

Bittersweet B I S T R O

Taste. Savor. Enjoy.

Enjoy the charm of the Bittersweet Bistro, located halfway between Monterey and San Francisco. The Bistro is a family owned and operated restaurant that has been newly remodeled with breathtaking results. It has become a popular destination for local and out-of-town epicureans who wish to enjoy excellent food, warm ambience, and friendly, professional service.

The Bittersweet Bistro offers a delightful selection of meeting and function rooms for your upcoming event. The exquisitely refurbished property provides private patio and banquet facilities for gatherings of up to 300 guests. Your event is entered through our year round blooming garden patio into your choice of room sites. Indoor and outdoor fireplaces, candle light, elegant landscaping with fountain and koi pond make a memorable setting for special events, family celebrations, corporate and holiday functions, weddings, anniversaries, bar/bat mitzvahs, birthdays, quinceañeras, baptisms, and meetings.

Your menu is personally designed by acclaimed Executive Chef and owner, Thomas Vinolus. Delicious food is a tradition for Chef Thomas, his work has been featured in many publications for his outstanding menus and contributions to the community. The Bittersweet Bistro is one of the first restaurants in the county to be Certified Green and Chef Thomas shops locally at farmer's markets for the freshest organic ingredients to prepare your meal with bright flavors, fresh, high-quality ingredients cooked to perfection from scratch and beautifully presented. Pre-ordered dinner menus, buffet, or food stations are available and we will gladly customize a menu for your event.

Elegant, yet comfortable surroundings, gourmet cuisine, and unparalleled service are just a few details you receive. Here, each event is personally designed and every detail customized to suit your specific needs and provide the personalized attention you deserve. The Bittersweet Bistro's experienced social-event managers can assist with every detail of your event right down to suggestions from the restaurant's extensive wine list.

Our specialty is taking your personal requests and ideas to design menus and service based on your vision of the perfect event. We invite you to enjoy the passion, the innovation, and artistry that is brought to every aspect of the Bittersweet Bistro.

Cordially,

The Bittersweet Bistro Event Department

Bittersweet BISTRO

Information, Terms, and Conditions

EVENT ROOMS and FACILITIES

Our event facilities accommodate your guests in a warm and inviting atmosphere with fireplaces at either end, adding another dimension of warmth to the room. The banquet facility at its maximum seats 150 for dining and 300 for cocktail reception. Floor to ceiling frosted glass soundproof partitions are available to divide this area for a more intimate gathering. We are able to accommodate a party of up to 22 persons at a single “royal” table which lends to conversation and a more inclusive feeling event.

Additional areas available for use include our elegantly landscaped patio which features a stone fountain, koi pond, outdoor heating, and an inviting stone fireplace making it the perfect site for any event year round.

We can also offer the entire restaurant which includes the dining room, bar, event facilities, and patio for your event from early mornings to 4:30 p.m. The capacity is determined and depends upon the menu option you choose. The setting lends itself to several buffet or food stations and provides an elegant and spacious ambiance.

The Bittersweet Bistro offers ample free parking in our extended parking lot.

The site fee includes: all tables double draped in white linen, chairs, silverware, glassware, china, bread and olive oil set-up, votive candles on each table, and an on-site event supervisor. Please inquire about site fees with your event coordinator.

ROOM USE and OVERTIME CHARGES

Events are scheduled for an allotted time of 5 hours. When available, additional time can be arranged, and will be charged each hour and/or fraction of hour at an appropriate rate. Accumulative charges apply after the first five allotted hours.

Any part up to the first hour after the five allotted hours *\$250.00*

Any part of the second hour up to the third hour after the five allotted hours *\$500.00*

DECORATIONS

You may bring in your own decorations. The room is normally available for decoration the morning of your event. The following restrictions apply:

No rice, birdseed, or confetti (exception: confetti may be used as décor on tables) is allowed to be thrown or used in the banquet area or premises. Any planned or unplanned rice, confetti, or birdseed thrown by any guest of your event is subject to cleaning charges to be payable by client. Any décor brought in by clients or vendors must be removed at the end of your event. No decorations may be attached to the painted walls.

MENU OPTIONS

Our Pre-Ordered Menus provide for a preordered meal. Polling of your guests is required five business days before the date of your event. Unfortunately, the number may not be changed after this date as the chef will have provided for the guaranteed number. If unexpected guests arrive, we are normally able to accommodate them, or we may be able to provide another meal for them.

