



BISTROCATERING

## *Food Drop & Dinner Party Menus*







## Taste of Mexico

\$50/person (8-10 people) / \$48/person (10-15 people)  
\$45/person (16-25 people)

### MEXICAN 7-LAYER DIP

sour cream, guacamole, salsa, black olives,  
refried beans, cheddar cheese

### BLACK BEAN & CORN SALAD

avocado, cilantro, tomatoes, cotija cheese,  
crispy tortillas, cilantro jalapeño crema

### CHICKEN TORTILLA SOUP

### SPANISH RICE & REFRIED BEANS

### TACOS

Choice of one. Additional tacos at \$15 per person.  
All tacos served on corn tortillas.

#### Al Pastor

roasted pork, marinated with guajillo chiles & achiote

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#### Carnitas

shredded, braised pork shoulder

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#### Pollo Mole

chicken with traditional mole marinade

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#### Pescado

fresh fish, lime

### TOPPINGS

fire roasted tomato salsa, salsa verde, cilantro, onions,  
pico de gallo, guacamole, tortilla chips

### TRES LECHES CAKE

three layer, sponge cake

### BEVERAGE ADD-ONS

#### Wine (per bottle)

Craggy Range Sauvignon Blanc \$30  
Sostener Pinot Noir \$25

#### Beer (per 6-pack)

Pacifico Bottles \$14

#### Spirits

Margarita Kit \$55 (enough for one dozen margaritas)  
Spicy Margaritas \$12 (two portions)



## Greek Menu

\$55/person (8-10 people) / \$52/person (10-15 people)  
\$49/person (16-25 people)

### Choice of:

### FATTOUSH SALAD

lettuce, tomato, cucumber, olives, pita chips, olive vinaigrette

- OR -

### GREEK SALAD

cucumber, tomatoes, olives, feta, onion

### Choice of:

### CHICKEN SHAWARMA PLATE

rice, hummus, feta salad, pita

- OR -

### GRILLED COLORADO STRIPED BASS

baba ghanoush, tahini, feta salad, pita

### SPANAKOPITA

spinach, feta, phyllo dough

### GYRO PLATE

thinly sliced lamb, pita, tzatziki, feta salad, hummus

### BAKLAVA

pistachio, puff pastry, cinnamon, sugary, honey syrup

### BEVERAGE ADD-ONS

#### Wine (per bottle)

Encostas do Lima Vinho Verde \$18  
Boutari Xinomavro \$29

#### Beer (per 6-pack)

Loose Boots Session IPA \$13

#### Spirits (per bottle)

Ouzo \$25



## Seafood Dinner

\$112/person (8-10 people) / \$106/person (10-15 people)  
\$100/person (16-25 people)

### FRESH OYSTERS

cocktail sauce, mignonette

### SHRIMP COCKTAIL

cocktail sauce

### MINI LOBSTER ROLLS

celery leaves, old bay, brioche bun

### LOBSTER or CRAB BOIL

corn, potatoes, mussels, andouille sausage,  
shrimp, clams, halibut  
*served with grilled bread*

### STRAWBERRY SHORTCAKE

fresh strawberries, whipped cream

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Scarpetta Prosecco \$24

Fel Chardonnay \$33

Brunel Cotes du Rhone \$27

*Beer (per 6-pack)*

Crooked Stave Sour Rosé \$20

*Spirits*

Gin & Tonic Kit \$45 (enough for one dozen cocktails)



## Little Italy

\$70/person (8-10 people) / \$67/person (10-15 people)  
\$63/person (16-25 people)

### MEAT & CHEESE BOARD

cured & smoked meats, assortment of artisan cheeses, olives,  
pickled veggies, dried fruit, nuts, assorted breads & crackers

### CAPRESE SKEWERS

tomatoes, basil, mozzarella, balsamic glaze

### BRUSCHETTA

diced tomatoes, garlic, olive oil, crostini

*Choice of:*

### ARUGULA & PROSCIUTTO SALAD

strawberries, cantaloupe, red onion, pecorino, fig vinaigrette

- OR -

### CAESAR SALAD

romaine hearts, shaved parmigiano, croutons, caesar dressing

- OR -

### ANTIPASTO INSALATA

peppers, olives, prosciutto, bovine salami, italian vinaigrette

*Choice of:*

### VEGETABLE LASAGNA

seasonal vegetables, pomodoro, mozzarella, parmigiano

- OR -

### FUSILLI PESTO

pesto, garlic, parmigiano, fresh pulled mozzarella

### PORCHETTA

cannellini beans, escarole, garlic, chili, lemon salsa verde

### BREAD & OLIVE OIL

### TIRAMISU

espresso, mascarpone cream, cocoa lady finger

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Pierpan Soave \$24

Pervale Super Tuscan \$39

*Beer (per 6-pack)*

Stella Artois \$15

*Spirits (per bottle)*

Averna Amaro \$50



## Southern BBQ

\$65/person (8-10 people) / \$62/person (10-15 people)  
\$59/person (16-25 people)

### CUCUMBER WATERMELON SALAD

mint, cotija, corn, pea shoots, cilantro lime jalapeño syrup

### FOUR CHEESE MACARONI & CHEESE

cheddar, monterey jack, brie, parmesan

### WINGS

calabrese buffalo sauce

### WY COLESLAW

assorted shredded cabbage, red wine vinegar, yellow mustard

### JALAPENO CHEDDAR SAUSAGE CORNBREAD

### ST. LOUIS BBQ RIBS

german beechwood smoked, house bbq sauce

### PULLED PORK SANDWICHES

hawaiian rolls

### BBQ BAKED BEANS

maple bacon, brown sugar, pinto beans

### CORN ON THE COB

tajin, cotija

### SUMMER CRISP

seasonal berries

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Hugel Pinot Blanc \$25

The Guilty Shiraz \$32

*Beer (per 6-pack)*

Wilson IPA \$13

*Spirits*

Manhattan Kit \$60 (enough for one dozen cocktails)

