

HALF PANS FEED  
APPROXIMATELY  
8-10 PEOPLE

# PARIS BISTRO

## CATERING MENU

FULL PANS FEED  
APPROXIMATELY  
15-20 PEOPLE

### LES HORS D'OEUVRE

HALF PAN/ FULL PAN

#### BRIE & FIG TARTINES

Toasted French baguette slices topped with apricot marmalade, melted brie cheese topped with citrus marinated figs and parmesan cheese 45 | 75

#### TAPENADE TARTINES

Toasted French baguette slices topped with blend of chopped green olives, Niçoise olives, anchovies, capers and parsley. 45 | 75

#### SHRIMP SCAMPI

Shrimp sautéed in a rosemary white wine garlic sauce 60 | 110

#### RATATOUILLE

Stewed eggplant, zucchini, yellow squash, red onions and tomatoes 45 | 75

#### POLENTA FONDUE

Soft corn meal topped with sautéed wild mushrooms, artichokes, truffle oil and topped with parmesan cheese 45 | 75

#### BACON DATES

Fried Panko crusted cream cheese stuffed with Dates and bacon wrapped 25 per dz.

#### CALAMARS FRITS

Breaded fried calamari, pepperoncini, nicoise olives red bell peppers and fresh basil or spicy basil marinara sauce 60 | 110

#### BRUSCHETTA

Tomato, basil, EVOO 45 | 75

#### BOULETTES DE VIANDE

Viande home-made meat balls served with marinara sauce 45 | 75

#### SAUCISSE

Roasted sausage, bell peppers, onions, white wine garlic sauce 45 | 75

### L' ACCOMPAGNEMENT

Steamed Broccoli 30 | 50

Steamed Green Beans 40 | 70

*make them almandine for* 10 | 15

Garlic Spinach Mashed Potatoes 40 | 70

Country Fried Potatoes 30 | 50

Grilled Asparagus 50 | 80

Sauteed Garlic Spinach 40 | 70

Garlic Mashed Potatoes 40 | 70

Soft Polenta 30 | 50

### LES SALADES

HALF PAN/ FULL PAN

#### BISTRO SALAD

Romaine lettuce, tomato, red onions, cucumber, French baguette, Provençale herbs dressing, parmesan cheese 40 | 70

#### NIÇOISE

Mix greens, grape tomatoes, haricot verts, fingerling potato, niçoise olives, red onions, soft boiled egg, lemon-honey balsamic vinaigrette 45 | 80

#### SUMMER IN PARIS

Mix greens, strawberries, candied walnuts, red onions, goat cheese vanilla pomegranate vinaigrette dressing 45 | 80

#### CAESAR

Romaine lettuce tossed with our home-made Caesar dressing and croutons topped with parmesan cheese 40 | 70

#### CAPRESE SALAD

Fresh mozzarella cheese, tomato, basil, red onions, prosciutto, balsamic vinegar dressing 45 | 80

Chicken 15/20 Tuna 20/30

### PÂTES (PASTA)

#### PÂTES AU POULET

Fettuccine pasta, chicken, peas, white wine garlic & Provençale herbs 55 | 100

#### PÂTES PRIMAVERA

Fettuccini served with veggies and marinara sauce 55 | 100

#### FRENCH PISTOU

Fettuccine pasta with rabbit sausage, roasted peppers, pistou sauce 55 | 100

#### FARFALLE AUX LARDONS

Pancetta, scallions, oregano, spicy tomato, cream sauce. 55 | 110

#### CARBONARA CRÈME FRAÎCHE

Spaghetti, pancetta, prosciutto, peas cream herbs sauce 55 | 100

#### RIGATONI BOLOGNESE

Ragu of veal, pork and veggies 55 | 100

#### GNOCCHI

Pomodoro sauce. 55 | 100

Pick your pasta and sauce

Bow-Tie

Penne

Fettuccine

Marinara

Butter

Arrabiata (Spicy)

Light vodka cream

Mornay

50 | 90

50 | 90

50 | 90

55 | 100

55 | 100

Rigatoni

Spaghetti

### MAIN COURSE

HALF PAN/ FULL PAN

#### FRICASSÉE DE POULET

Oven Roasted chicken breast, pearl onions, mushrooms and light cream lemon white wine sauce 55 | 110

#### POULET AU DIAVOLO

Oven roasted chicken breast served with nicoise olives, capers, spicy tomato sauce 55 | 100

#### POULET AU FROMAGE

Oven roasted chicken breast served with sundried tomato, peas, goat cheese, white wine garlic sauce 55 | 100

#### POULET AU BLANC

Oven roasted chicken breast on a garlic white wine sauce 55 | 100

#### POULET AU PROSCIUTTO

Sage, prosciutto, light brandy cream sauce 60 | 110

#### POULET A LA FRANCESE

Egg Battered Chicken Breast served with capers, and lemon white wine garlic sauce 55 | 100

#### POULET CORDON BLUE

Breadcrumb crusted chicken Breast stuffed with ham and cheese served with light mustard cream sauce 60 | 110

#### POULET AUX POIRES ET

#### CHAMPIGNONES

Mushrooms, light marsala cream sauce. 55 | 100

#### POULET AUX WITH PEARS

Oven roasted chicken breast served with pears mushrooms, marsala light cream sauce 55 | 100

#### POULET AU SAUCISSE

Oven roasted chicken breast, roasted sausage, bell peppers, onion, oregano 60 | 110

#### POULET VESUVIO

Herbs peas, tomato garlic white wine sauce 55 | 100

#### ROASTED BONE-IN CHICKEN

Served with mushrooms, light cream mustard sauce 60 | 110

### VIANDES (MEAT)

#### MÉDAILLONS DE PORC

Pork medallions wrapped with prosciutto, herb lemon sauce 75 | 140

#### BOEUF BOURGUIGNON

Slow-cooked short rib served with carrots, pearl onion bordelaise sauce. 95 | 175

To place your order please call (630) 357-1005

Delivery charge \$25