Place cards are necessary to ensure food arriving promptly and professionally for your guests. Each place card should be on the table in front of the appropriate guest. Please consult with the banquet manager for changes in color-coding as the wait-staff needs to be informed.

Please no small stars or dots.

The color-coding is standardized as follows:

Red	= Meat Entrée
Blue	= Fish Entrée
Green	= Vegetarian Entrée
Yellow	= Chicken Entrée

Prix Fixe Dinner Menus are available for your guests to choose the evening of the event. These include two appetizers, choice of salads, and several entrées, with Chef's Dessert Fantasies served for dessert along with coffee and teas.

Dinner by the Bite, an innovative idea from the creative minds of the Bittersweet Bistro, is a personalized menu consisting completely of appetizers and miniature desserts, perfect for a simple and elegant reception, socializing, dancing, and mingling.

Buffet options are available; please see the Buffet Menu in the menu portion of the packet for buffet selection and choices.

Children's Menu is a choice menu consisting of several options including sandwiches, pizzas, pastas, sundaes, and all kid's favorites. All children's menu items include carrots and apple wedges with ranch dipping sauce to be served during the salad course at your event.

Culturally Themed Dinners are also available, served family style or individually. Some examples are Spanish, Greek, French, Italian, Arabic, Mexican, and Caribbean. We would be happy to arrange for suitable decorations and music.

BITTERSWEET DESSERTS

The Chef is legendary for his desserts and would be happy to provide you with a memorable finish to your event. The Chef's Dessert Fantasy, which features a selection of different desserts, is presented on a locally made gold-rimmed glass platter, and topped with incredible cookie tuiles and bridges, creating a fun and impressive finish to your meal.

WINES and LIQUORS

You may choose your wine from our extensive Wine List. You may bring in your own wine; there will be a corkage fee of \$25 per standard bottle. Magnums and larger sized bottles will be charged accordingly. No wines may be brought in which are on the establishment's Wine List. No ports, cognacs, beers, or hard alcohol may be brought onto the premises. All wines being brought in require signed approval of the event manager. We are governed by Alcoholic Beverage Control Laws. California law for the consumption of alcoholic beverages is 21 years of age and will be enforced.

MUSIC

You may have live music or a disc jockey for your event and we will be happy to arrange for a dance floor. Our facility permits extended entertainment hours, dance and enjoy live entertainment without constrictive time limits.

Our stereo system is provided for background music. Music and entertainment vendors will provide their own amplified music systems.

Bittersweet Bistro reserves the right to ask that the music be modulated or terminated at our discretion for the comfort of the other guests in the restaurant.

SERVICE CHARGE and SALES TAX

All charges are subject to a 20% service charge. In compliance with California State Law, all mandatory charges are subjected to applicable sales tax.

DEPOSIT

A major credit card number (Visa, MasterCard, or American Express) is required to be kept on file in the event of extra charges which may be incurred.

A non-refundable deposit is required to secure the date and time of your special event. This may be paid in the form of cash, money order, check, or credit card. Deposit will be deducted from the total amount of your bill at the end of your event.

FINAL PAYMENT OF ALL CHARGES

Final payment for any extra charges to your event is expected immediately following your event. Cash, check with positive ID, or major credit card may be used to make this payment. This payment can and will include any breakage, damage, or additional clean-up that is required.

OTHER SERVICES

We will be happy to help you with outside services. We can provide a dance floor for a fee, arrange for flowers, order special linens, and arrange for entertainment. We will charge you cost plus a 20% fee for time and labor.

We offer a full bar set up for a fee in the banquet room with full liquor service, suggested for parties over fifty persons.

Bittersweet Bistro makes every effort to maintain menu prices and selections. However, all prices are subject to change, and items may not always be available due to market fluctuations. We will make every effort to notify you of any changes.

Bittersweet BISTRO

DEPOSIT FORM TO CONFIRM EVENT

Date _____

I understand that I am paying in the form of:

Credit Card # _____ Expiration _____

Check # _____

Money Order # _____

Cash Amount \$ _____

The deposit amount required is _____

For a non-refundable deposit for an event to be held at Bittersweet Bistro on the following date:

Month _____ Date _____ Year _____ at (time) _____

I am giving an approximate number of _____ for the guests that are expected.

I understand that the deposit amount will be deducted from my entire bill at the end of the event.

The site charge is _____

A service charge of 20% and applicable California state tax will be added to my bill.

