At The Garden City Bistro you can rely on our experienced staff to assist you with all of your catering needs. In keeping with Bistro tradition, we strive to provide you with extraordinary selections of savory foods that change with the seasons to personalize your next event. We can accommodate short notice and offer reliable delivery and professional presentation of your selection. We can work with any budget and can customize any package. We look forward to coordinating your special occasion. **Bon** Appetite!

Breakfasts Bistro Omelet Wrap Platter A combination of Florentine, Western, Spanish, Southwestern, American and Mediterranean **Omelet Wraps** Fresh Seasonal Fruit Platter Regular & Decaf Coffee Assorted Breakfast Teas \$10.95 per person Healthy Bistro Beginning Fresh Fruit Platter Assorted Lo-Fat Yogurt Assorted Granola Bars Whole Grain Muffins Assorted Fruit Juices Assorted Flavored Mineral Waters Regular & Decaf Coffee Assorted Breakfast Teas \$10.95 per person Continental Bistro Breakfast Assorted Pastries Assorted Croissants with Preserves Assorted Fruit and Nut Muffins Seasonal Fresh Fruit Platter Assorted Fruit Juices Regular & Decaf Coffee Assorted Breakfast Teas \$10.95 per person

American Breakfast at the Bistro

Scrambled Eggs Sausage & Bacon Hashbrown Potatoes Fresh Fruit Platter English Muffins and Jam Regular & Decaf Coffee Assorted Breakfast Teas \$11.25 per person

Country Bistro Breakfast

Fluffy Scrambled Eggs Bacon Strips/ Sausage Links/ Grilled Ham Hashbrown Potatoes Fresh Fruit Platter Basket of Assorted Muffins & Pastries Assorted Fruit Juices \$11.95 per person Add Coffee & Tea Service for \$1.75 per person

Bistro's Steak & Eggs

Fluffy Scrambled Eggs Assorted Fresh Baked Goodies Hashbrown Potatoes Fresh Fruit Platter Assorted Fruit Juices \$14.95 per person Add Coffee & Tea Service for \$1.75 per person

Brunches

Brunch at the Bistro

Assorted Personal Sized Quiches Bread Basket with fresh baked goodies French Toast Bake Fresh Fruit Display Assorted Fruit Juices Decadent Desserts Regular & Decaf Coffee Assorted Breakfast Teas \$17.95 per person

Bistro Bruncheon

Pasta Primavera Asian Chicken Salad Assorted Personal Sized Quiches La La Salad- greens, walnuts, cranberries & goat cheese Bread Basket Fresh Fruit Platter Decadent Desserts Regular & Decaf Coffee Assorted Breakfast Teas \$21.95 per person

Luncheons

All Luncheons include professional set-up, utensils, paper goods, & assorted soda beverages.

Fabulous Bistro Wraps Platter

An assortment of our biggest selling Wraps: Chicken BLT, Tuna, Chicken Caesar, Veggie & Steak. Choice of Green or Caesar Salad

\$11.00 per person

Bistro Panini Platter

An assortment of our specialty Panini sandwiches Choice of Green or Caesar Salad

-\$11.00 per person

Party Hero Sandwiches

Chicken Florentine

Breaded Chicken Cutlet with melted Swiss Cheese, fresh Roasted Peppers, topped with sauteed Spinach in garlic & oil

Chicken or Eggplant Parmagiana

Breaded Chicken Cutlet or Eggplant with melted

bomemade Mozzarella Cheese and fresh Marinara

Tomato sauce

Chicken or Eggplant Supreme

Breaded Chicken Cutlet or Eggplant with homemade Mozzarella Cheese, fresh Roasted Peppers & Onions Available in 3, 4, 5 & 6 foot length Heros

(Serves 3-4 people per foot)

\$18.00 per foot

A la Carte

Bistro Salads

La La Salad

Crispy green leaf lettuce, walnuts, dried cranberries & goat cheese (served on the side) with Balsamic Dressing serves 15-20 people

\$34.95 Add marinated grilled Chicken \$54.95

Caesar Salad

Crispy green leaf lettuce, fresh baked croutons, tossed with our homemade Caesar Dressing

serves 15-20 people

\$34.95 Add marinated grilled Chicken \$54.95

Pasta Salad

Pasta tossed with fresh mozzarella, sun-dried tomatoes with Balsamic Dressing serves 15-20 people

\$40.95 Add marinated grilled Chicken \$50.95

Bistro Boxed Lunch

We can provide individualized lunches for any size event. To maximize efficiency the day prior to the event or the morning of the event to be catered we ask that our Easy Order Form be faxed back with the initials and preferences of those ordering lunch. Each individual will have a choice of entree (Wrap/Panini/Salad), choice of Side Salad, choice of Beverage and a Dessert. \$11.95 per person

Bistro Banquet Menu

Appetizers

We recommend 8-12 pieces per person for a 3-4 hour reception. Our experienced consultants are available to assist you with your selections.

