



CATERING MENU

LUNCH

Serves 8-10

BISTRO'S FAVORITES

Serves 8-10

QUICHE \$140

Quiche Florentine or Quiche Lorraine. One side of choice; Breakfast Potatoes, Caesar Salad or House Salad. House Lemon Vinaigrette.

ROYAL CROISSANT

SANDWICH TRAY \$150

Scrambled eggs, Cob smoked ham, Sharp cheddar. Fresh baked croissant. Breakfast Potatoes, grilled peppers.

FRENCH BEIGNETS \$46

Powder sugar, coffee Anglaise sauce. 20 pieces.

ASSORTMENT OF PASTRIES

(12) \$60

Cheese Danish, Almond Croissant, Nutella Croissant, Cranberry orange scone, Blueberry muffin.

SEASONAL FRESH FRUIT

TRAY \$60

FRESH SQUEEZED

ORANGE JUICE CARAFE

\$25

FRESH BREWED

SEAGAFREDO COFFEE \$45

CEASAR SALAD \$50

Homemade Creamy Ceasar Dressing.

BISTRO SALAD \$50

Cucumber, Cherry tomatoes, Red onion, Feta. Housemade lemon vinaigrette.

HOUSE MADE SPINACH DIP \$48

Served with crostinis.

CHEESE AND CHARCUTERIE BOARD \$96

Cornichon, Grapes, Strawberries, Humboldt fog goat cheese, Prosciutto, Gouda, Gruyere, Crostini.

BISTRO PANINI TRAY \$75

Turkey Panini, Tomato mozzarella & Chicken and Brie. Homemade Chips.

BEEF SLIDER PLATTER \$100

Swiss and Mushrooms, Brie and crispy shallots & Bacon and Cheddar.

CHICKEN PESTO PASTA \$220

Creamy Homemade pesto, Grilled chicken, Asiago

DINNER

CAPRESE FLATBREAD \$17

Pesto, fresh garlic, fresh mozzarella, tomato, balsamic reduction
Serves 2-3

Serves 8-10

MINI CRAB-CAKES \$85

Real lump crab meat

ASSORTED BEEF SLIDERS \$100

Swiss & mushrooms, Brie & crispy shallots, Bacon and Cheddar.

CHICKEN PESTO PASTA \$220

Creamy pesto, Cherry tomatoes, Asiago

BELLE VIE CHICKEN SUPREME \$220

Red wine mushroom sauce. Creamy mash potatoes. Seasonal vegetables

KIDS CHICKEN TENDERS & FRIES \$85

Ketchup or Ranch