Please print name _____

Signature _____

Banquet Manager _____ Date _____

Bittersweet B I S T R O

SPECIAL EVENT CREDIT CARD FORM

Group Name: _____

Date(s): _____

Visa MasterCard American Express

Credit Card # _____

Expiration _____

Name as listed on Credit Card _____

Signature _____

Charge final bill

Mail receipt Address _____

Fax receipt Fax # _____

Comments

CHECKLIST FOR YOUR EVENT

- _____ *Have you confirmed your date and space with a deposit?*
- _____ *What is the time of arrival?*
- _____ *What is the approximate number of guests?*
- _____ *Who is the contact person?*
- _____ *Have you decided on a menu?*
- _____ *Salad(s) chosen?*
- _____ *Entrée(s) chosen?*
- _____ *Dessert(s) chosen?*
- _____ *Are there any allergies or food restrictions?*
- _____ *Who is making and bringing the color-coded place cards?*
- _____ *Are your guests arriving by bus or individual cars?*
- _____ *Do you need audio visual equipment?*
- _____ *Do you need a screen?*
- _____ *Do you have a master list of your guests who have pre-ordered?*
- _____ *Have you given a major credit card on file?*
- _____ *How will your final bill be paid and by whom?*
- _____ *Have you discussed the general flow and process of the event with the banquet manager?*
- _____ *Do we need to order flowers for your event?*
- _____ *Do we need to order a dance floor for your event?*
- _____ *Will you be bringing decorations? If so, when?*
- _____ *Are you having a DJ? If so, when will the DJ be setting up?*
- _____ *Are there to be food allowances for the DJ/photographer?*
- _____ *Do you have any special requests or needs?*
- _____ *Will you be having a bar in the room?*
- _____ *Are there any restrictions or special requests regarding alcohol or wine?*
- _____ *What alcohol are you hosting?*
- _____ *What wines have you pre-ordered?*

Bittersweet B I S T R O

I _____ understand that this is a legal and binding contract between myself and the business known as the Bittersweet Bistro. I have read and agree to all terms and conditions listed. I also understand that this is an estimation of cost for my event. Payment in full is due at the end of my event.

Charges for the event:

