



# 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 |



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





# PLATED DINNER OPTION

*\$65 Per Person*

**Entree price includes individual salad, entree and dessert.**

Each entree will be preceded by a signature house salad

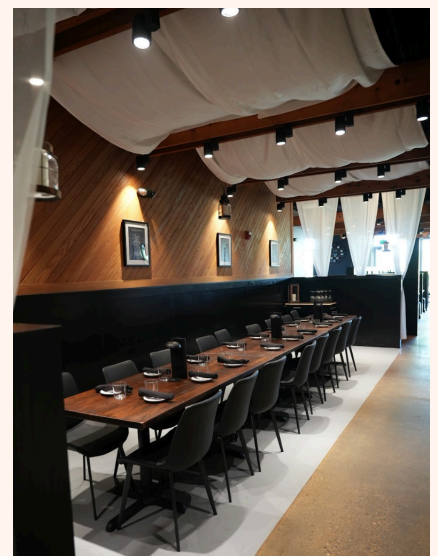
## ENTREES (Choose 1 per guest)

- 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.*

## **SALAD**

### **ENTREE SELECTIONS**

*(Choose 2)*

### **PASTA SELECTION**

*(Choose 1)*

### **SIDE DISHES**

*(Choose 2)*

### **DESSERT ASSORTMENT**

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

## **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

### 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:

Burrata  
Brie  
Gouda  
Manchego  
Point Reyes Blue



### 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

### 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

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