



Breakfast Burrito

## Breakfast Plated Options

Includes your choice of chilled orange juice, freshly brewed coffee (regular or decaf) and a selection of teas

#### BREAKFAST PLATE | \$22 per person

Two eggs scrambled, breakfast potatoes and crisp bacon or sausage. Served with a basket of freshly baked pastries.

BREAKFAST BURRITO PLATE | \$22 per person Scrambled eggs, sausage, cheese and breakfast potatoes wrapped in a warm flour tortilla. Served with a side of fresh fruit.



## Breakfast Buffet Options

Minimum of 15 people

CLASSIC BREAKFAST BUFFET | \$25 per person Chilled juices and freshly brewed coffee & a selection of teas

Assortment of breakfast pastries
Seasonal sliced fruit tray
Fluffy scrambled eggs with cheese
Bacon, sausage and breakfast potatoes
Choice of pancakes or French toast. Served with warm maple syrup.

MEXICAN BREAKFAST BUFFET | \$28 per person Chilled juices and freshly brewed coffee & a selection of teas

Sliced fruit

Fluffy scrambled eggs with cheddar cheese Chilaquiles

Chorizo, potatoes and black beans with cotija cheese

Warm flour & corn tortillas

## Continental Breakfast Options

#### CLASSIC CONTINENTAL BREAKFAST

\$16 per person

Assorted muffins, danishes and croissants Chilled juices and freshly brewed coffee & a selection of teas

#### **EXECUTIVE CONTINENTAL BREAKFAST**

\$20 per person

Assorted muffins, danishes and croissants

Sliced seasonal fruit

Bagels and cream cheese

Mini parfaits

Chilled juices and freshly brewed coffee & a selection of teas



### Breakfast Enhancements

Must be purchased with main course

**OMELET STATION** (max. 40 people) | \$10 per person Made-to-order with all your favorite omelet fillings and assorted toppings +\$75 attendant fee

**OATMEAL** | \$5 per person served with cream, brown sugar, seasonal berries and candied pecans

MINI GREEK YOGURT PARFAIT | \$5 per person

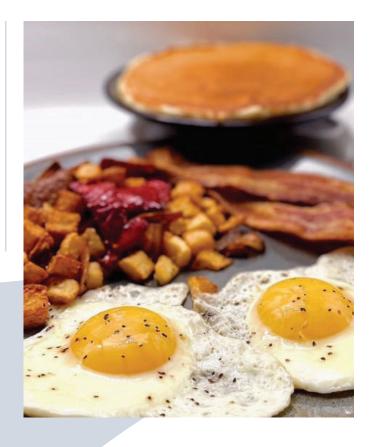
BREAKFAST BURRITO | \$8 per person with eggs, cheese & sausage wrapped in a warm tortilla. Served with salsa fresca

BREAKFAST ENGLISH MUFFIN | \$6 per person with eggs, American cheese and sausage or ham

PLATTER OF SLICED SEASONAL FRUIT \$5 per person

SCONES, MUFFINS, COOKIES OR BROWNIES \$25 per dozen





## Specialty Breaks

FITNESS BREAK | \$17 per person Assorted juices, fresh sliced fruit and berries, Greek yogurt, granola bars

**TEA TIME** | \$15 per person Assorted hot teas, classic finger sandwiches, muffins and scones with a mix of jams

**SLIDER TIME** | \$18 per person A mix of mini sliders and condiments, Yucca chips and assorted sodas

**TOO SWEET BREAK** | \$15 per person Assorted cookies, brownies, candy bars, sodas and bottled water

#### **SNACK ITEMS**

Assorted candy bars | \$2.75 each Tortilla chips and salsa | \$3.50 per person



## Lunch Plated Options

Includes Yucca chips, choice of one dessert and iced tea service

\$18 per person

#### **ROASTED TURKEY CLUB SANDWICH**

Turkey, bacon, lettuce, tomato, avocado, mayonnaise and Swiss cheese

#### PRIME RIB SANDWICH

Sliced roasted USDA prime rib, lettuce, tomato, grilled onions and creamy horseradish mayo

#### **GRILLED ROSEMARY CHICKEN SANDWICH**

Baby spinach, pickled shallots, tomatoes, garlic aioli and gruyere cheese on toasted ciabatta



Grilled Rosemary Chicken Sandwich

## "On The Lighter Side" Plated Lunch

Include one dessert and iced tea service

#### LEMON PEPPER SALMON SALAD

\$20 per person

Mixed greens, champagne vinaigrette, tomatoes, marinated mushrooms, cucumber and fried carrots