Guaranteed Number of Guests _____

Menu _____

Beverages: Wine _____

Beer _____

Liquor _____

Non-Alcohol _____

Corkage _____

Additional Appetizers _____

Site Charges _____

Misc. Charges: Dance Floor _____

Flowers _____

Screen _____

Other _____

Please print name _____ *Signature* _____

Banquet Manager _____ *Date* _____

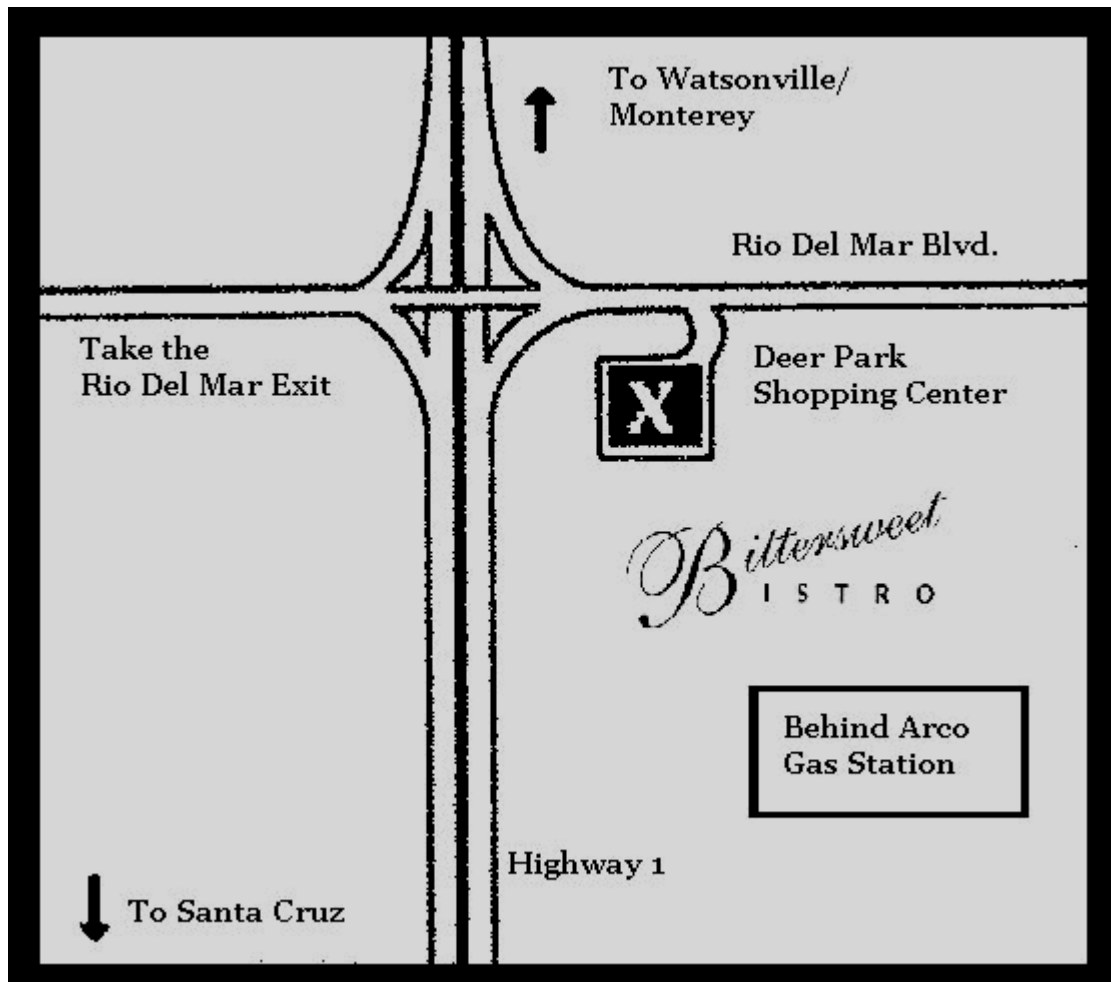
Bittersweet B I S T R O

MAP and DIRECTIONS

Bittersweet Bistro
787 Rio Del Mar Blvd. Aptos, CA 95003
phone (831) 662-9799

Directions from San Francisco/San Jose/Santa Cruz: Take Highway 17 South to Highway 1 South. Take the Rio Del Mar Blvd. exit. Turn right at the stop sign onto Rio Del Mar Blvd. Make a right again just past the Arco gas station.

Directions from Monterey/Carmel/Watsonville: Take Highway 1 North to the Rio Del Mar Blvd. exit. Make a left at the stoplight. Go over the overpass. Go through the stoplight. Make a right turn after the Arco gas station.



Bittersweet B I S T R O

APPETIZERS

(priced per piece – 20 piece minimum)

~ V = Vegetarian

<i>Seared sesame encrusted ahi tuna, pickled ginger, asian slaw, wasabi crème fraîche & tobiko</i>	\$3.50
<i>Fumi sumi (asian chicken salad); served with chopsticks in a chinese to-go box</i>	\$3.00
<i>Classic deviled eggs ~ V</i>	\$1.50
<i>Cucumber cups with blue cheese mousse & crispy bacon</i>	\$2.50
<i>Mediterranean spice marinated feta, cucumber & olive skewers ~ V</i>	\$2.75
<i>Lemon marinated tortellini & sun-dried tomato skewers ~ V</i>	\$2.75
<i>Toasted brioche topped with smoked salmon mousse & dill</i>	\$2.50
<i>Carpaccio of beef crostinis, topped with a caper-mustard mousseline</i>	\$2.25
<i>Oyster on the half shell with a classic cocktail sauce</i>	\$2.50
<i>Sushi – vegetarian, smoked salmon, &/or ahi tuna (40 piece minimum)</i>	\$2.25
<i>Fresh fruit brochettes ~ V</i>	\$2.75
<i>Bang bang chicken & spicy peanut sauce in filo tartlets</i>	\$2.75
<i>Spicy asian beef salad in filo tartlets</i>	\$2.75
<i>Vegetarian dolmathes (stuffed grape leaves); lemon aioli (40 piece minimum) ~ V</i>	\$2.50
<i>Chef's selection of vegetarian crostinis ~ V</i>	\$2.25
<i>Poached prawns with a classic cocktail sauce</i>	\$2.25
<i>Marinated olive cups ~ V</i>	\$2.75
<i>Celery barquettes with blue cheese mousse & walnuts ~ V</i>	\$2.00
<i>Oyster shooter; raw oyster, housemade cocktail sauce & a float of serrano chili vodka</i>	\$4.50

Bittersweet B I S T R O

HOT APPETIZERS (priced per piece – 20 piece minimum)

