

THE BISTRO

Party Menu Package Brunch

\$45
PER PERSON

1ST COURSE INDIVIDUAL APPETIZER · CHOICE OF 2

BERRY GRANOLA PARFAIT

Fresh berries, vanilla yogurt and granola

FRUIT BOWL

Seasonal fruit

MOZZARELLA TRIANGLES

Crispy mozzarella triangles and marinara sauce

MAC AND CHEESE

Creamy blend of cheddar and mozzarella cheese

2ND COURSE MAIN ENTREE · CHOICE OF 3

CHEESE OMELETTE

Blend of American cheese, mozzarella and Swiss cheese

WESTERN OMELETTE

Ham, peppers and onions

BUTTERMILK PANCAKES

Homemade pancakes with fresh berries, butter and maple syrup

FRENCH TOAST

Sourdough dipped in homemade cinnamon egg batter, fresh berries, powdered sugar and maple syrup

CHEESEBURGER

Cheese, lettuce, tomato, onion and pickles

PILGRIM TURKEY CLUB

In-house cooked turkey, Swiss cheese, bacon, tomatoes, lettuce and mayo

TUSCANY CAESAR CHICKEN WRAP

Grilled chicken, lettuce, parmesan cheese, fresh mozzarella, roasted red peppers, sun-dried tomatoes and Caesar dressing

CHICKEN APHRODITE

Chicken sautéed with Kalamata olives, artichoke hearts, sun-dried tomatoes, lemon sauce, feta cheese, onions and garlic, served over orzo

GRILLED SALMON +3 PER PERSON

Salmon seasoned with lemon, butter, garlic, black pepper and dill, served with asparagus

CHIMICHURRI SIRLOIN STEAK +7 PER PERSON

Grilled NY strip steak, yuca fries, plantains and chimichurri sauce

3RD COURSE DESSERT BOARD · FAMILY STYLE

Selection of our signature miniature pastries and cookies, including bittersweet chocolate squares, fruit tarts, cream puffs, mini cupcakes, chocolate chip cookies and more

DESSERT ENHANCEMENTS

CAKE TRIFLE CUPS

Oreo, Strawberry, Dulce de Leche, Chocolate Fudge
+4 PER PERSON

MINI SFOGLIATELLE, MINI CANNOLI, RAINBOW COOKIES

+4 PER PERSON

MINI CREAM PUFFS

Creme, Pistachio, Coffee, Hazelnut, Caramel
+3 PER PERSON

ADD-ONS

WAFFLE BAR FAMILY STYLE SERVES 10-12 65

Strawberries, blueberries, bananas, whipped cream, butter and maple syrup

FOCACCIA PLATTER SERVES 12-15 48

Fresh tomato and fresh mozzarella, Mediterranean focaccia, and basil paste

HONEY CALAMARI PLATTER SERVES 8-10 70

Crispy hot honey-fried calamari served with marinara and cilantro lime sauce

GARLIC SHRIMP PLATTER SERVES 12-15 50

Sautéed garlic shrimp with onions, garlic, butter and lemon white wine garlic sauce, served with garlic bread

CHICKEN WINGS PLATTER 60

25 wings served family-style with your choice of Buffalo, Sweet Chili, Teriyaki or Parmesan, served with blue cheese dressing and celery sticks

Cocktails



COCKTAILS

GREETING COCKTAIL ONE PER PERSON	11
Champagne, Mimosa, Bellini	
MIMOSA BAR	50
1 bottle of champagne, 1 orange juice, 1 cranberry juice and 1 grapefruit juice	
BLOODY MARY CARAFE	50
Vodka, homemade Bloody Mary mix (tomato juice, horseradish, Tabasco, lemon, lime, pepper, celery salt, Worcestershire), garnished with celery, lemons and olives	
CLASSIC MARGARITA CARAFE	50
Tequila, triple sec, agave and lime	
THE BISTRO'S SANGRIA CARAFE	50
RED	
Burgundy, black brandy, orange juice and triple sec, garnished with apples, orange segments and strawberries	
WHITE	
White and peach rosé, peach schnapps, triple sec, pineapple and orange juice, garnished with apples, orange segments and strawberries	