

THE BISTRO

Party Menu Package The Grand

\$60
PER PERSON

1ST COURSE SERVED FAMILY STYLE · CHOICE OF 2

MEATBALLS

Pecorino Romano cheese, marinara and ricotta

PENNE ALFREDO PASTA

Penne pasta served with basil pesto alfredo cream sauce

GARLIC SHRIMP

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

MOZZARELLA TRIANGLES

Crispy mozzarella triangles and marinara sauce

POTATO AND CHEESE PIEROGIS

Mini potato and cheese pierogis sautéed with onions, served with sour cream and apple sauce

GUACAMOLE AND CHIPS

Homemade guacamole with fresh avocado, jalapeño, cilantro, red onion and tri-color tortilla chips

2ND COURSE INDIVIDUAL SOUP OR SALAD · CHOICE OF 2

CAESAR SALAD

Homemade Caesar dressing, parmesan and croutons

WASABI SALAD

Arcadia greens, shredded cabbage, avocado, cucumber, tomato and wasabi vinaigrette

LOBSTER BISQUE +2 PER PERSON

A smooth and creamy blend of lobster meat, heavy cream, sherry and brandy

BROCCOLI CHEDDAR

Onion, garlic and broccoli sautéed and simmered in vegetable stock, finished with cheddar cheese and cream

3RD COURSE MAIN ENTRÉE · CHOICE OF 3

PENNE ALFREDO PASTA

Penne pasta served with basil pesto Alfredo cream sauce

TORTELLINI BOLOGNESE

Cheese tortellini served with homemade tomato, beef, garlic, red wine and herb sauce

DANTE'S INFERNO

Mussels and shrimp sautéed in garlic and onion, finished with white wine and spicy marinara, served over linguini and focaccia bread

GRILLED SALMON

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

BABY BACK RIBS

1/2 rack baby back ribs glazed in homemade bourbon BBQ sauce with french fries and cole slaw

CHIMICHURRI SIRLOIN STEAK +5 PER PERSON

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

4TH 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

ADD-ONS

ASSORTED PLATTER SERVES 8-10 **48**

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

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