~ V = Vegetarian

<i>Bittersweet sliders - mini cheeseburgers; american cheese, tomato & special sauce</i>	\$3.00
<i>Blackened ahi tuna sliders - asian slaw, pickled ginger & wasabi mayo</i>	\$5.00
<i>Lamb sliders - tomato, onion, lettuce & tziki sauce</i>	\$3.50
<i>Pulled pork sliders - jack cheese on a mini potato bun</i>	\$3.50
<i>Maple soy marinated skirt steak skewers</i>	\$2.75
<i>Herbed artichoke & parmesan filo rolls ~ V</i>	\$2.50
<i>Prosciutto wrapped prawns; lemon aioli</i>	\$3.00
<i>Bacon wrapped water chestnut & sun-dried apricots</i>	\$3.00
<i>Oak roasted sausage en croute - mediterranean chicken sausage wrapped in a pastry</i>	\$2.75
<i>Chicken scallion taquitos; avocado-tomatillo salsa & sriracha sour cream</i>	\$2.00
<i>Lemon chili shrimp sticks</i>	\$2.75
<i>Salmon teriyaki skewers; ginger soy dipping sauce</i>	\$3.25
<i>Curried coconut chicken skewers</i>	\$2.75
<i>Grilled steak skewers with peppers, bermuda onions & mushrooms</i>	\$3.00
<i>Spicy satay chicken; peanut sauce</i>	\$2.75
<i>Quesadilla triangles with roasted vegetables ~ V</i>	\$2.50
<i>Honey mustard chicken drumettes</i>	\$2.25
<i>Ginger hoisin chicken drumettes</i>	\$2.25
<i>Classic buffalo wings; blue cheese dressing</i>	\$2.25
<i>Quail eggs benedict</i>	\$3.00
<i>Twice roasted new potatoes with cheddar, sour cream & sweet peppers ~ V</i>	\$2.25

(hot appetizers continued on next page)

HOT APPETIZERS CONTINUED
(priced per piece – 20 piece minimum)

~ V = Vegetarian

<i>Polenta stuffed mushrooms ~ V</i>	<i>\$2.00</i>
<i>Asian spring roll; thai dipping sauce ~ V</i>	<i>\$2.25</i>
<i>Crab artichoke crostinis</i>	<i>\$3.25</i>
<i>Swedish meatballs.....</i>	<i>\$2.50</i>
<i>Crispy calamari; spicy rémoulade</i>	<i>\$2.50</i>
<i>Spanikopita triangles - greek housemade specialty ~ V</i>	<i>\$2.75</i>
<i>Sourdough bruscetta (fresh tomatoes, roasted garlic & goat cheese) ~ V.....</i>	<i>\$2.50</i>
<i>Smoked salmon fritters - smoked salmon, julienne leeks & carrots in a crispy batter.....</i>	<i>\$2.75</i>
<i>Wood fired pizzettas - gourmet toppings</i>	<i>\$1.25</i>
<i>New potatoes stuffed with “stoli” crème fraîche & american sturgeon caviar</i>	<i>\$5.00</i>
<i>Twice roasted new potatoes with cheddar, sour cream & bacon</i>	<i>\$2.25</i>
<i>Minted feta & pine nut filo rolls ~ V</i>	<i>\$2.50</i>
<i>Grilled thai chicken skewers; oriental dipping sauce.....</i>	<i>\$2.75</i>
<i>Roasted root vegetable skewers ~ V</i>	<i>\$2.50</i>
<i>Greek pizzettas - feta cheese, sun-dried tomatoes, kalamata olives & roasted garlic ~ V</i>	<i>\$1.25</i>
<i>Oysters rockefeller style</i>	<i>\$3.00</i>
<i>Mini lamb chops with a cabernet glaze</i>	<i>\$6.00</i>
<i>Baked brie & roasted garlic in a filo cup ~ V</i>	<i>\$2.50</i>
<i>Savory tartlet with swiss cheese, onions, sweet peppers, mushrooms & potato ~ V</i>	<i>\$2.50</i>
<i>Unagi bites - barbecued eel, asian slaw, wasabi crème & tobiko; served on a wonton crisp.....</i>	<i>\$3.50</i>
<i>Adult mac-n-cheese - spinach & gorgonzola topped with bacon.....</i>	<i>\$2.75</i>

prices subject to a 20% service charge & applicable sales tax
all menu items & prices are subject to change & availability