BBQ CHICKEN SALAD | \$18 per person Romaine lettuce, BBQ chicken, pasilla peppers, tomato, grilled corn, chipotle ranch, cotija cheese, tortilla strips and cilantro



## Lunch Buffet Options

Iced tea service included

#### BAJA BUFFET | \$29 per person

Mixed greens salad with avocado ranch dressing and tortilla strips

#### Select Two Entrées

Chicken and Beef Fajitas with flour tortillas, guacamole, salsa, sour cream, shredded cheese and tomatoes

Cheese Enchiladas with ancho chili sauce Slow Cooked Pork in a tomatillo salsa verde sauce Sides

Black Beans with cotija cheese | Spanish Rice Chef's selected dessert

#### THE CALIFORNIAN | \$30 per person

Mixed greens, tomato, fried carrots, cucumbers served with champagne vinaigrette and ranch dressing

Sliced seasonal fruit

Dinner rolls

#### Select Two Entrées

Baked Salmon with a garlic cream sauce Lemon Pepper Chicken

Grilled Tri-Tip with mushroom demi glaze Sides

Mixed Seasonal Vegetables | Grilled Herbed Rice Chef's selected dessert



## Dinner Plated Options

SALADS | add \$6 per person

**CLASSIC CAESAR** Crisp romaine lettuce, parmesan, creamy Caesar dressing and housemade croutons

**SOUTHWESTERN RANCH** Chopped butter lettuce, tomatoes, roasted corn, pasilla peppers, black beans, cotija cheese, cilantro, crisp tortilla strips and chipotle ranch dressing

BISTRO WEDGE Butterleaf wedge, tomatoes, cucumber, bacon, blue cheese crumbles and peppered blue cheese dressing

**BABY SPINACH** Baby spinach, shaved red onion, pecans, marinated portabella mushrooms in a mixed berry balsamic vinaigrette.

#### **ENTRÉES**

Includes Bistro salad and dinner rolls

BISTRO CHICKEN DINNER | \$26 per person Lemon-peppered chicken, grilled asparagus, garlic herb rice and lemon rosemary sauce

FILET & SHRIMP | \$35 per person

Roasted fingerling potatoes, pan seared filet with garlic shallot compound butter, baby carrots and rosemary skewered shrimp

SIRLOIN AND CRAB STUFFED MUSHROOM

\$32 per person

Grilled top sirloin, sweet potato mash, grilled asparagus, crab stuffed mushroom

SALMON | \$30 per person

Garlic herb rice, pan-seared salmon, balsamic glazed carrots and a garlic lemon cream sauce

LOBSTER SALMON | \$38 per person

Pan seared salmon covered in lobster meat, served with grilled asparagus, garlic herb rice and a creamy shrimp bisque sauce

FILET AND CHICKEN | \$42 per person Grilled filet and chicken served with roasted garlic mashed potatoes, sautéed broccoli and lemon rosemary sauce SMOTHERED CHICKEN | \$29 per person

Slow-cooked chicken thighs topped with white wine mushroom gravy, roasted garlic mashed potatoes and sautéed baby carrots

BOURBON APPLE PORK CHOP | \$32 per person Bone-in pork chop smothered with caramelized onions and apple glaze. Served with garlic herb rice and roasted Brussels sprouts

VEGETARIAN | \$23 per person Grilled marinated portobello mushrooms, seasonal sautéed vegetables on a bed of herbed rice

DESSERTS | add \$8 per person Chocolate Ganache Cake Assorted Cheesecakes Citrus Olive Cake Tiramisu Seasonal Cobblers Caramel Apple Bread Pudding





## Dinner Buffet Options

Includes salad, one protein, vegetable, starch, dinner rolls and dessert option & iced tea service

#### **PROTEIN OPTIONS:**

PAN SEARED SALMON | \$30 per person with lemon garlic cream sauce

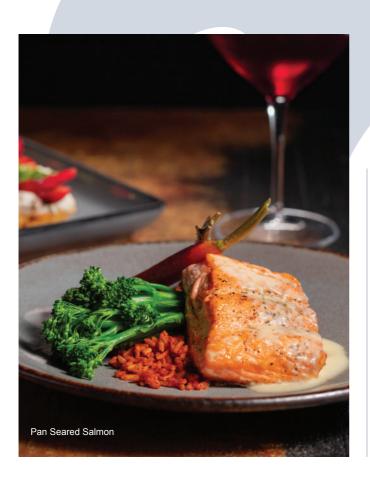
**LEMON PEPPER CHICKEN** | \$26 per person with garlic rosemary sauce

