

THE BISTRO'S BANQUET MENU

Soup

- Soup du Jour
- Andouille and Chicken Gumbo

Salad

- Red Wine Poached Pear, Bacon and Spinach Salad, served with Maytag Blue Cheese
- Pear, Arugula, Maytag Blue Cheese Salad, served with Apple Smoked Bacon Vinaigrette
- Flash-Fried Calamari Caesar Salad, served with Shaved Reggiano Parmesan
- Spring Mixed Greens and Seasonal Tomato Salad, served with House Vinaigrette
- Spinach Leaves Dressed in Creole Vinaigrette, served with Imported Roquefort and Paneed Catfish Croutons
- Louisiana Oyster Caesar Salad, served with Shaved Reggiano Parmesan (Supplement \$5.00)

Appetizer

- Imported Meat and Cheese Antipasto
- Mussels and Frites in a Pernod Fennel Cream
- Frog Leg Grillades, Apple Smoked Bacon and Cheddar Grits

- Alligator Sausage, Spinach and Fontina Cheese Waffles
- Paneed Frog Legs, served with Bacon Leek Cream
- Mélange of Seafood Crepe, served with Tarragon Scented Sauce Aurora
- Grilled Vegetable and Paneed Eggplant Napoleon, served with Creamy Tomato Sauce
- Louisiana Crawfish Remoulade, served in French Fried Onion Cup
- Oyster, Escargot and Portobello Gratin (Supplement \$5.00)
- Seared Foie Gras, Savory Pain Perdu, Poached Egg, Caramelized Onion and Balsamic Reduction (Supplement \$7.00)

Entrée

- Grilled Jumbo Scallop and Steamed Asparagus in Truffle Scented Pasta Carbonara
- Pan Seared Gulf Fish, Crab and Green Pea Risotto, served with Grilled Asparagus and Toffika Beurre Blanc
- Mélange of Seafood Stuffed Pave of Salmon, Poached in a Saffron Butter Broth, served with Spinach Risotto
- Grilled Breast of Chicken, served with Alligator Sausage and Crawfish Jambalaya
- Paneed Pork “Your Mom and Dem,” served with Mashed Potatoes and Mint Scented Green Peas
- The Bistro’s “Muffaletta” Pasta (a selection of Imported Meats and Cheeses tossed in Fettuccine)
- Grilled Jumbo Shrimp “Creole,” served with Louisiana Popcorn Rice and Haricot Verts
- Sautéed Pave of Gulf Fish, Tasso and Crawfish Etouffe Pasta
- Filet of Pork Tenderloin, Creole Mustard and Pecan Sauce, served with Yam Brabant and Sautéed Greens

- Paneed Breast of Chicken, Foie Gras Studded “Dirty Rice” and Haricot Verts
- Louisiana Catfish Poached in Saffron and Fennel Butter Broth, served with Spinach Risotto
- Grilled Salmon “De Salvo,” served with Asparagus, Mixed Greens, and Smoked Garlic Vinaigrette
- Breast of Chicken and Portobello Marsala, served with Gnocchi Alfredo
- Duck Cassoulet, Confit of Duck, Roasted Breast, Seared Foie Gras and Cannellini Beans with Andouille Sausage served with Wild Rice (\$10.00 Supplement)
- Bouillabaisse, Shrimp, Scallop, Mussels, Crawfish and Crab in a Saffron Italian Sausage Butter Broth, served with Rouille Crouton (\$10.00 Supplement)
- Beef Filet Mignon, Apple Smoked Bacon and Mushroom Reduction, Fries, Frisee and Tomato Salad with Blue Cheese Vinaigrette (\$10.00 Supplement)

Dessert

- Classic Crème Brulee
- Chocolate Crème Brulee
- Cappuccino Brownie Sundae
- Bread Pudding du Jour
- Pecan Cream Cheese Torte

Soda, Freshly-Brewed Regular and Decaffeinated Coffee, and a Selection of Teas are Included.

The Bistro specializes in customizing any menu to satisfy a guest’s specific taste, preference or request. Please contact Chef Greg Picolo and Chef Greg will create a specially-designed menu that will make your special event memorable.

Pricing

- Lunch:

The cost of your three-course lunch is \$50.00 per person (including house wine). The three-course menu includes a choice of two soups, salads or appetizers, two entrées and two desserts. If you prefer, then a five-course lunch is \$70.00 per person (including house wine). The five-course menu includes a choice of two soups, two salads, two appetizers, two entrées and two desserts. Hot and cold hors d' oeuvres served by our staff are available at additional cost. Many of the appetizers are available as hors d' oeuvres. Please ask Chef Greg Picolo for other suggestions.

- Dinner:

The cost of your three-course dinner is \$95.00 per person (including house wine). The three-course menu includes a choice of two soups, salads or appetizers, two entrées and two desserts. If you prefer, then a five-course lunch is \$120.00 per person (including house wine). The five-course menu includes a choice of two soups, two salads, two appetizers, two entrées and two desserts. Hot and cold hors d' oeuvres served by our staff are available at additional cost. Many of the appetizers are available as hors d' oeuvres. Please ask Chef Greg Picolo for other suggestions.

- Alcohol and Additional Wine Option:

An open bar of premium alcoholic beverages is available for an additional charge of \$45.00 per person (for five hours), or \$10.00 per person, per hour (if less than five hours). A cash bar also is available. In addition, The Bistro suggests a bartender at the cost of \$100.00.

In lieu of house wine, you may choose wine from The Bistro's extensive wine list or wine that is ordered by The Bistro specially for your event. The cost associated with this option depends upon the wine selected. Please ask Chef Greg for more details regarding wine selection and pricing.

All prices are subject to sales tax and a 18-percent service charge.