



BISTRO 36

CATERING 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

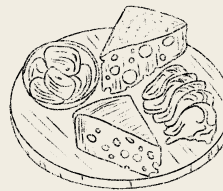
Charcuterie Skewers \$47

Mozzarella- Cherry Tomato- Basil-
Valsamic Glaze

CHARCUTERIE

(EACH OPTION SERVES 8-10 PEOPLE)

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

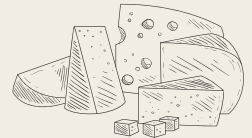


Meats:

Bourbon Bacon Salami
Capicola
Smoked Chorizo
Prosciutto
Soppressata

Cheeses:

Burrata
Brie
Gouda
Manchego
Goat Cheese Spread
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

CATERING 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