**GRILLED PRIME TOP SIRLOIN** | \$36 per person topped with garlic and shallot compound butter

**SMOTHERED CHICKEN** | \$29 per person covered in a white wine mushroom gravy

**BRAISED SHORT RIB** | \$38 per person in a red wine gravy

**VEGETARIAN** | \$23 per person marinated stuffed mushroom over white rice





#### **VEGETABLE OPTIONS:**

Grilled Asparagus
Roasted Brussels Sprouts topped with
parmesan and balsamic reduction
Grilled Broccolini
Roasted Baby Carrots
Worcestershire Glazed Green Beans
Seasonal Mixed Veggies

#### **STARCH OPTIONS:**

Roasted Garlic Mashed Potatoes Garlic Herb Rice Roasted Fingerling Potatoes Sweet Potato Mash

#### **SALAD OPTIONS:**

Bistro Salad Caesar Salad

#### **DESSERTS** (CHOICE OF TWO):

Assorted Cheesecakes Chocolate Fudge Cake Mixed Berry Crème Brûlée Lemon Ricotta Cake with mascarpone icing

## **Receptions**

#### TRAY PASS

Price per 25 pieces

**STRAWBERRY BRUSCHETTA** | \$75

**CRISPY CORDON BLEU BITES** | \$85

**SAUSAGE STUFFED MUSHROOMS** | \$85

FILET FLATBREAD | \$65

**SOUTHWEST FLATBREAD** | \$65

SHRIMP AND CRAB COCKTAIL | \$100

#### **CHARCUTERIE & CHEESE DISPLAY**

Small (up to 40 ppl) \$150

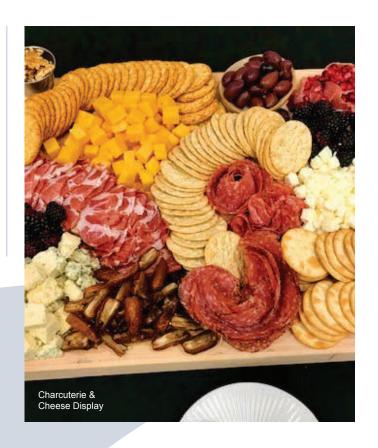
Medium (up to 80 ppl) \$250

Large (up to 100 ppl) \$350

A selection of cured meats, imported & domestic cheeses, crackers, dried fruits and nuts

#### FRUIT PLATTER

Small (up to 40 ppl) \$100 Medium (up to 80 ppl) \$200 Large (up to 100 ppl) \$300 A variety of fresh seasonal fruits





## Beverages

#### COLD

Assorted Sodas
(Coke, Diet, Sprite, Dr. Pepper) | \$3 each
Bottled Water | \$3 each
Red Bull | \$4 each
Iced Tea | \$25 per gallon
Juice (Apple or Orange) | \$25 per gallon
Lemonade | \$25 per gallon

#### **HOT**

Freshly Brewed Coffee (Regular or Decaf) | \$45 per gallon Hot Teas | \$45 per gallon Hot Cocoa | \$40 per gallon



Add a full craft cocktail bar to your next event featuring the following quality brands:

#### **VODKA**

Ketel One, Grey Goose

#### RUM

Bacardi, Captain Morgan, Malibu

#### GIN

Hendricks, Bombay

#### **TEQUILA**

Cazadores, Patron, Don Julio 1942

#### WHISKEY/SCOTCH

Jack Daniels, Jameson, Johnny Walker, Macallan 12

#### **COGNAC**

Hennessy

#### WHITE WINE

Hess Chardonnay, Ruffino Pinot Grigio

#### **RED WINE**

Napa Cellars Merlot, Angeline Pinot Noir

#### DOMESTIC BEER

Bud Light, Michelob Ultra, Coors Light

#### IMPORT BEER

Corona, Modelo Especial, Stella Artois

#### CHAMPAGNE

Korbel, Avissi Treviso Prosecco





# Bring the Bistro To Your Next Event



#### **HOW TO PLACE AN ORDER**

You can place an order by calling us directly at (909) 863-5701. Press 5 for the sales and catering department

There is a \$200 minimum for all orders.

Place all orders 7 days in advance of the pickup time. If you need an order sooner, please call our Events & Catering team directly at (909) 863-5701 to see if we can accommodate your request.

#### CANCELLATIONS AND MODIFICATIONS

Order cancellations and modifications must be made up to 5 days prior to pick-up time.