Bittersweet B I S T R O

DIPS and PLATTERS

Dips

served with housemade crostinis
each serves approximately 15 guests

~ V = Vegetarian

Avocado, goat cheese & lime dip ~ V	\$40.00/pint
Roasted red pepper, feta & mint dip ~ V	\$40.00/pint
Sun-dried tomato & white bean dip ~ V	\$40.00/pint
Hummus ~ V	\$40.00/pint
Tziki (minted cucumber yogurt dip) ~ V	\$40.00/pint

Platters

Each serves 30 – 40 guests

Poached prawn display with housemade cocktail sauce	\$185.00/platter
Fresh vegetable crudité's with assorted dipping sauces ~ V	\$70.00/platter
Cheese display with crostinis ~ V..... an assortment of cheddar, jack, swiss, smoked mozzarella, brie & gorgonzola cheeses	\$150.00/platter
Seasonal fresh fruit display ~ V	\$110.00/platter
Antipasto platter ~ V..... grilled summer squash, roasted peppers, eggplant, mushrooms, scallions, marinated olives & feta cheese	\$130.00/platter
Seasonal fruit & cheese display with crostinis ~ V	\$135.00/platter

prices subject to a 20% service charge & applicable sales tax
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Bittersweet BISTRO

PRE-ORDERED DINNER MENU

\$49 per person *

A pre-ordered menu requires the host to be responsible for getting the type and number of each entrée ordered by an agreed-upon date, and making the color-coded cards for each guest. Color-coded cards may be provided by the Bittersweet staff for an additional charge.

Appetizer

Assorted Wood Fired Pizzettas ~ gourmet toppings

Before

Bistro Salad ~ hand picked organic mesclun greens with balsamic vinaigrette

During

select three

for an additional entrée selection add \$5 per person

Bistro Steak ~ red wine demi-glaçe

Pan Seared Tilapia ~ white wine, lemon, shallot & caper sauce

Garlic Chicken ~ marinated grilled chicken breast; roasted garlic, shallot & lemon jus

Penne Pasta ~ tossed with fresh seasonal vegetables in a sun-dried tomato & fresh herb jus

Sides

select two

Sautéed Vegetables

Sautéed Garlic Spinach

Garlic Mashed Potatoes

Au Gratin Potatoes

After

Classic Crème Brulée ~ vanilla bean custard topped with caramelized vanilla sugar

*this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas
all steaks are served medium rare to medium
a children's menu is available*

**prices subject to a 20% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

PRE-ORDERED DINNER MENU

\$55 per person *

A pre-ordered menu requires the host to be responsible for getting the type and number of each entrée ordered by an agreed-upon date, and making the color-coded cards for each guest. Color-coded cards may be provided by the Bittersweet staff for an additional charge.

Appetizer

select two appetizers from our appetizer list priced \$1.25 – \$2.75

examples:

Asian Spring Rolls ~ thai dipping sauce

Chicken Scallion Taquitos ~ avocado-tomatillo salsa & sriracha sour cream

Before

select one

Caesar Salad ~ a classic rendition with romaine hearts

Bistro Salad ~ hand picked organic mesclun greens with balsamic vinaigrette

During

select three

for an additional entrée option add \$5.00 per person

Maple Soy Marinated Skirt Steak ~ red wine demi-glace

Porcini Dusted Mahi Mahi ~ brandied wild mushroom sauce

Oak Roasted Pork Tenderloin ~ apple brandy jus

Pan Seared Tilapia ~ white wine, lemon, shallot & caper sauce

Exotic Mushroom & Artichoke Pasta ~ exotic mushrooms, artichokes, sun-dried tomatoes, garlic, shallots, white wine & fresh herbs; vegetable demi-glace & panko-parmesan crust

Garlic Chicken ~ marinated grilled chicken breast; roasted garlic, shallot & lemon jus

Sides

select two

Sautéed Vegetables

Sautéed Garlic Spinach

Garlic Mashed Potatoes

Au Gratin Potatoes

After

select one

Vanilla Bean Cheesecake ~ mango & raspberry coulis

Classic Crème Brulée ~ vanilla bean custard topped with caramelized vanilla sugar

Warm Bread Pudding ~ topped with toasted almonds & brandied raisins; crème anglaise & raspberry coulis

Chef's Special Dessert Fantasies

(available for an additional \$3.75 per person)

a selection of beautifully composed dessert creations to be shared per table

this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas

all steaks are served medium rare to medium ~ a children's menu is available

*prices subject to a 20% service charge & applicable sales tax
all menu items & prices are subject to change & availability

PRE-ORDERED DINNER MENU

\$65 per person *

A pre-ordered menu requires the host to be responsible for getting the type and number of each entrée ordered by an agreed-upon date, and making the color-coded cards for each guest. Color-coded cards may be provided by the Bittersweet staff for an additional charge.

