

# { BISTRO 82 }

## STROLLING & STATION

### APPETIZERS

Per Piece

- Vegetable Crudite Spring Roll **1.50**
- Beef Tartare Crostini **2.00**
- Jumbo Shrimp Cocktail **5.00**
- Smoked Trout Rangoon **2.00**
- Fig & Brie Puff Pastry **2.50**
- Crab & Artichoke Phyllo Cups **2.00**
- Escargot Stuffed Mushrooms **3.00**
- Mushroom Duxelle & Goat Cheese Bruschetta **2.00**
- Tomato Jam & Whipped Feta Crostini **1.50**
- Lobster Brandade **2.00**
- Caprese Skewer **1.50**

### SNACKS

Half Pan-20 ppl Full Pan-40 ppl

- Smoked Chicken Wings Fried Crisp **90/180**
- Lemongrass or Peanut Curry Chicken Skewer **75/150**
- Arancini Balls with Tomato Basil Sauce **30/60**
- Macaroni & Cheese Stuffed Potato Skins **60/120**
- Ricotta Meatballs with Tomato Basil Sauce **30/60**
- Nashville Chicken Sliders **120/240**
- Bistro Beef Sliders **120/240**

### SALADS

1 Bowl- 20 ppl 2 Bowls- 40 ppl

- Chopped Bistro Salad **35/70**
- Caesar Salad **40/80**
- 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

- Braised Short Rib **250/500**
- Braised Lamb Shank **250/500**
- Lamb Chops **250/500**
- Blackened Beef Tenderloin Tips **200/400**

### GRAINS & PASTAS

Half Pan-20 ppl Full Pan-40 ppl

- Vegetable Risotto **160/320**
- Pasta Bolognese **185/370**
- Wild Rice Vegetable Pilaf **160/320**
- Pasta Carbonara **170/340**
- Pasta Primavera **160/320**
- Macaroni & Cheese **150/300**

### VEGETABLES

Half Pan-20 ppl Full Pan-40 ppl

- Herb Roasted Potatoes **60/120**
- Duchess Potato **60/120**
- French Fries **30/60**
- Grilled Seasonal Vegetables **60/120**
- Haricot Vert **60/120**
- Roasted Baby Carrots **60/120**
- Crispy Brussels Sprouts **60/120**

### PLATTERS

20-30 ppl

- Imported Cheese & Cracker **275**
- Assorted Charcuterie **395**
- Seasonal Fruit **100**
- Vegetable Crudite **125**
- Smoked Salmon **450**
- Beef Tenderloin **450**
- Roasted Pork Tenderloin **275**

### 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**
- Crepe Caramel Verrine **3.00**
- Assorted Cookies & Brownies, Blondies **1.50**