



BISTRO CATERING

SAMPLE MENUS ONLY

We will work with you to design a customized menu to compliment your event and the seasons.

HORS D' OEUVRES | SEAFOOD

- Spicy Ahi Tuna Tartar in Japanese Cucumber Cup or Crispy Wonton
- Nicoise Salad stuffed Fingerling Potato, Seared Ahi Tuna
- Assorted Sushi Rolls
- Oysters on the Half Shell with Mignonette and Cocktail Sauce
- Spice Rubbed Shrimp, Chili Mango Dipping Sauce
- Marinated Grilled Shrimp with Citrus Aioli
- Grilled Vegetable Gazpacho with Tiger Prawns
- Grilled Pancetta Wrapped Shrimp
- Tiger Prawn Lollipops with Spicy Almond Sauce
- Seared Sea Scallop Wrapped in Bacon
- Coquille St. Jacques à la Brettone
- Smoke Salmon, Crème Fraiche and Caviar on Homemade Potato Chip
- Smoked Salmon with Capers and Pickled Red Onions
- Maryland Style Crab Cakes with Remoulade Sauce
- Masa Dusted Crab Cakes, Chipotle Lime Aioli
- Crab and Herb Salad Sushi Roll
- Lobster Club Sandwich
- Lobster Salad Stuffed Cherry Tomato
- Curried Lobster Cake

HORS D' OEUVRES | WILD GAME

- Buffalo Carpaccio with Horseradish Crème Fraiche
- Grilled Buffalo Charmoula on Pita with Raita
- Buffalo Cobb Salad in Endive Leaves
- Deconstructed Buffalo Tartare
- Buffalo Sliders, Chipotle Mayonnaise, Caramelized Onions
- Elk Egg Rolls, Ponzu Sauce
- Marinated Elk Satay
- Seared Rare Venison Tenderloin on Toasted Brioche with Port Wine Reduction
- Wild Boar Sausage and Cheddar Quesadillas
- Assorted Game Sausages with Mustard

HORS D' OEUVRES | MEAT & POULTRY

- Beef or Chicken Satays with Peanut Sauce
- Shaved Beef Tenderloin with Roasted Peppers and Gorgonzola
- Steak Tartare on Homemade Potato Chips
- Grilled Baby Lamb Chops with Jalapeño Mint Pesto
- Grilled Lamb Charmoula and Black olive Tapenade
- Lamb Sliders, Raita
- Cuban Pulled Pork Quesadillas with Barbecue Sauce
- Grilled Jerk Pork and Red Pepper Skewers with Mango Dipping Sauce
- Candied Bacon
- Figs with Crispy Prosciutto and Gorgonzola
- Vietnamese Pork Egg Rolls with Hoisin, Mint, and Basil
- Skewered Lemon Chicken with Snow Peas
- Pancetta Wrapped Quail, Lemon Marsala Jus
- Duck Confit Egg Rolls with Ponzu Dipping Sauce

HORS D' OEUVRES | VEGETARIAN

- Tomato, Basil, and Fresh Mozzarella Skewers, Aged Balsamic
- Smoked Gouda and Caramelized Onion Quesadillas
- Pepper Jack Quesadillas with Black Bean and Tomato Salsa
- Artichoke Tartlets with Truffle Crème Fraiche
- Herb Goat Cheese Stuffed Figs
- Goat Cheese and Roasted Tomato Tartlet

- Wild Mushroom Arancini, Truffle Crème Fraiche
- Assorted Bruschetta: Black Olive Tapenade; Tuscan White Bean Puree; Sun Dried Tomato Tapenade and Herbed Goat Cheese
- Artisan Cheeses on Brioche, Lavender Honey
- Tomato Bisque Sippers, Grilled Cheese Bite

STATIONARY APPETIZERS

- Raw Bar including Prawns, Shucked East and West Coast Oysters, and Ceviche served with Classic Mignonette, Chili Lime Aioli, and Cocktail Sauce
- East and West Coast Oyster Display with Two Types of East Coast and Two West Coast Oysters Based on Freshest Market Availability served with Classic Mignonette, Lemon, Tabasco Sauce, and Homemade Cocktail Sauce
- Sushi and Sashimi Platter with Spicy Tuna Nori, California Rolls, Vegetarian Rolls, Toro Nigiri, Served with Wasabi, Sweet Garlic Soy, Pickled Ginger, and Citrus Soy Dipping Sauce
- Classic Shrimp Cocktail served chilled with Salsa Verde, Chili Lime Aioli, and Homemade Cocktail Sauce
- Alaskan Smoked Salmon
- Crudités with Mint Dipping Sauce
- Roasted Red Pepper Hummus, Babaghanoush, Cucumber Raita, Spiced Pitas
- Tuscan Antipasto Table with Imported Cheeses, Mortadella, Soprasetta, Genoa Salami, Prosciutto, Roasted Peppers, Marinated Artichoke Hearts and Olives with Italian Bread Sticks and Homemade Focaccia
- Assorted Tea Sandwiches and Mini Wraps
Avocado and Cucumber with Dill Mayonnaise
Smoked Turkey with Brie and Honey Mustard
Roast Beef with Horseradish Mayonnaise
Smoked Country Ham with Gruyere and Honey Mustard
Smoked Salmon with Sprouts, Scallions and Cream Cheese
Grilled Vegetables with Herbed Goat Cheese and Balsamic Glaze

SOUPS

- White Bean and Bacon with Fried Sage
- Matzo Ball Soup
- Maryland Blue Crab Soup
- New England Clam Chowder
- Shrimp and Crawfish Gumbo
- Chicken Tortilla Soup