Appetizer

select two appetizers from our appetizer list priced \$1.25 – \$3.00

examples:

Prosciutto Wrapped Prawns ~ lemon aioli

Baked Brie, Roasted Garlic & Sun-Dried Tomato in Filo Cups

Before

select one

Bistro Salad ~ hand picked organic mesclun greens; balsamic vinaigrette or point Reyes blue cheese

Ranch Salad ~ hearts of romaine lettuce, bacon, boursin cheese crostinis & marinated tomatoes; classic ranch dressing

Beet Salad ~ roasted marinated beets, feta cheese, mixed greens & honey dijon vinaigrette

Caesar Salad ~ a classic rendition with romaine hearts

During

select four ~ for an additional entrée option add \$5.00 per person

Filet Mignon ~ gorgonzola cabernet demi-glace

Blackened Ahi Tuna (rare) ~ oriental soy mustard sauce; mélange of jasmine, basmati & wild rice; stir-fried julienne vegetables

New York Steak ~ cabernet demi-glace

Carnaroli Risotto ~ roasted garden vegetables, parmesan cheese, garlic, shallots & fresh herbs

Basil-Parmesan Crusted Sea Bass ~ roasted red pepper beurre blanc

Parmesan Crusted Local King Salmon ~ basil pesto beurre blanc

Thyme Crusted Monterey Bay Halibut ~ meyer lemon beurre blanc

Exotic Mushroom & Artichoke Pasta ~ exotic mushrooms, artichokes, sun-dried tomatoes, garlic, shallots, white wine & fresh herbs; vegetable demi-glace & panko-parmesan crust

Sides

select two

Sautéed Vegetables

Garlic Mashed Potatoes

Sautéed Garlic Spinach

Au Gratin Potatoes

After

select one

Vanilla Bean Cheesecake ~ mango & raspberry coulis

Chocolate Mousse ~ in a florentine cup with crème anglaise, bittersweet chocolate sauce & raspberry coulis; cookie tuiles & vanilla bean ice cream

Classic Crème Brulée ~ vanilla custard topped with caramelized vanilla sugar

Chef's Special Dessert Fantasies

available for an additional \$3.75 per person

a selection of beautifully composed dessert creations to be shared per table

this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas
all steaks are served medium rare to medium ~ a children's menu is available

*prices subject to a 20% service charge & applicable sales tax
all menu items & prices are subject to change & availability

prix fixe \$55 per person *

sample menu (menu choices will be adjusted according to availability & party size)

Appetizers

select two appetizers from our appetizer list priced \$1.25 – \$2.50

examples:

Chicken Scallion Taquitos ~ avocado-tomatillo salsa & sriracha sour cream

Asian Spring Rolls ~ thai dipping sauce

∞ your guests will be able to make their choice of entrée at the time of the dinner

Before

Bistro Salad

hand picked organic mesclun greens with balsamic vinaigrette

Intermezzo

a palate cleansing sorbet

During

Bistro Steak

red wine demi-glaçe; garlic mashed potatoes & seasonal vegetables

Parmesan-Panko Crusted Exotic Mushroom Artichoke Pasta

*penne pasta tossed with exotic mushrooms, artichokes,
garlic, shallots, white wine, fresh herbs & parmesan cheese*

Thyme Crusted Tilapia

tartufata (black truffle) buerre blanc; au gratin potatoes & sautéed garlic spinach

Oak Roasted Pork Tenderloin

apple brandy jus; garlic mashed potatoes & sautéed garlic spinach

Garlic Chicken

*marinated grilled chicken breast; roasted garlic, shallot & lemon jus;
au gratin potatoes & seasonal vegetables*

After

Chef's Dessert Fantasies

a selection of beautifully composed dessert creations to be shared per table

this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas

all steaks are served medium rare to medium

a children's menu is available

**prices subject to a 20% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

prix fixe \$60 per person *

sample menu (menu choices will be adjusted according to availability & party size)

Appetizer

select two appetizers from our appetizer list priced \$1.25 – \$2.75

examples:

Oak Roasted Sausage en Croute ~ mediterranean chicken sausage wrapped in pastry

Herbed Artichoke & Parmesan Filo Rolls

~ your guests will be able to make their choice of entrée at the time of the dinner

