



BISTRO CATERING

# *Food Drop & Dinner Party Menus*





## Taste of Mexico

\$50/person (8-10 people) / \$48/person (10-15 people)

\$45/person (16-25 people)

Choose two:

### MEXICAN 7-LAYER DIP

sour cream, guacamole, salsa, black olives,  
refried beans, cheddar cheese

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### BLACK BEAN & CORN SALAD

avocado, cilantro, tomatoes, cotija cheese,  
crispy tortillas, cilantro jalapeño crema

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### CHICKEN TORTILLA SOUP

### SPANISH RICE & REFRIED BEANS

### TACOS

Choice of one. Additional tacos at \$15 per person.  
All tacos served on corn tortillas.

#### Al Pastor

roasted pork, marinated with guajillo chiles & achiote

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#### Carnitas

shredded, braised pork shoulder

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#### Pollo Mole

chicken with traditional mole marinade

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#### Pescado

fresh fish, lime

### TOPPINGS

fire roasted tomato salsa, salsa verde, cilantro, onions,  
pico de gallo, guacamole, tortilla chips

### TRES LECHES CAKE

three layer, sponge cake

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Craggy Range Sauvignon Blanc \$30

Sostener Pinot Noir \$25

*Beer (per 6-pack)*

Pacifico Bottles \$14

*Spirits*

Margarita Kit \$55 (enough for one dozen margaritas)

Spicy Margaritas \$12 (two portions)



## Greek Menu

\$55/person (8-10 people) / \$52/person (10-15 people)

\$49/person (16-25 people)

Choice of:

### FATTOUSH SALAD

lettuce, tomato, cucumber, olives, pita chips, olive vinaigrette

- OR -

### GREEK SALAD

cucumber, tomatoes, olives, feta, onion

Choice of:

### CHICKEN SHAWARMA PLATE

rice, hummus, feta salad, pita

- OR -

### GRILLED COLORADO STRIPED BASS

baba ghanoush, tahini, feta salad, pita

### SPANAKOPITA

spinach, feta, phyllo dough

### GYRO PLATE

thinly sliced lamb, pita, tzatziki, hummus

### BAKLAVA

pistachio, puff pastry, cinnamon, sugary, honey syrup

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Encostas do Lima Vinho Verde \$18

Boutari Xinomavro \$29

*Beer (per 6-pack)*

Loose Boots Session IPA \$13

*Spirits (per bottle)*

Ouzo \$25



## Seafood Dinner

\$112/person (8-10 people) / \$106/person (10-15 people)

\$100/person (16-25 people)

### FRESH OYSTERS

cocktail sauce, mignonette

### SHRIMP COCKTAIL

cocktail sauce

### MINI LOBSTER ROLLS

celery leaves, old bay, brioche bun

### LOBSTER or CRAB BOIL

corn, potatoes, mussels, andouille sausage,  
shrimp, clams, halibut  
*served with grilled bread*

### STRAWBERRY SHORTCAKE

fresh strawberries, whipped cream

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Scarpetta Prosecco \$24

Fel Chardonnay \$33

Brunel Cotes du Rhone \$27

*Beer (per 6-pack)*

Crooked Stave Sour Rosé \$20

*Spirits*

Gin & Tonic Kit \$45 (enough for one dozen cocktails)



## Little Italy

\$70/person (8-10 people) / \$67/person (10-15 people)

\$63/person (16-25 people)

*Choose two:*

### MEAT & CHEESE BOARD

cured & smoked meats, assortment of artisan cheeses, olives,  
pickled veggies, dried fruit, nuts, assorted breads & crackers

### CAPRESE SKEWERS

tomatoes, basil, mozzarella, balsamic glaze

### BRUSCHETTA

diced tomatoes, garlic, olive oil, crostini

*Choice of:*

### ARUGULA & PROSCIUTTO SALAD

strawberries, cantaloupe, red onion, pecorino, fig vinaigrette

- OR -

### CAESAR SALAD

romaine hearts, shaved parmigiano, croutons, caesar dressing

### FUSILLI PESTO

pesto, garlic, parmigiano, fresh pulled mozzarella

### PORCHETTA

cannellini beans, escarole, garlic, chili, lemon salsa verde

### BREAD & OLIVE OIL

### TIRAMISU

espresso, mascarpone cream, cocoa lady finger

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Pierpan Soave \$24

Pervale Super Tuscan \$39

*Beer (per 6-pack)*

Stella Artois \$15

*Spirits (per bottle)*

Averna Amaro \$50



## Southern BBQ

\$65/person (8-10 people) / \$62/person (10-15 people)  
\$59/person (16-25 people)

Choose two:

**FOUR CHEESE MACARONI & CHEESE**  
cheddar, monterey jack, brie, parmesan

**JALAPENO CHEDDAR SAUSAGE CORNBREAD**

**BBQ BAKED BEANS**  
maple bacon, brown sugar, pinquito beans

**WY COLESLAW**  
assorted shredded cabbage, red wine vinegar, yellow mustard

**GRILLED ASPARAGUS**

Choose two:

**ST. LOUIS BBQ RIBS**  
german beechwood smoked, house bbq sauce

**PULLED PORK SANDWICHES**  
hawaiian rolls

**BBQ AIRLINE CHICKEN BREAST**  
house bbq sauce

**SUMMER CRISP**  
seasonal berries

### BEVERAGE ADD-ONS

*Wine (per bottle)*  
Hugel Pinot Blanc \$25  
The Guilty Shiraz \$32

*Beer (per 6-pack)*  
Wilson IPA \$13

*Spirits*  
Manhattan Kit \$60 (enough for one dozen cocktails)  
Boulevardier \$12 (enough for two portions)

## Pizza Kit

\$45/person (8-10 people) / \$43/person (10-15 people)  
\$41/person (16-25 people)

**CAESAR SALAD**  
romaine hearts, shaved parmesan, croutons, caesar dressing

**PIZZA DOUGH**  
house-made osteria pizza dough, portioned for 12" pies

**POMODORO SAUCE**  
house-made pizza sauce

**MOZZARELLA**  
freshly shredded

**VEGETABLE TOPPINGS**  
onion, olives, artichokes, roasted vegetables

**MEAT TOPPINGS**  
coppa, pepperoni, prosciutto

**ICE CREAM PINTS**  
vanilla, chocolate, huckleberry or mint chocolate chip

### BEVERAGE ADD-ONS

*Wine (per bottle)*  
Zemmer Pinot Grigio \$23  
Terrazas Malbec \$26

*Beer (per 4-pack)*  
Walrus IPA \$11 (16oz)



## *Kid's Birthday Party Menu*

\$22/child (8 or more children). A la carte kid's menu available upon request.

Choose two:

TATER TOTS

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CORN ON THE COB

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MACARONI & CHEESE

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HUMMUS & VEGGIES

Choose three:

KID'S HOT DOG

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CHICKEN FINGERS

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BUTTERED PASTA

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GRILLED CHEESE SANDWICH

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CHEESE QUESADILLA

CUPCAKES

### BEVERAGE ADD-ONS

*Non-Alcoholic (per gallon)*

Fresh Squeezed Lemonade

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*To place an order, please call 307-739-4682.*

Pick up and delivery available.

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