



Bistro - Catering - Events - Food Truck - Community

SERVED TUESDAY - FRIDAY  
11:00 AM TO 2:00PM

### Starters

**Roasted Beets (GF) \$12**

Roasted Beets, Pickled Red Onions, Herb-whipped Goat Cheese, Walnut Praline, Bacon and Dijon Dressing

**Curry-Cauliflower Soup \$8**

Roasted Cauliflower, Charred Tomatoes, Coconut-Curry Cream

**Brussels Sprouts (GF) \$10**

Crispy Fried Brussels Sprouts Tossed in Lemon & Parmesan with Garlic-Lemon Aioli

**Truffle Parmesan Fries \$8**

French Fries Tossed in White Truffle Oil and Grated Parmesan Cheese with Garlic-Lemon Aioli

**Harvest Dip Duet \$9**

Hummus & Tzatziki with Herb Toasted Crostini

### Salad

Add a Protein to any salad to make it a Power Bowl Chicken \$5 / Shrimp \$9 / Steak \$12

**Caesar Salad \$10**

Crisp Romaine, Garlic Croutons, Shaved Parmigiano, Classic Caesar Dressing

**Harvest Salad \$12**

Shaved Kale, Romaine, Roasted Butternut Squash, Dried Cherries, Pumpkin Seeds, Green Goddess Dressing

**Mediterranean Salad \$12**

Arugula, Tomato, Cucumber, Eggplant, Olives, Feta Cheese Lemon Vinaigrette

*Make the above Salads into a Wrap, with Roasted Potatoes: Add \$3*

### Hand Held- served with fries

**Bistro Burger \$15**

Cabernet Roasted Onions, Tomato-Bacon Jam, Gouda

**Mushroom Blue Cheese Burger \$15**

Sauteed Mushrooms, Gorgonzola

**Mediterranean Chicken Sandwich \$14**

Herb Roasted Chicken, Grilled Eggplant & Tomatoes, Olive Tapenade, Arugula, Tzatziki Sauce

**Chipotle Chicken Sandwich \$14**

Blackened Chicken, Avocado, Roasted Tomatoes, Pepper Jack Cheese, Bacon, Chipotle Mayo

**Korean BBQ Pork Sandwich \$14**

With Fresh Cucumber, Pickled Carrots, Jalapeño, & Sriracha

**Sliced Steak Sandwich \$19**

Open Faced Filet Mignon on Toasted Ciabatta with Roasted Tomatoes, Caramelized Onions and Blue Cheese

### Entrees

**Crispy Pork Belly & Noodles \$16**

Sesame-ginger glazed pork belly, Soba noodles, Mango, Avocado, Tomatoes, Mint, Toasted Sesame, and Sriracha sauce

**Shrimp & Grits \$22**

Blackened Shrimp, Andouille, Roasted Corn, Creamy Creole Sauce

**Spaghetti with Pesto \$15**

Spaghetti, Roasted Tomatoes, Backyard Basil-Walnut Pesto, Goat Cheese

**F e e d - N o u r i s h - T r a n s f o r m**



**Bistro - Catering - Events - Food Truck - Community**

## CATERING MENU

1/2 Trays Feed 8-10 People Full Tray Feeds 18-20 People

### S A L A D S

**Mediterranean- Romaine Lettuce, Tomatoes, Feta Cheese, Chickpeas, Red Onions, Kalamata Olives, Bell Pepper, Red Wine Vinaigrette - \$65/\$125**

**Caesar- Romaine Lettuce, Parmesan Cheese, Garlic Croutons - \$55/\$105**

**Antipasto Salad- Iceberg Lettuce, Cherry Tomatoes, Cucumber, Red Onions, Chopped Provolone, Chopped Genoa Salami - \$65/\$125**

**Harvest Salad- Shaved Kale, Romaine, Dried Cherries, Butternut Squash, Toasted Pumpkin Seeds, and Green Goddess Dressing - \$65/\$125**

**Cobb Salad- Romaine Lettuce, Tomatoes, Apple-Wood Smoked Bacon, Grilled Chicken, Gorgonzola and Hard-Boiled Eggs, Avocado, Herb Vinaigrette - \$75/\$145**

**Mini Wedge Salads- Iceberg Lettuce, Tomatoes, Red Onion, Bacon, and Blue Cheese Dressing \$55/\$105**

**Caprese- Tomato & Fresh Mozzarella with Basil & Olive Oil - \$80/\$165**

**Quinoa Tabbouleh- Quinoa, Parsley, Tomatoes, Cucumber, Scallions, Mint, Lemon, Olive Oil - \$55/\$105**

**South-Western Chickpea Salad- Chick Peas, Roasted Corn, Scallions, Poblano Peppers, Queso-Fresco, Citrus Juices, Olive Oil - \$65/\$125**

