

THE BISTRO

Party Menu Package The Royal

\$70
PER PERSON

1ST COURSE SERVED FAMILY STYLE · CHOICE OF 2

DRUNKEN CLAMS

Baby clams simmered in beer with cilantro, garlic and shallots, served with focaccia bread

MEATBALLS

Pecorino Romano cheese, marinara and ricotta

MOZZARELLA TRIANGLES

Crispy mozzarella triangles and marinara sauce

FRIED CALAMARI

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

DANTE'S INFERNO

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

CHICKEN APHRODITE

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

CHICKEN PARMESAN

Breaded and deep-fried chicken, parmesan and fresh mozzarella cheese, topped with basil and served with marinara sauce over spaghetti pasta

GRILLED SALMON

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

SEA BASS +5 PER PERSON

Pan-seared sea bass topped with demi-glaze, served with mashed potatoes and sautéed broccoli

THE RODEO +7 PER PERSON

Cajun cowboy ribeye steak topped with frizzled onions, served with mashed potatoes and sautéed broccoli

FILET MIGNON +5 PER PERSON

Montreal steak seasoning, mashed potatoes and asparagus

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 CHOOSE 1

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
& Cocktails**



ADD-ONS

ASSORTED BREAD PLATTER <small>SERVES 8-10</small>	20
FOCACCIA PLATTER <small>SERVES 12-15</small> Fresh tomato and fresh mozzarella, Mediterranean focaccia, and basil paste	48
HONEY CALAMARI PLATTER <small>SERVES 8-10</small> Crispy hot honey-fried calamari served with marinara and cilantro lime sauce	70
GARLIC SHRIMP PLATTER <small>SERVES 12-15</small> Sautéed garlic shrimp with onions, garlic, butter and lemon white wine garlic sauce, served with garlic bread	50
CHICKEN WINGS PLATTER 25 wings served family-style with your choice of Buffalo, Sweet Chili, Teriyaki or Parmesan, served with blue cheese dressing and celery sticks	60

COCKTAILS

GREETING COCKTAIL <small>ONE PER PERSON</small> Champagne, Mimosa, Bellini	11
CLASSIC MARGARITA CARAFE Tequila, triple sec, agave and lime	50
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	