Boulevardier \$12 (enough for two portions)



## Brooklyn Deli

\$60/person (8-10 people) / \$57/person (10-15 people)  
\$54/person (16-25 people)

*Choose two:*

### POTATO LATKE

smoked salmon, creme fraiche, trout roe

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### CHOPPED LIVER

chicken liver, onion, eggs, parsley

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### SMOKED TROUT RILLETTE

capers, creme fraiche, parsley, lemon

### CREME FRAICHE & CAVIAR

served on house-made potato chips

### SWEET & SOUR CUCUMBER SALAD

dill, onions, tomatoes

### MATZAH BALL SOUP

hand-pulled chicken, celery, carrot, dill

### HONEY CHALLAH

braided bread, honey

*Choice of:*

### CORNER BEEF

potatoes, carrots, onions

- OR -

### PASTRAMI SANDWICH

### SWEET COTTAGE CHEESE KUGEL

pastry, raisins, cornflakes, cottage cheese, cinnamon

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Riotor Rosé \$26

Morin Bourgogne Rouge \$31

*Beer (per 4-pack)*

Highwayman Pilsner (16oz)





## Sushi

\$95/person (8-10 people) / \$90/person (10-15 people)

\$86/person (16-25 people)

Items available a la carte upon request.

### STEAMED PORK DUMPLINGS

soy sesame dipping sauce

*Choose two:*

### WOK TOSSED GREEN BEANS

hoisin, cashews

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### GARLIC GINGER EDAMAME

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### SEAWEED SALAD

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### MISO SOUP

### BENTO BOX

choice of: teriyaki tofu, chicken or salmon,  
egg roll, steamed vegetables, white rice, cabbage salad,  
thai peanut dressing

*Choose three:*

### CALIFORNIA ROLL

crab, cucumber, avocado

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### VEGGIE ROLL

oyster mushrooms, cucumber, jalapeño, unagi sauce

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### TEKKA MAKI

tuna, ponzu, cucumber

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### PHILADELPHIA ROLL

salmon, cream cheese, jalapeño

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### RAINBOW ROLL

tobiko, salmon, ahi, hamachi

### MACHA MOCHI WAFFLE

lemon ice cream, ginger syrup

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Santa Giustina Sparkling \$27 // Dr. L Riesling \$20

*Beer (per 6-pack)*

Sapporo \$14 // Bushido Sake (each) \$9

*Spirits (per bottle)*

Suntory Japanese Whiskey \$55



## Pizza Kit

\$45/person (8-10 people) / \$43/person (10-15 people)

\$41/person (16-25 people)

### CAESAR SALAD

romaine hearts, shaved parmesan, croutons, caesar dressing

### PIZZA DOUGH

house-made osteria pizza dough, portioned for 12" pies

### POMODORO SAUCE

house-made pizza sauce

### MOZZARELLA

freshly shredded

### VEGETABLE TOPPINGS

onion, olives, artichokes, roasted vegetables

### MEAT TOPPINGS

coppa, pepperoni, prosciutto

### ICE CREAM PINTS

vanilla, chocolate, huckleberry or mint chocolate chip

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Zemmer Pinot Grigio \$23

Terrazas Malbec \$26

*Beer (per 4-pack)*

Walrus IPA \$11 (16oz)



## Backyard BBQ & Camping Kit

\$43/person (8-10 people) / \$41/person (10-15 people)

\$39/person (16-25 people)

### CHIPS & SALSA

Choice of:

ROASTED POTATOES

- OR -

TATER TOTS

- OR -

POTATO SALAD

mustard, mayo, bacon, apple cider, celery seeds, onion, dill

CORN ON THE COB

HOT DOGS & VARIETY OF BRATS

brat buns, sauerkraut, mustards

KABOBS

hawaiian chicken teriyaki, onion, corn, peppers, pineapple

'SMORE KITS

hershey's chocolate, graham crackers, marshmallows

BREAKFAST

bacon or breakfast sausage

eggs

english muffin

potato hash

### BEVERAGE ADD-ONS

*Wine (per bottle)*

Bota Box \$30 (available in sauvignon blanc,  
chardonnay, rosé or malbec)

*Beer (per 6-pack)*

Bud/Bud Light \$11

Roadhouse Selection \$11-13

White Claw \$13 (available in black cherry, raspberry or mango)

*Spirits (per bottle)*

Tito's \$32

Tanqueray \$32

Jack Daniel's \$33

Bulleit Rye \$40

## Kid's Birthday Party Menu

\$22/child (8 or more children)

A la carte kid's menu available upon request.

Choose two:

TATER TOTS

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CORN ON THE COB

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MACARONI & CHEESE

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HUMMUS & VEGGIES

Choose three:

KID'S HOT DOG

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CHICKEN FINGERS

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BUTTERED PASTA

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GRILLED CHEESE SANDWICH

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CHEESE QUESADILLA

CUPCAKES

### BEVERAGE ADD-ONS

*Non-Alcoholic (per gallon)*

Fresh Squeezed Lemonade