



SPECIAL EVENTS- CATERING-DELIVERY



bistro 36
drinkery·eatery



HORS D'OEUVRES

All appetizers are priced individually by the piece.



COLD SELECTIONS

Deviled Eggs	2
Steak Tartare	5
Chicken Liver Pâté	2
Shrimp Cocktail	4
Charcuterie Skewers	3
Caprese Skewers	2
Bell Pepper Crostinis	2
Olive Tapenade & Crostinis	3
Shrimp Bruschetta	4
Chef's Assorted Charcuterie	5



WARM SELECTIONS

Bacon & Blue Cheese Dip	3
Stuffed Mushrooms	2
Shishito Peppers	2
Bacon-Wrapped Scallops	4
Pork Rillettes Sliders	4





PLATED DINNER OPTION

\$65 Per Person

Entree price includes individual salad, entree and dessert.

Each entree will be preceded by a signature house salad



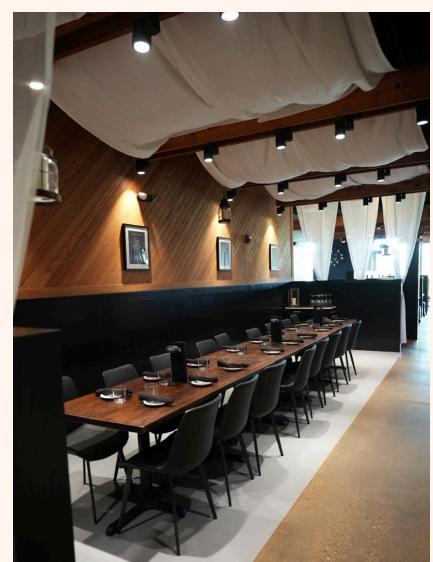
ENTREES (Choose 1 per guest)

- For parties of 21 or more, select 3 entrees from the dinner menu.
- For parties of fewer than 20, choose 4 entrees from the dinner menu.

We will supply the host with current dinner menu options a month prior to the event; selections for entrees must be made within two weeks of the event date. Host will guarantee individual entree counts one week prior to event.

DESSERT SELECTIONS (Choose 1 per guest)

- Cheesecake
- Pot De Crème
- Apple Tart



Prices do not include banquet fee, applicable sales tax, or gratuity for the service staff. Prices are subject to change.

BUFFET OPTIONS

\$55 Per Person. Minimum of 20 guests required.

\$70 Per Person. Minimum of 20 guests required.

SALAD

ENTREE SELECTIONS

(Choose 2)

PASTA SELECTION

(Choose 1)

SIDE DISHES

(Choose 2)

DESSERT ASSORTMENT

SALAD

ENTREE SELECTIONS

(Choose 4)

PASTA SELECTION

(Choose 1)

SIDE DISHES

(Choose 3)

DESSERT ASSORTMENT

SALAD

Signature House Salad

Caesar Salad

ENTREE CHOICES

Duck Confit
Beef Bourguignon
Orange Glazed Salmon
Boursin Stuffed Chicken
Shrimp Provencal
Slow Roasted Prime Rib

PASTA

Marinara-
Parmesan- Basil
Alfredo-
Parmesan- Garlic-
Cream

SIDE DISHES

Mashed Potatoes
Herbed Rice Pilaf
Cremed Spinach
Green Beans & Almonds
Seasonal Vegetables





BISTRO 36

OFF-SITE CATERING & DELIVERY SERVICES À LA CARTE OPTIONS

(PLEASE NOTE: WE CAN ADAPT NEARLY OUR ENTIRE MENU FOR CATERING NEEDS. BELOW ARE SOME GUEST FAVORITES)

APPETIZER (SERVES 4-6 PEOPLE)

Warm Blue Cheese & Bacon Dip \$51
Bacon- Garlic- Cream Cheese- Point Reyes
Blue Cheese- Sourdough

Deviled Eggs \$47
Eggs- Crème Fraîche- Dijon- Smoked
Paprika- Bourbon Bacon Jam- Bacon

Charcuterie Skewers \$47
Mozzarella- Cherry Tomato- Basil-
Valsamic Glaze

SOUP & SALAD (SERVES 4-6 PEOPLE)

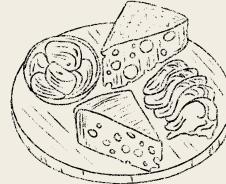
Caesar à La Maison \$53
Anchovies- Boiled Egg- Pickled Onion-
Blue Cheese- Bacon- Dijon- Croutons

Bistro House Salad \$41
Mixed Greens- Sliced Carrots-
Castelvetrano Olives- Vinaigrette

French Onion Soup \$43
Caramelized Onions- Beef Broth- Toasted
Brioche- Gruyère

CHARCUTERIE (EACH OPTION SERVES 8-10 PEOPLE)

Assorted meats and cheeses served with accoutrements and Sourdough \$155



Meats:
Whiskey Salami
Capicola
Red Wine Salami
Prosciutto
Chicken Liver Pâté

Cheeses:
Burrrata
Brie
Gouda
Manchego
Point Reyes Blue



ENTREE (SERVES 4-6 PEOPLE)

Beef Bourguignon \$135
Braised Beef- Red Wine- Bacon- Onion-
Carrot- Mushroom- Mashed potato

Boursin-Stuffed Chicken \$118
Chicken- Herbed Boursin Cheese-
Prosciutto- Mashed Potato- Vegetable

French Dip Sandwich \$95
Roast Beef- Gruyère- Onion- Mushroom-
Hoagie- Horseradish- Au Jus- Fries



BISTRO 36

OFF-SITE CATERING & DELIVERY PACKAGES

THE BISTRO EXPERIENCE (EACH EXPERIENCE SERVES 10-12 PEOPLE- \$260)

Bistro House Salad

Mixed Greens- Sliced Carrots-
Castelvetrano Olives- Vinaigrette

Charcuterie

Each platter will come with chef's
selection of curated meats and cheeses,
along with accoutrements and sourdough

Entree

Choose between our Beef Bourguignon,
Pasta Bolognese, or Boursin-Stuffed
Chicken

SOUP & SALAD COMBINATION

(10 PEOPLE- \$220)

House Salad

Mixed Greens- Sliced Carrots-
Castelvetrano Olives- Vinaigrette

Caesar à La Maison (+\$29)

Anchovies- Boiled Egg- Pickled Onion-
Blue Cheese- Bacon- Dijon- Croutons

French Onion Soup

Caramelized Onions- Beef Broth- Toasted
Brioche- Gruyère

Served with grilled sourdough and
homemade garlic butter

SANDWICH COMBINATION (10 PEOPLE- \$250)

French Dip Sandwich

Roast Beef- Gruyère- Onion- Mushroom-
Hoagie- Horseradish- Au Jus- Fries

French Onion Soup

Caramelized Onions- Beef Broth- Toasted
Brioche- Gruyère

OR

House Salad

Mixed Greens- Sliced Carrots-
Castelvetrano Olives- Vinaigrette
(Upgrade to Caesar +\$29)

DESSERT OPTIONS

Burnt Basque Cheesecake \$93

Caramelized Crustless Cheesecake-
Blackberry & Lemon Preserves

Chocolate Pot De Crème \$85

French Chocolate Custard- Housemade
Whipped Cream- Berries

Apple Tart \$80

Puff Pastry- Granny Smith Apples-
Cinnamon & Pumpkin Reduction