

Basil package

\$30 per person (includes coffee, tea, and or soft drinks.)

SOUP or SALAD

BISTRO HOUSE SALAD

spring mix + gorgonzola + almonds + cranberries + white balsamic dressing

TOMATO BASIL BISQUE

italian tomatoes + fresh basil + cream + cracked pepper + veggie stock

ENTREÉS

BISTRO BURGER

6 oz. hand pattied + lettuce + provolone+ candied bacon + fig jam + tomato + brioche bun

FISH TACOS

blackened mahi + pineapple salsa + tomatillo slaw

BISTRO CLUB

turkey + cranberry aioli + pecanwood smoked bacon+ lettuce + tomato + swiss + 16 bricks ciabatta

TUSCAN CHICKEN

grilled chicken+ crispy zucchini + prosciutto + fresh mozzarella + spinach aioli
+ focaccia

A LA CARTE ADD ONS

16 bricks bread - \$2 per person

plated specialty gourmet desserts - \$6 per person

Cilantro package

\$45 per person

APPETIZERS

GRILLED PROSCIUTTO ASPARAGUS

italian prosciutto + roasted red pepper + imported romano + asparagus

RICOTTA AND HONEY

ricotta + local honey + grilled toast point + roasted nuts

ANTIPASTI SKEWER

grape tomato + cheese + olive + basil + italian prosciutto + peppadew

CAPRESE SKEWER

grape tomato + fresh mozzarella + basil + balsamic + evoo

GRILLED TENDERLOIN CROSTINI

grilled steak + horseradish aioli + shaved cheddar + roasted red pepper + chive

TOMATO BRUSCHETTA

vine ripened tomato + garlic + evoo + balsamic drizzle + grilled crostini

ENTRÉE SELECTION

STUFFED SHRIMP

sweet crab, bacon, brie + mashed potatoes + asparagus + beurre blanc

QUINOA RICE BOWL (chicken or salmon)

corn + sweet potato + black beans + squash + onion + cilantro lime crema + feta + avocado

Build your menu!

Select two appetizers, and choice of salad. coffee, tea, and soft drinks are included

SOUP or SALAD

BISTRO HOUSE SALAD

spring mix + gorgonzola + almonds + cranberries + white balsamic dressing

GARDEN

romaine + cucumber + tomato + green onion + egg + cheddar + ranch dressing

TOMATO BASIL BISQUE

italian tomatoes + fresh basil + cream + veggie stock

A LA CARTE ADD ONS

16 bricks bread - \$2 per person

plated specialty gourmet desserts - \$6 per person

6OZ BISTRO TENDER

bleu cheese and caramelized onion mashed potatoes + asparagus + herb butter

COBB SALAD (chicken or salmon)

gorgonzola + tomatoes + bacon + hard boiled egg + scallions + mixed greens + avocado + ranch dressing