

## Catering

Muffins or Scones \$24 a dozen

Breakfast burritos with tomatillo salsa or sour cream \$5 each or 6 for \$25

– Ham, bacon, Spicy Italian Sausage or Vegetables

Breakfast Pizza (serves 6) \$12

– Ham, bacon, Spicy Italian Sausage or Vegetables

Cinnamon Rolls 6 or \$18 or 12 for \$34

Yogurt Parfait \$3.50 each -Low fat yogurt, mixed berries and granola

Assorted Cookies \$25 per dozen (ordering specific cookies may change rate depending on cookie)

### **Coffee and Pastries for 6 \$36**

½ gallon of Coffee and fixings

6 bottles of water

½ gallon of orange juice

8 assorted muffins and scones

Add 6 breakfast burritos for an additional \$18

### **Coffee and Pastries for 10-12 \$70**

1 gallon of Coffee and fixings

12 bottles of water

1 gallon of orange juice

12 assorted muffins and scones

Add 12 breakfast burritos for an additional \$36

### **Coffee and Pastries for 15 \$85**

1½ gallon of Coffee and fixings

15 bottles of water

1 ½ gallon of orange juice

15 assorted muffins and scones

Add 15 breakfast burritos for an additional \$45

### **Coffee and Pastries for 25 \$140**

2 gallon of Coffee and fixings

25 bottles of water

2 gallon of orange juice

25 assorted muffins and scones

Add 25 breakfast burritos for an additional \$75

## **Boxed Lunches \$10.50**

Full sandwich or wrap with a choice of a side salad with balsamic vinaigrette or chips and a cookie.

Options include but are not limited to:

Ham and Brie with cabernet Dijon on focaccia

Chicken Caesar wrap

Turkey, bacon and tomato on wheat berry

BBQ chicken wrap

Santa Fe chicken and quinoa wrap

Turkey Pesto on wheat berry

Waldorf chicken salad on toasted wheat berry

Turkey bacon avocado wrap

Chicken bacon ranch wrap

Buffalo chicken wrap

Ham and Swiss with horseradish Dijon on wheat berry

### **Afternoon Pick me up for 6 \$36**

½ gallon of Coffee and fixings

6 bottles of water

½ gallon of Lemon Ginger Iced Tea

### **Afternoon Pick me up for 10-12 \$70**

1 gallon of Coffee and fixings

12 bottles of water

1 gallon of lemon ginger Iced Tea

8 assorted Cookies

12 assorted Cookies

**Afternoon Pick me up for 15 \$85**

1½ gallon of Coffee and fixings

15 bottles of water

1½ gallon of Lemon Ginger Iced Tea

15 assorted Cookies

**Afternoon Pick me up for 25 \$140**

2 gallon of Coffee and fixings

25 bottles of water

2 gallon of lemon ginger Iced Tea

25 assorted Cookies

**Buffet Style Entrees are available upon request and priced based on the number of guests.**

We also offer on premise catering in our private room for groups from 10-25 people. Please contact [Brittany@bistro3nineteen.com](mailto:Brittany@bistro3nineteen.com) for more information

**Appetizers/ Cocktail Hour Items-** Priced Per Person Based on Selection & Duration of Event,

**Leave the Guesswork to Us**

~Goat cheese stuffed bacon wrapped figs (GF)

~Cheese Platter with crackers- various seasonal cheeses with grapes and duck prosciutto

~Shrimp Cocktail (GF)

~Crab and avocado salad on a wonton crisp

~ Sausage and rice stuffed mushroom caps (GF)

~Sesame Chicken Wonton Cups (Cold)

~Egmont, Caramelized Onion and Chicken Puffs

~Fire Roasted Tomato Jam Palmiers (V)

~Chorizo Croquettes with Tomatillo Salsa

~Mini Yukon Potato Skins filled with 24 hour braised beef

~Turkey, Arugula, and Boursin Tea Sandwiches

~Hummus and Veggies (V,GF)

~Cheese Platter

~Tomatillo Marinated Flank Steak Mini Panini

~Seared Tuna Tostadas

~Maple bacon sweet potato bites

~Apples and Almond Dip

~Caramel Cashew Blondie bites

~Mini Bacon Chocolate Chip Cookies

## Boxed Lunches

**Boxed Lunch** Full sandwich choice of a side salad or chips and a cookie. \$10 Gluten or Dairy Free Items Available **Premium Boxed Lunch** includes full sandwich, chips or a side salad, orzo pasta salad and a cookie \$12

**Options include but are not limited to:**

- Ham and Brie with Cabernet Dijon on Focaccia
- Chicken Caesar Wrap
- Waldorf Chicken Salad on Toasted Wheatberry
- Turkey Bacon Avocado Wrap
- Santa Fe Chicken and Quinoa Wrap
- Turkey, Bacon and Tomato on Wheatberry BBQ Chicken Wrap
- Turkey Pesto on Wheatberry
- Chicken Bacon Ranch Wrap
- Buffalo Chicken Wrap
- Ham & Swiss with Horseradish Dijon on Wheatberry

## Afternoon Meeting Pick Me Ups

**Afternoon Pick Me Up for 6 \$28**

- ½ Gallon of Lemon Ginger Iced Tea
- 6 Bottles of Water
- 8 Assorted Cookies

**Afternoon Pick Me Up for 10-12 \$45**

- 1 Gallon of Lemon Ginger Iced Tea
- 12 Bottles of Water
- 12 Assorted Cookies

**Afternoon Pick Me Up for 15 \$56**

- 1½ Gallon of Lemon Ginger Iced Tea
- 15 Bottles of Water
- 15 Assorted Cookies

**Afternoon Pick Me Up for 25 \$95**

- 2 Gallons of Lemon Ginger Iced Tea
- 25 Bottles of Water
- 25 Assorted Cookies

Substitute Gluten Free Monster Bar +\$50c each

## Appetizers/ Afternoon Snacks

Priced Per Person Based on Selection & Duration of Event.

