roquefort Cheese Phyllo Stars*

*Raspberry and Brie Cheese Phyllo Stars*

*Fig and Goat Cheese Phyllo Stars*

*Artichoke & Boursin Cheese Beignets*

*Hummus Crostinis Topped w/Roasted Red Peppers & Feta Cheese*

*Mac and Cheese Bites*

**Meat/Poultry/Fish**

*Baked Sausage Stuffed Mushrooms*

*Ground Turkey Sausage Stuffed Mushrooms*

*Beef Short Rib Wrapped in Bacon Skewers*

*Chicken Meatballs on a Skewer with BBQ Sauce*

*Chicken Skewers with Teriyaki Sauce*

*Peking Duck Spring Rolls with Plum Sauce*

*Ahi Tuna Poke on Fried Wontons*

*Fresh Shrimp with Cocktail Sauce*

**Flatbreads      \$15.00 each**

*Bell Peppers, Artichoke Hearts, & Gruyere Cheese*

*Tomato, Basil Pesto, & Fresh Mozzarella*

*Truffle Oyster Mushrooms, Red Sauce, Bacon, & Fresh Mozzarella*

Panini's \$15.00 each

*European ~ Coppa, Truffle Cream, & Gruyere Cheese*

*Traditional ~ Tomatoes, Basil Pesto, & Topped with Bacon*

*American ~ Aged Ham & Organic Cheddar Cheese*

Platters: \$150 per platter (Feeds 25)

*Assorted Cheese Platter with Crackers & Dried Fruits*

*Charcuterie Platter with Dried Meats & Pickles Vegetable*

Sweets Platter: \$200 per platter (Feeds 25)

*Sweets Platter includes Cookies, Petite Pastries, & Assorted Sweets*

## 3 Course Plated Dinner

*(\$85/person for Vegetarian or Chicken, \$95/person for Beef or Fish &*

*ALL entrees come with a selection of Vegetables & a Starch)*

### Salads

*Classic Caesar - Hearts of Romaine, Parmesan Cheese, & Croutons in a Caesar Dressing*

*Poached Pear & Burrata Cheese over Arugula with a Pomegranate Vinaigrette*

*House Salad with Arugula, Watermelon Cubes, Shaved Fennel, Red Onions, Capers, & a Lemon Vinaigrette Dressing*

*Spinach Salad w/ Strawberry & Almonds in Balsamic Vinaigrette Dressing*

### Entrée Selections

#### Vegetarian Entrées

*Portobello Mushroom - Stuffed with Farro Salad & Vegetables*

*Eggplant Parmesan - Served with a Tomato Sauce, Slices of Fresh Mozzarella,*

*& Garnished with Basil Pesto*

*Lasagna - Layers of Pasta with Roasted Vegetables, béchamel & Tomatoes Sauce,*

*& topped w/fresh mozzarella & parmesan cheese*

## Chicken Entrées

*Classic Roasted Rosemary Garlic Chicken Breast*

*Chicken Saltimbocca - Chicken Stuffed w/Prosciutto, Provolone Cheese, & Sage in a Shallot Wine Sauce*

*Chicken Parmesan - Lightly Breaded Chicken Topped with Tomato Sauce & Fresh Mozzarella Cheese*

*Chicken Roulade - Chicken Stuffed w/Spinach, Sundried Tomatoes, & Fresh Mozzarella Rolled up & Served with a Light Tomato Wine Sauce*

## Meat Entrées

*Flank Steak Chimichurri - Flank Steak with Parsley, Cilantro, Red Peppers, Lemon Juice, & Olive Oil*

*Tri Tip - Slow Roasted Tri Tip Steak with a Mushroom Reduction Sauce*

*Beef Wellington - Beef Tenderloin w/Mushroom Duxelle wrapped in puff pastry dough*

*Prime Rib - Roasted to Perfection Rib Roast w/Au Jus Gravy*

*NY Steak - Individual Steaks Seared with Seasoning*

*Beef Lasagna - Layers of Pasta, Béchamel Sauce & Beef Bolognese Topped w/Fresh Mozzarella & Parmesan Cheeses*

## Seafood Entrées

*Salmon – Seared Salmon in a Garlic Butter Sauce*

*Sea Bass – Seared Sea Bass w/ Yuzu Sauce Garnished with Petite Greens*

*Halibut – Seared Halibut w/ a Lemon Caper Sauce*

*Sesame Crusted Ahi Tuna – Ahi Tuna with a Sesame Wasabi Crust*

*Shrimp Scampi – Broiled Shrimp in Olive Oil & Garlic*

## Side Dishes Selections

*Garlic Bread*

*Garlic Mashed Potatoes*

*Lemon Pepper Asparagus*

*Roasted Fingerling Potatoes*

*Roasted Vegetable Medley*

*Wild Rice Pilaf*

*Quinoa Pilaf*

*Honey Glazed Carrots*

*Roasted Brussel Sprouts w/ Bacon & Honey*

## Dessert Selections

*Bananas Foster - Bananas in a Rum Caramel Sauce over Vanilla Bean Ice Cream*

*Strawberry Trifles - Pound Cake, Whipped Cream, & Strawberries*

*Apple Tart - Roasted Apples in a Puff Pastry with Ice Cream*

*French Cream Puffs Dipped in Belgian Chocolate*

*Hazelnut Chocolate Tarts Garnished with Raspberry Whip Cream*

*Creme Brulee - Vanilla Custard topped with Caramelized Sugar*

## Policies

- *All food and beverage is subject to a 20% service charge (Gratuity) and 9.00% sales tax.*
- *\$1500 food and beverage minimum per event for the Bistro banquet space. \$1500 minimum excludes service charge and taxes. If \$1500 food and beverage minimum is not met, a rental fee will apply towards the remainder.*
- *Rental fee for Bistro Event Space is \$500.*
- *A 72 hour cancellation policy applies to all events. If canceled after 72 hours, 100% of the total anticipated revenue will be charged.*
- *Total number of entrees must be submitted 72 hours before your event.*

## Selection Guidelines

- *Minimum of 5 entrées are needed for a selection to be final*
- *Choice of 2 entrées maximum per event*
- *Choice of two salads maximum per event*
- *Choice of one dessert maximum per event*
- *Choice of one side per entrée selected per event*