

{ 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**

20-30 ppl

SALADS

1 Bowl- 20 ppl 2 Bowls- 40 ppl

- Fresh Seasonal Fruit **60/120**
- Chopped Bistro Salad **35/70**
- Kale & Quinoa **40/80**
- Michigan Salad **50/100**

PLATTER

- Smoked Salmon **450**
- Beef Tenderloin **450**

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**

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**