- Goat Cheese Stuffed Bacon Wrapped Figs (GF)
- Cheese Platter with Fruit & Crackers
- Shrimp Cocktail (GF)
- Crab & Avocado Salad on a Wonton Crisp
- Sausage & Rice Stuffed Mushroom Caps (GF)
- Sesame Chicken Wonton Cups (Cold)
- Egmont Cheese, Caramelized Onion & Chicken Puff
- Pulled Pork Sliders
- Blueberry BBQ Little Smokies
- Fire Roasted Tomato Jam Palmiers (V)
- Crudites with Dill, Ranch or SW Bacon Dip (GF)
- Chorizo Croquettes with Tomatillo Salsa
- Buffalo Chicken Dip
- Chicken Empanadas
- Black Bean Jalapeno Hummus
- Comed Beef Wonton Cups
- Mini Yukon Potato Skins with 24hr Braised Beef
- Turkey, Avocado, & Boursin Tea Sandwiches
- Spinach Dip
- Mini Soft Pretzels with Beer Cheese Dip
- Hummus & Pita Chips (V)
- Tomatillo Marinated Flank Steak Mini Panini
- Maple Bacon Sweet Potato Bites (GF)
- Fruit Platter
- Mini Meatball Sliders
- Baked Blackberry Brie
- Apples and Almond Fruit Dip
- House Made Chex Mix
- Seasoned Popcorn
- Caramel Caramel Blondie Bites
- Brownie Bites

We are happy to create a custom menu for your event!

## Buffet Service

**Baked Potato Bar**- broccoli, cheese sauce, black bean chili, shredded cheddar cheese, bacon crumbles, green onions, salsa, sour cream, and butter. Includes tossed salad, dinner roll and butter. \$8.50pp

**Hot Casseroles**- Stuffed bell peppers, Cheesy Chicken & Broccoli with rice, Cheddar baked mac & cheese, cavatini pizza bake. Served with house salad, focaccia and butter. 1 Entrée \$9pp, Two Entrées \$11pp

**Build Your Own Hot Sandwich**- BBQ pulled pork, BBQ Pulled Chicken or Braised Brisket served with chips and salad. \$9.50pp

**Salad Bar**- Diced ham, grilled chicken, broccoli, carrots, red onion, tomatoes, cucumbers, green peppers, cheddar cheese, croutons, & croutons with dressings, focaccia and butter. \$8.00pp

**Bistro Pepper Jack Mac & Cheese**- spicy pepper jack and white cheddar cheese sauce with broccoli and caramelized onions with a side of panko topping, house salad and rolls with butter. \$11 odd grilled chicken \$2 pp

**Chicken Pesto Farfalle**- Farfalle pasta tossed in a light Parmesan & pesto cream sauce with fire roasted tomatoes, peas, broccoli & grilled chicken with house salad and focaccia. \$12pp  
Disposable serveware available upon request.

Contact Chef Hannah at  
Brittany@Bistro3Nineteen.com for all  
your catering needs.

## **Plated Dinner:**

Mixed Green Salad \$2.50 a person served with house balsamic vinaigrette

### **Please pick three to four of the following:**

Butternut Squash and Braised Short Rib Risotto \$26

~ Braised short rib and butternut squash risotto with roasted Brussel sprouts and apple cider vinegar reduction

Fig Stuffed Roast Pork Loin \$28

~Bacon wrapped, fig stuffed roast pork loin served with leek bread pudding, and hickory smoked apple chutney, balsamic reduction and parsley oil

Brie and Cranberry Stuffed Chicken Breast \$27

~Brie, cranberry, cherry, and golden raisin-stuffed grilled chicken breast atop cauliflower-Yukon mashed potatoes, sautéed red pepper flake broccoli, sprinkled with orange-scented candied walnuts and a citrus spiced beurre blanc

"Beef Bourguignon" \$31

~Slow Roasted Beef atop carrot puree, bacon fat-sautéed parsnips, roasted multi-colored potatoes with a bourguignon *jus*.

Chicken Tarragon Linguini \$22

~Fire roasted tomatoes, garlic, tarragon, oyster mushrooms, and grilled chicken breast tossed in fresh wheat linguini and a light cream sauce with a dusting of fresh nutmeg

Herb Marinated Tenderloin Steak \$31

~8oz Herb marinated tenderloin steak served with roasted Brussel sprouts and carrots, Caramelized onion mashed potatoes and coffee infused demi-glaze.

Chicken Pesto Farfalle \$13

~Farfalle pasta tossed in a light parmesan and pesto cream sauce with fire roasted tomatoes, peas, broccoli and bacon topped with grilled chicken

### **Dessert \$6 Please pick one to two**

Tiramisu Gateaux- Mascarpone mousse layered with ladyfinger sponge cake soaked in espresso glaze topped with coffee-chocolate mousse

Peppermint XS cake- Dark chocolate mousse dome filled with white chocolate peppermint creamaux, seated atop flourless chocolate cake and glazed with milk chocolate sauce.

Caramelized coconut chocolate cake- Chocolate buttermilk cake filled with caramelized coconut mousse and frosted with chocolate whipped cream.

Chocolate Raspberry Dome- Dark chocolate mousse dome filled with white chocolate raspberry mousse seated atop a flourless chocolate cake, and glazed with dark chocolate sauce