Mini Crab Cakes 50 pieces \$74.95 crabmeat with breadcrumbs & seasonings with chipotle sauce

Fresh Mozzarella Rolls36 pieces \$49.95Homemade mozzarella filled with prosciutto,pesto, & tomato

Parmesan Encrusted Portobello Musbrooms Sliced portobello battered in 12 pieces \$26.95 parmesan & breadcrumbs

Foccacia PlatterHomemade foccacia servedHalf tray \$29.95with virgin oil for dippingFull tray \$49.95

Grilled Vegetable Skewers 15-20 pcs. \$29.95 Medley of fresh grilled seasoned veggies

Quesadillas 24 wedges \$34.95 Chicken and cheese in a flour tortilla and grilled with chipotle

Hot Buffets

Your choice of our Chef prepared Hot Specialties served with Salad & Fresh Baked Foccacia Bread. Includes set-up with sternos, utensils, paper goods & assorted beverages. Also available a la carte. **Per Person \$13.95** (Less than 15 people \$14.95 per person)

	Ordering Guide
25 guests	1 Pasta & 1 Entree
30 guests	1 Pasta & 1 1/2Entrees
35 guests	1 Pasta & 2 Entrees
40 guests	1 1/2Pastas & 2 Entrees
50 guests	2 Pastas & 2 Entrees
60 guests	2 Pastas & 3 Entrees
70 guests	2 Pastas & 4 Entrees
80 guests	2 1/2Pastas & 4 Entrees
90 guests	2 1/2Pastas & 5 Entrees
100 guests	3 Pastas & 5 Entrees

A La Carte Half Tray feeds 8-10 people Full Tray feeds 16-20 people

	A La Carte	
Pasta Entrees	Half tray	Full tray
Pasta Primavera	\$40.95	\$65.95
fresh broccoli, zucchini, or	nion & tomatoes in	a light sauce
Penne a la Vodka	\$40.95	· · · · · · · · · · · · · · · · · · ·
penne smothered in cream	y bomemade vodl	ka sance
Lasagna	\$45.95	\$69.95
bomemade baked with ric	otta & fresh mozzl	arella
Rigatoni with Meat Sauce	\$45.95 \$69.95	
bearty bomemade meat sa	uce topped with fi	esb ricotta
Vegetable Lasagna	\$45.95	\$69.95
with ricotta, fresh mozzar	ella, vegetable met	dley & tomato
sauce		
Chicken Entrees		
Chicken Florentine	\$55.5	95 \$95.95
breaded cutlet with mozza		
Chicken Marsala	\$52.95	
sauteed in marsala wine s	auce with sliced m	usbrooms
Chicken Panzanella	\$52.9	95 \$92.95
parmesan crusted topped	with tomato ensala	tta
Chicken Parmigiana	\$52.9	95 \$92.95
breaded cutlet smothered	with mozzarella &	tomato sauce
Chicken Pomodorino	\$52.9	95 \$92.95
parmesan crusted in pomo	dorino sauce with	mozzarella
Chicken Scarpella	\$59.95	\$99.95
with sweet Italian sausage	, peppers & potati	0 <i>es</i>
Chicken Sesame	\$55.95	\$95.95
with red peppers & string	beans in an Orien	tal sauce
Chicken Sorrentino	\$55.9	95 \$95.95
with layers of eggplant, pr	osciutto & mozzar	ella
Chicken Stuffed	\$55.95	\$95.95
with mozzarella, red pepp	ers, sun-dried tom	atoes &
artichoke		

Beef Entrees	Half	Full
Pepper Steak	\$60.95	\$99.95
with sliced peppers &		
Steak Pizzaiola	\$60.95	\$99.95
simmered in bomema	de tomato sauc	e
simmered in bomema Salisbury Steak	\$60.95	\$99.95
meat & vegetables in		
Hot Roast Beef		
bot slices of Roast Bee		
Meatball Parmigiana	· · · · · · · · · · · · · · · · · · ·	
meatballs in fresh mo		
Meatloaf en Croute	\$55.95	\$95.95
stuffed with spinach of		
Beef Stew		
slow simmered with c		
Sausage & Peppers	\$55.95	\$95.95
sweet Italian sausage		
Southwestern Steak		
with mushrooms, onio		
Sausage & Broccoli Rabe		······
sauteed with roasted		

Vegetable Entrees

Eggplant Parmigiana\$52.95\$92.95baked with fresh mozzarella and ricotta cheesesEggplant Rollatini\$55.95\$95.95baked with fresh mozzarella and ricotta cheesesEggplant Florentine\$55.95\$95.95melted mozzarella, roasted red peppers, sauteedspinach

Delectable Desserts

David's Home baked cookies small tray (20) \$19.95 large tray (40) \$35.00 Homemade Cheesecake plain \$24.95 \$29.95 Low-carb Chocolate Decadence chocolate dipped strawberries and assorted goodies (15 strawberries) 30 pieces \$39.95 Fresh Fruit Presentation platter of seasonal fruits with a yogurt dipping sauce \$39.95 Melon Boat fresh fruit served in a carved watermelon presentation \$99.95 Napoleon Cake Homemade layers of pastry and cream \$34.95 Caramel Custard Individual dozen \$24.95 Dessert Beverage Service \$1.75 p.p. Fresh brewed regular & decaf coffee, tea

assortment, milk, sweeteners, utensils