

# THE BISTRO

## Party Menu Package The Signature

\$50  
PER PERSON

### 1<sup>ST</sup> COURSE SERVED FAMILY STYLE · CHOICE OF 2

#### MEATBALLS

Pecorino Romano cheese, marinara and ricotta

#### MOZZARELLA TRIANGLES

Crispy mozzarella triangles and marinara sauce

#### BRUSCHETTA

Toasted Italian bread, fresh tomatoes, basil, olive oil, garlic and melted mozzarella

#### 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

### 2<sup>ND</sup> 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

### 3<sup>RD</sup> COURSE MAIN ENTRÉE · CHOICE OF 3

#### CHEESEBURGER

Cheese, lettuce, tomato, onion and pickles

#### PILGRIM TURKEY CLUB

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

#### EL JEFE CUBANO

Tender pork loin, ham, salami, Swiss cheese, pickles and yellow mustard on a toasted ciabatta, served with a side of cilantro sauce

#### NASHVILLE HOT CHICKEN SANDWICH

Breaded and fried chicken breast, Nashville hot sauce, mayo and pickles on a toasted brioche bun, served with cole slaw

#### TUSCANY CAESAR CHICKEN WRAP

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

### 4<sup>TH</sup> 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

**ASSORTED BREAD PLATTER** SERVES 8-10 **20**

**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



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# COCKTAILS

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## **GREETING COCKTAIL** ONE PER PERSON

Champagne, Mimosa, Bellini

11

## **CLASSIC MARGARITA CARAFE**

Tequila, triple sec, agave and lime

50

## **THE BISTRO'S SANGRIA CARAFE**

### **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

50