

APPETIZERS - Prices are for 25 count

Tartines Bruschetta of grape tomatoes, basil and shaved Romano cheese	20
Meatballs With our rustic tomato sauce and Romano cheese	25
Mini Chicken Cordon Bleu With Demiglace and Romano Cheese	30
Shrimp Cocktail With cocktail sauce and lemon.	Market
Stuffed Mushrooms With a sausage stuffing	25
Escargot Stuffed Mushroom Caps Caps of button mushrooms sauteed with anchovy and garlic butter-sauce, baked with parmesan cheese	28
Sausage Peppers and Onions Chicken sausage halves with bell peppers, onions and tomato sauce.	30
Pan Seared Crab Cake Mini (2 oz) blue crab cakes with spicy aioli	50
Chicken Wings Buffalo opu Cattle fried	25
Arancini Crispy fried risotto scoops with tomato sauce and Romano cheese	25

APPETIZERS PLATTERS - (15 to 20 ppl unless specified)

Cheese & Fruit Platter Assorted cheeses with seasonal and fresh fruit	50
Vegetables & Dip Freshly cut vegetables and homemade dip.	30
Antipasto Bistrot style with Italian deli cuts, pickled and marinated vegetables, greens & cheeses	50
Homemade Spanikopita (1/2 Pan size) Organic garlic spinach, philo dough and feta cheese	50
Bistrot Baked Oysters Florentine (30 count) Local freshly opened oysters, baked with our creamed spinach, Pernod and Romano cheese.	75
Whole Baked Brie With homemade fruit compote and crackers.	30

(G) - Gluten free (V) -Vegetarian

SALADS

House (G) Mixed greens, grape tomatoes, onions and marinated vegetables.	30
Pasta Salad Italian marinated diced vegetables tossed with penne pasta, parmesan cheese and herbs.	30
Fresh Fruit Salad (G)(V) Assorted fresh seasonal fruits in a house made fruit infused syrup	40
Baby Spinach, Bacon, Chèvre & Artichokes (G) Baby spinach tossed with garden vegetables, crispy bacon, marinated artichoke hearts and Chèvre vinaigrette	35
Mini Mozzarella Bites & Grape Tomatoes Caprese (M)(G) With fresh basil and Romano cheese	45
Caesar Salad (V) Chopped romaine hearts with parmesan cheese, garlic croutons, anchovies and homemade dressing.	30
Roasted Beet and Spinach (G) (V) Beets are roasted with garlic and herbs, baby spinach, grape tomatoes, goat cheese & Chèvre vinaigrette.	30
Bistrot Greens and Parmesan (G)(V) Fresh greens are mixed in house with grape tomatoes, onions, Kalamata olives, shaved Romano cheese, parsley with fetta vinaigrette.	30
Marinated Asparagus & Gorgonzola (G)(V) Over greens with caramelized onions.	30
Garden Crispy romaine, grape tomatoes, onions, cucumber, bell peppers and a house vinaigrette	30



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- Attention: According to traditional methods of cooking, we use whole chicken on the bone as base for some of our chicken dishes to enhance flavor and texture. Beware of occasional bone that might have escaped our trained eyes.
- Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

FINGER SANDWICHES & WRAPS

Variety Finger Sandwiches Platter	2.50 each finger sandwich
Assorted Wraps Platter	6 Per Wrap

Choices: Roast Beef, Italian Deli Cuts, Turkey, Tuna Salad, Chicken Salad and Vegetarian.
Finger Sandwiches minimum of 12 and Wraps minimum of 6 per order
Other flavors and cheeses available upon inquiry, prices might vary.

SIDE DISHES	Half 12-15	Full 18-25
Vegetables Rice	25	45
Roasted Small Yukon Gold Potatoes	25	45
Roasted Sweet Potatoes	25	45
Bacon & Cheese Potatoes	45	70
Penne Pasta with Garlic & Parsley or Rustic Tomato Sauce	25	40
Green Beans Almondine	40	65
Grilled Vegetables	40	65

ENTREES	Half	Full 18-25
Baked Penne Chicken & Broccoli with Alfredo sauce	35	75
Crispy Flounder Panko crusted with grape tomatoes, capers and herbs lemon butter-sauce	40	75
Chicken Parmesan with our rustic aromatic tomato sauce..	30	60
Chicken Marsala with button mushrooms	30	60
Chicken Picatta with capers, grape tomatoes and lemon butter-sauce	30	60
Shrimp Scampi with garlic and parsley sauce	40	75
Baked Scrod buttered cracker crumbs	35	65
Classic Meat Lasagna seasoned ricotta, bolognese, mozzarella and our rustic tomato sauce	30	60
Handmade Ricotta Manicotti garlic and herbs ricotta, hand rolled and baked with our rustic tomato sauce	30	60
Chicken & Sausage Cacciatore with sweet Italian sausages	40	70
Boneless Pork Chops mushroom demiglace	30	60
Roasted 1/4 Chicken Our French style herb roasted chicken au champignon	35	65
Grilled Bistrot Steak Served medium rare with sauteed button mushrooms and gorgonzola demiglace	45	