

Catering

Muffins or Scones \$24 a dozen

Breakfast burritos with tomatillo salsa or sour cream \$5 each or 6 for \$25

– Ham, bacon, Spicy Italian Sausage or Vegetables

Breakfast Pizza (serves 6) \$12

– Ham, bacon, Spicy Italian Sausage or Vegetables

Cinnamon Rolls 6 or \$18 or 12 for \$34

Yogurt Parfait \$3.50 each -Low fat yogurt, mixed berries and granola

Assorted Cookies \$25 per dozen (ordering specific cookies may change rate depending on cookie)

Coffee and Pastries for 6 \$36

½ gallon of Coffee and fixings

6 bottles of water

½ gallon of orange juice

8 assorted muffins and scones

Add 6 breakfast burritos for an additional \$18

Coffee and Pastries for 10-12 \$70

1 gallon of Coffee and fixings

12 bottles of water

1 gallon of orange juice

12 assorted muffins and scones

Add 12 breakfast burritos for an additional \$36

Coffee and Pastries for 15 \$85

1½ gallon of Coffee and fixings

15 bottles of water

1 ½ gallon of orange juice

15 assorted muffins and scones

Add 15 breakfast burritos for an additional \$45

Coffee and Pastries for 25 \$140

2 gallon of Coffee and fixings

25 bottles of water

2 gallon of orange juice

25 assorted muffins and scones

Add 25 breakfast burritos for an additional \$75

Boxed Lunches \$9.50

Full sandwich or wrap with a choice of a side salad with balsamic vinaigrette or chips and a cookie.

Options include but are not limited to:

Ham and Brie with cabernet Dijon on focaccia

Chicken Caesar wrap

Turkey, bacon and tomato on wheat berry

BBQ chicken wrap

Santa Fe chicken and quinoa wrap

Turkey Pesto on wheat berry

Waldorf chicken salad on toasted wheat berry

Turkey bacon avocado wrap

Chicken bacon ranch wrap

Buffalo chicken wrap

Ham and Swiss with horseradish Dijon on wheat berry

Afternoon Pick me up for 6 \$36	Afternoon Pick me up for 10-12 \$70
½ gallon of Coffee and fixings	1 gallon of Coffee and fixings
6 bottles of water	12 bottles of water
½ gallon of Lemon Ginger Iced Tea	1 gallon of lemon ginger Iced Tea
8 assorted Cookies	12 assorted Cookies

Afternoon Pick me up for 15 \$85	Afternoon Pick me up for 25 \$140
1½ gallon of Coffee and fixings	2 gallon of Coffee and fixings
15 bottles of water	25 bottles of water
1½ gallon of Lemon Ginger Iced Tea	2 gallon of lemon ginger Iced Tea
15 assorted Cookies	25 assorted Cookies

Buffet Style Entrees are available upon request and priced based on the number of guests. We also offer on premise catering in our private room for groups from 10-25 people. Please contact Brittany@bistro3nineteen.com for more information

Appetizers/ Cocktail Hour Items- Priced Per Person Based on Selection & Duration of Event,
Leave the Guesswork to Us

- ~Goat cheese stuffed bacon wrapped figs (GF)
- ~Cheese Platter with crackers- various seasonal cheeses with grapes and duck prosciutto
- ~Shrimp Cocktail (GF)
- ~Crab and avocado salad on a wonton crisp
- ~ Sausage and rice stuffed mushroom caps (GF)
- ~Sesame Chicken Wonton Cups (Cold)
- ~Egmont, Caramelized Onion and Chicken Puffs
- ~Fire Roasted Tomato Jam Palmiers (V)
- ~Chorizo Croquettes with Tomatillo Salsa
- ~Mini Yukon Potato Skins filled with 24 hour braised beef
- ~Turkey, Arugula, and Boursin Tea Sandwiches
- ~Hummus and Veggies (V,GF)
- ~Cheese Platter
- ~Tomatillo Marinated Flank Steak Mini Panini
- ~Seared Tuna Tostadas
- ~Maple bacon sweet potato bites
- ~Apples and Almond Dip
- ~Caramel Cashew Blondie bites
- ~Mini Bacon Chocolate Chip Cookies

Plated Dinner:

Mixed Green Salad \$2.50 a person served with house balsamic vinaigrette

Please pick three to four of the following:

Butternut Squash and Braised Short Rib Risotto \$26

~ Braised short rib and butternut squash risotto with roasted Brussel sprouts and apple cider vinegar reduction

Fig Stuffed Roast Pork Loin \$28

~Bacon wrapped, fig stuffed roast pork loin served with leek bread pudding, and hickory smoked apple chutney, balsamic reduction and parsley oil

Brie and Cranberry Stuffed Chicken Breast \$27

~Brie, cranberry, cherry, and golden raisin-stuffed grilled chicken breast atop cauliflower-Yukon mashed potatoes, sautéed red pepper flake broccoli, sprinkled with orange-scented candied walnuts and a citrus spiced beurre blanc

"Beef Bourguignon" \$31

~Slow Roasted Beef atop carrot puree, bacon fat-sautéed parsnips, roasted multi-colored potatoes with a bourguignon *jus*.

Chicken Tarragon Linguini \$22

~Fire roasted tomatoes, garlic, tarragon, oyster mushrooms, and grilled chicken breast tossed in fresh wheat linguini and a light cream sauce with a dusting of fresh nutmeg

Herb Marinated Tenderloin Steak \$31

~8oz Herb marinated tenderloin steak served with roasted Brussel sprouts and carrots, Caramelized onion mashed potatoes and coffee infused demi-glaze.

Chicken Pesto Farfalle \$13

~Farfalle pasta tossed in a light parmesan and pesto cream sauce with fire roasted tomatoes, peas, broccoli and bacon topped with grilled chicken

Dessert \$6 Please pick one to two

Tiramisu Gateaux- Mascarpone mousse layered with ladyfinger sponge cake soaked in espresso glaze topped with coffee-chocolate mousse

Peppermint XS cake- Dark chocolate mousse dome filled with white chocolate peppermint creamaux, seated atop flourless chocolate cake and glazed with milk chocolate sauce.

Caramelized coconut chocolate cake- Chocolate buttermilk cake filled with caramelized coconut mousse and frosted with chocolate whipped cream.

Chocolate Raspberry Dome- Dark chocolate mousse dome willed with white chocolate raspberry mousse seated atop a flourless chocolate cake, and glazed with dark chocolate sauce