- Smoked Duck Consommé with Foie Gras Ravioli
- Mushroom Veloute with Duck Prosciutto
- Vegetarian Tuscan Minestrone
- Vegetarian Gazpacho
- Vegetarian Carrot and Ginger with Coconut Crème Fraiche

SALADS

- Heirloom Tomato, Mozzarella and Basil
- Arugula with Shaved Parmesan and Lemon Vinaigrette
- Spinach with Gorgonzola, Walnuts, Pears and Raspberry Vinaigrette
- Beet and Endive with Pears, Gorgonzola and Cider Vinaigrette
- Grilled Pear and Endive Salad with Stilton, Balsamic Vinaigrette and Spiced Walnuts
- Baby Mixed Greens with Balsamic Vinaigrette
- Classic Caesar and Southwestern Caesar with Parmesan Crisps
- Mache, Avocado and Hearts of Palm with Cilantro Lime Vinaigrette

PASTA

- Farfalle with Fresh Summer Vegetables
- Linguine with Tomatoes, Basil, and Mozzarella
- Penne with Artichokes, Pine Nuts, and Kalamata Olives
- Pappardelle with Buffalo Short Rib Ragu
- Lasagna Bolognese
- Ziti with Italian Sausage, Fresh Fennel, and Broccoli Raab
- Chicken Florentine Manicotti, Lemon Cream
- Macaroni and Cheese with Vermont Smoked Cheddar

MAIN COURSES | SEAFOOD

- Blackened Salmon with Roasted Red Pepper Coulis
- Mediterranean Style Swordfish
- Moroccan Spiced Ahi Tuna with Mint Oil
- Pan Roasted Halibut, Tomato Tarragon Compote
- Monkfish Saltimbocca
- Grilled Trout with Chipotle Corn and Cilantro Lime Aioli

MAIN COURSES | BEEF

- Whole Roasted Beef Tenderloin, Caramelized Onions, Horseradish Crème Fraiche

- Grilled Tenderloin with Béarnaise Butter
- Grilled Flat Iron Steak with Chimmichurri Sauce
- Whole Roasted Herb Rubbed NY Strip Loin

MAIN COURSES | VEAL

- Veal Osso Bucco with Gremolata
- Roasted Rack of Veal with Madeira Demi Glace

MAIN COURSES | LAMB

- Macadamia Crusted Rack of Lamb
- Grilled Butterflied Leg of Lamb
- Braised Lamb Shank with White Beans
- Grilled Lamb Sirloin Charmoula with Cucumber Raita

MAIN COURSES | PORK

- Maple Glazed Roasted Pork Loin Stuffed with Prosciutto, Parmesan and Spinach
- Herb and Fennel Crusted Rack of Pork
- Barbecue Baby Back Ribs
- Ancho and Chipotle Rubbed Pork Loin
- Slow Cooked Cuban Roast Pork Shoulder
- Korean BBQ Pork Belly with Cucumber Kimchi

MAIN COURSES | WILD GAME

- Whole Roasted Rack of Elk with Herbs de Provence
- Grilled Venison Strip Loin with Mushrooms and Roasted Shallot Cognac Sauce
- Grilled Buffalo Tenderloin with Forest Mushroom Sauce
- Grilled Buffalo Tenderloin with Bordelaise Sauce
- Roasted Buffalo Strip Loin, Chipotle Butter
- St. Louis Style Wild Boar Ribs
- Wyoming Surf and Turf

MAIN COURSES | POULTRY

- Grilled Tuscan Chicken with Marinated Peppers
- Coq au Vin
- Ricotta and Spinach stuffed Organic Airline Chicken Breast
- Parmesan Crusted Breast of Chicken stuffed with Roasted Red Peppers, Fontina, and Sage
- Turkey Meatloaf

- Duck Confit

MAIN COURSES | VEGETARIAN

- Grilled Vegetable Napoleans, Herbed Goat Cheese
- Wild Mushroom and Spinach Lasagna with Smoked Mozzarella
- Eggplant Parmesan
- Roasted Vegetable Manicotti with Fresh Basil Pesto

MAIN COURSES | BARBECUE

- St. Louis Style Barbecue Baby Back Ribs
- Georgia Peach BBQ Chicken
- Braised Beef Brisket
- Pulled Pork with Chipotle Coffee BBQ Sauce
- Buttermilk Coleslaw
- Corn on the Cob
- Cowboy Beans
- Buttermilk Biscuits
- Cornbread

SIDE DISHES

- Summer Vegetable Ratatouille
- Grilled Asparagus, Citrus Butter
- Haricot Vert with Grilled Lemon
- Broccoli with Garlic and Chilies
- Chipotle Corn
- Israeli Cous Cous, Seasonal Grilled Vegetables, Pesto
- Grilled Vegetable Platters, Arugula Pesto
- Curry Vegetables with Crispy Wontons, Lemongrass Basmati Rice, and Thai Coconut Broth
- Celery Seed and Buttermilk Coleslaw
- Portobello Mushroom and Potato Hash
- Brown Butter Mashed Potatoes
- Oven Roasted Potatoes with Fresh Rosemary and Thyme
- Gratin Dauphinoise
- Lemon Pepper Rice Pilaf
- Coconut Jasmine Rice
- Butternut Squash and Sweet Potato Puree

- Soft Polenta with Pine Nuts and Scallions

DESSERT

- Lemon Tart with Fresh Summer Berries
- Mixed Fruit Cobbler
- Fresh Berry Cobbler
- Apple Crisp
- Bananas Foster Bread Pudding
- Vanilla Bean Crème Brulee
- Coconut Chocolate Crème Brulee
- Tiramisu
- Mocha Pecan Torte
- Flourless Chocolate Cake with Kahlua Cream
- Triple Chocolate Pave
- White and Dark Chocolate Mousse Cake
- Espresso Biscotti
- Assorted Truffles