**Couscous Salad- Tomatoes, Toasted Almonds, Dried Cranberries, Cilantro, Lemon - \$55/\$105**

### A P P E T I Z E R S

**Charcuterie Board- Cured Meats, Artisan Cheeses, Nuts, Crisps, Dried Fruits, Craft Honey - \$75/\$150**

**Shrimp Ceviche- Citrus Juices, Mango, Tomato, Sweet Red Onion, Cilantro, Bell Pepper, Jalapeno - \$70/qt**

**Shrimp Cocktail- Jumbo Poached Shrimp, Cocktail Sauce, and Lemon - \$180/\$350**

**Baked Stuffed Mushrooms- Crushed Italian Sausage, Roasted Garlic, Provolone - \$75/\$140**



## CATERING MENU...CONT'D

1/2 Trays Feed 8-10 People Full Tray Feeds 18-20 People

**Fried Brussels Sprouts- Tossed in Lemon Juice & Parmesan with Garlic-Lemon Aioli - \$50/\$95**

**Eggplant Rollatini- Crispy Fried Eggplant, Ricotta, Mozzarella, Marinara Sauce - \$65/\$120**

**Rice Balls- Crispy Fried Risotto Balls with Mozzarella, Parmesan and Marinara Sauce - \$60/\$115**

**Spicy Garlic Shrimp- Gulf Shrimp, Sun Dried Tomatoes, Roasted Garlic, Lemon & Basil - \$90/\$175**

**Spicy Chicken Wontons- Toasted Sesame, Scallions, Ponzu Sauce - \$55/\$100**

**Greek Meatballs- Beef & Lamb Meatballs served with Tzatziki Sauce - \$70/\$135**

**Hong Kong Ribs- Sesame-Ginger Glazed St. Louis Pork Ribs with Toasted Sesame - \$80/\$155**

**Meatballs Parmesan- Beef & Pork Meatballs with Marinara Sauce and Melted Mozzarella - \$70/\$135**

**Chicken Satay- Skewered and Marinated Chicken with a Thai-Peanut Dipping Sauce - \$65/\$125**

**Shrimp Satay- Skewered and Marinated Shrimp with a Thai-Peanut Dipping Sauce - \$85/\$160**

## P A S T A

**Meat Lasagna- Layers of Fresh Pasta, Meat Sauce, Ricotta, Mozzarella & Parmesan - \$85/\$160**

**Veggie Lasagna- Layers of Fresh Pasta, Roasted Vegetables, Ricotta, Mozzarella & Parmesan - \$75/\$135**

**Penne with Spicy Garlic Shrimp- Sun Dried Tomatoes, Crushed Pepper Flakes, Cream, Basil - \$95/\$175**

**Spaghetti & Meatballs- Spaghetti with Beef & Pork Meatballs in Tomato Sauce - \$85/\$155**

**Penne Ala Vodka- Penne Pasta, Tomato-Cream Sauce, Basil, Parmesan, Vodka - \$55/\$100**

**Orecchiette with Sausage- Ear Shaped Pasta, Crushed Sausage, Broccolini, Crushed Pepper Flakes, Tomato-Cream Sauce - \$80/\$155**

