

# { BISTRO 82 }

## BRUNCH STROLLING & STATION

### APPETIZERS

Per Piece

Smoked Trout Rangoon **2.00**

Crab & Artichoke Phyllo Cups **2.00**

Mini Quiche **1.50**

Fig & Brie Puff Pastry **2.50**

Jumbo Shrimp Cocktail **5.00**

Tomato Jam & Whipped Feta Crostini **1.50**

Vegetable Crudite Spring Roll **1.50**

Caprese Skewer **1.50**

Mushroom Duxelle & Goat Cheese Bruschetta **2.00**

Lobster Brandade **2.00**

Beef Tartare Crostini **2.00**

### BREAKFAST STAPLES

Half Pan-20 ppl Full Pan -40 ppl

Scramble Eggs & Vegetables **100/200**

French Toast with Syrup and House Cultured Butter **85/170**

Choice of Breakfast Meats, Bacon, Sausage or Ham **60/120**

Choice of Pastries-Croissants, Danish, Muffins, Bagels **60/120**

### PLATTER

20-30 ppl

Smoked Salmon **450**

### SALADS

1 Bowl- 20 ppl 2 Bowls- 40 ppl

Fresh Seasonal Fuit **60/120**

Chopped Bistro Salad **35/70**

Kale & Quinoa **40/80**

Goat Cheese Salad **50/100**

### MAINS

Half Pan-20 ppl Full Pan-40 ppl

Broiled Chicken Breasts-Choice of Sauce **145/285**

Seared Salmon-Choice of Sauce **260/520**

Broiled Cod-Choice of Sauce **185/370**

Sauces -Rosemary Lemon Jus, Brown Butter Lemon Caper, Zip,  
Sesame-Soy Scallion, Lemon Beurre Blanc, Tomato Herb

Lamb Chops **250/500**

Whole Roasted Beef Tenderloin **300/600**

### VEGETABLES

Half Pan-20 ppl Full Pan-40 ppl

Herb Roasted Potatoes **60/120**

Duchess Potato **60/120**

Grilled Seasonal Vegetables **60/120**

Haricot Vert **60/120**

Roasted Baby Carrots **60/120**

Crispy Brussels Sprouts **60/120**

### DESSERTS

Per piece

Apple Tart **3.00**

Dark Chocolate Tart **3.00**

Custard Tart **3.00**

Pecan Tart **3.00**

Caramel Banana Verrine **3.00**

Key Lime Mousse Verrine **3.00**

Lemon Boudino Verrine **3.00**

Creme Caramel Verrine **3.00**

Assorted Cookies & Brownies, Blondies **1.50**