**Rigatoni Bolognese- Rigatoni Pasta, Ragu of Beef, Veal, Pork & Tomatoes - \$85/\$160**

**Farfalle with Shrimp- Bowtie Pasta, Shrimp, Tomatoes, Basil-Pesto, Cream, Spinach - \$95/\$175**

**Chicken Alfredo- Penne Pasta, Garlic-Cream, Parmesan, Roasted & Sliced Chicken - \$75/\$140**

## I T A L I A N C H I C K E N E N T R E E S

**\$80/ \$155**

**Marsala- Sautéed Scaloppini with Roasted Mushrooms and Marsala Wine Sauce**

**Parmesan- Lightly Fried Chicken Cutlet, Marinara Sauce, Parmesan, Mozzarella**

**Saltimbocca- Sautéed Scaloppini, Prosciutto, Sage, Fontina, Tomatoes, Brown-Butter Sauce**

**Francaise- Sautéed Scaloppini Dipped in Egg, Sautéed in Olive Oil and served in a Lemon-Butter Sauce**

**Piccata- Sautéed Scaloppini with Lemon, Capers, and Artichoke Hearts**

**Paillard- Balsamic Marinated & Grilled Chicken Breast, Arugula, Fresh Mozzarella & Tomatoes**



## CATERING MENU...CONT'D

1/2 Trays Feed 8-10 People Full Tray Feeds 18-20 People

## E N T R E E S

**Sauteed Red Snapper- with Tzatziki Sauce - \$120/\$235**

**Shrimp Saganaki- Sauteed Shrimp with Tomatoes, Feta Cheese, Kalamata Olives, and Mint - \$100/\$195**

**Miso Glazed Chilean Sea Bass- with Soy-Garlic Spinach & Toasted Sesame - \$230/\$450**

**Lamb Curry Masala- Slow Cooked Lamb in a Creamy/Spicy Masala Curry Sauce - \$170/\$320**

**Dijon & Herb Crusted Loin of Pork- with Rosemary Roasted Apples & Brandy Cream Sauce - \$80/\$150**

**Beef Bourguignon- Braised Beef, Carrots, Roasted Onions, Mushrooms, Bacon & Burgundy Wine Sauce - \$90/\$175**

**Chicken Cordon Bleu- Crispy Chicken Breast Filled with Ham & Swiss Cheese in a Creamy White Wine Sauce - \$75/\$145**

**Chicken Provencal- Roasted Chicken, Tomatoes, Mushrooms, Olives, Rosemary, White Wine Sauce - \$75/\$145**

**Chimichurri Steak- Argentinian Marinated and Grilled Skirt Steak with Peppers & Onions - \$115/\$205**

## S I D E S

**Maple Glazed Carrots - \$35/\$65**

**Broccoli- with Garlic & Olive Oil - \$35/\$65**

**String Beans- with Toasted Almonds & Lemon - \$35/\$65**

**Smashed Potatoes - \$35/\$65**

**Au Gratin Potatoes - \$50/\$95**

**Cilantro-Lime Rice - \$30/\$55**

**Sesame Noodle Salad- Soba Noodles, Shredded Cabbage & Vegetables, Soy-Sesame Dressing - \$35/\$65**

**Roasted Seasonal Vegetables - \$55/\$100**

**Braised Collard Greens- with Bacon and Onions - \$45/\$85**

**Grilled Asparagus- with Balsamic, Garlic and Herbs - \$65/\$125**

**Roasted Cauliflower- with Sautéed Onions, Tomatoes and Toasted Breadcrumbs - \$35/\$65**

NOTE: CATERING MENUS DO NOT INCLUDE STAFFING, DRINKS, CUTLERY OR PLATES.

CONTACT FOR ADDITIONAL PRICING.



# BUFFET MENUS

## ITALIAN BUFFET MENU

\$34 PP

- **Antipasto Salad**
  - Crisp Iceberg Lettuce, Tomatoes, Shaved Red Onion, Cucumber, Provolone, Genoa Salami & Red Wine Vinaigrette
- **Baked Stuffed Mushrooms**
  - With Melted Provolone Cheese and Toasted Garlic-Thyme Brown Butter
- **Penne Ala Vodka**
  - Penne Pasta in a Vodka Infused Tomato-Cream Sauce
- **Chicken Marsala**
  - Sautéed Chicken Medallions in a Roasted Mushroom and Marsala Wine Sauce
- **Hot Bread & Butter**
- **Coffee and Hot & Cold Tea Station**

## FRENCH BUFFET MENU

\$36 PP

- **Caesar Salad with Lemon Zest Croutons**
- **Sausage Stuffed Mushrooms**
  - with Toasted Breadcrumbs and Lemon-Butter Sauce

### Entrees

- **Beef Bourguignon**
  - Braised Beef with Baby Carrots, Pearl Onions, Mushrooms and Bacon in a Burgundy Wine Sauce
- **Chicken Cordon Bleu**
  - Crispy Chicken Breast Filled with Ham & Swiss Cheese in a Creamy White Wine Sauce
- **Herb Roasted Potatoes & Rice Pilaf**
- **Hot Bread & Butter**
- **Coffee and Hot & Cold Tea Station**



BUFFET MENU...CONT'D

**T E X M E X B U F F E T M E N U**

\$34- \$38 PP

Chicken/Chicken \$34

Chicken/ Beef - \$36

Beef/Beef- \$38

- **Cowboy Caviar**
  - **Black Bean and Roasted Corn Salad with Roasted Poblano Peppers, Tomatoes, Scallions, and Cilantro-Lime Vinaigrette**
- **Beef or Chicken Fajitas**
  - **Grilled and Sliced with Flour & Corn Tortillas**
- **Beef or Chicken Enchiladas**
  - **Creamy Chipotle Sauce and Melted Sharp Cheddar**
- **Sides**
  - **House-Made Guacamole**
  - **Pico De Gallo**
  - **Chimichurri Sauce**
  - **Salsa**
  - **Sour Cream**
  - **Mexican Rice**
- **Coffee and Hot & Cold Tea Station**

**Add On**

- **Cheesy Taco Stuffed Shells**
  - **Jumbo Pasta Shells Stuffed with Seasoned Ground Beef, Cheese, Black Beans & Topped with a Chipotle Cream Sauce**

NOTE: BUFFET MENUS INCLUDE STAFFING, DRINKS, CUTLERY/PLATES  
 BYOB (WINE AND BEER ONLY) AND ADD 20% FOR BAR STAFFING (TIPS NOT INCLUDED)  
 VENUE CAN ATTAIN LIQUOR LICENSE AND PROVIDE BEER AND WINE FOR ADDITIONAL FEE.