Before

select one

Caesar Salad

a classic rendition with romaine hearts

Bistro Salad

hand picked organic mesclun greens with balsamic vinaigrette

Intermezzo

a palate cleansing sorbet

During

Garlic Chicken

marinated grilled chicken breast, with a roasted garlic, shallot & lemon jus; au gratin potatoes & seasonal vegetables

Primavera Pasta

fettuccini, chef's selected garden vegetables & garlic tossed in a light parmesan cream sauce

Pan Seared Petrale Sole

white wine, lemon, shallot & caper sauce; au gratin potatoes & seasonal vegetables

Macadamia Crusted Tilapia

mango-lime beurre blanc; mélange of jasmine, basmati & wild rice; stir-fried julienne vegetables

Maple Soy Marinated Certified Angus Skirt Steak

cabernet demi-glace; garlic mashed potatoes & seasonal vegetables

Porcini Dusted Mahi Mahi

brandied wild mushroom sauce; garlic mashed potatoes & seasonal vegetables

Fire Roasted Pork Tenderloin

apple brandy jus; garlic mashed potatoes & seasonal vegetables

Parmesan-Panko Crusted Exotic Mushroom Artichoke Pasta

penne pasta tossed with exotic mushrooms, artichokes, garlic, shallots, white wine, fresh herbs & parmesan cheese

After

Chef's Dessert Fantasies

a selection of beautifully composed dessert creations to be shared per table

this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas

all steaks are served medium rare to medium ~ a children's menu is available

**prices subject to a 20% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

prix fixe \$70 per person *
sample menu (menu choices will be adjusted according to availability & party size)

Appetizer

select two appetizers from our appetizer list priced \$1.25 – \$3.50
examples:

Herbed Artichoke & Parmesan Filo Rolls

Ahi Tuna Bites ~ seared sesame ahi tuna, asian slaw & wasabi crème fraîche; topped with tobiko

∞ your guests will be able to make their choices of soup or salad and entrée at the time of the dinner

Before

Caesar Salad

a classic rendition with romaine hearts

Beet Salad

roasted beets, feta cheese & mixed greens
with honey dijon vinaigrette

Tomato Basil Soup

a delicious puree of tomatoes, carrots, onions, celery,
basil & a touch of cream; housemade vegetable stock

Ranch Salad

hearts of romaine lettuce, bacon, boursin cheese crostinis
& marinated tomatoes with classic ranch dressing

Bistro Salad

organic mesclun greens with point Reyes blue cheese

Steak & Vegetable Soup

a delicious combination of tender morsels of steak, carrots,
onions, celery, peppers & tomatoes; housemade beef stock

Intermezzo

a palate cleansing sorbet

During

Fire Roasted Pork Tenderloin

apple brandy jus; garlic mashed potatoes & seasonal
vegetables

Blackened Ahi Tuna

oriental soy mustard sauce; mélange of jasmine, basmati
& wild rice; stir-fried julienne vegetables

Parmesan-Panko Crusted Exotic Mushroom Artichoke Pasta
penne pasta tossed with exotic mushrooms, artichokes, garlic,
shallots, white wine, fresh herbs & parmesan cheese

Garlic Chicken

marinated grilled chicken breast with a roasted garlic, shallot
& lemon jus; au gratin potatoes & seasonal vegetables

Porcini Dusted Mahi Mahi

brandied wild mushroom sauce; garlic mashed potatoes
& seasonal vegetables

Pepper Crusted Angus Flat Iron Steak

crispy bermuda onions & gorgonzola-cabernet demi-glaçe;
garlic mashed potatoes & sautéed garlic spinach

Beef Stroganoff

sautéed filet tips with exotic mushrooms, caramelized onions,
garlic, spinach, white wine, brandy, fresh herbs & sour cream
served over fettuccini noodles

Macadamia Crusted Tilapia

mango-lime beurre blanc; mélange of jasmine, basmati
& wild rice; stir-fried julienne vegetables

Pan Seared Monterey Bay Petrale Sole

white wine, lemon, shallot & caper sauce; au gratin potatoes
& seasonal vegetables

Bittersweet Paella

saffron paella rice with assorted fresh fish, prawns, calamari,
clams, chicken, chorizo sausage, sweet peppers, tomatoes,
green beans & garlic

Apricot Chipotle Glazed Lock Duart Scottish Salmon

chili-garlic sauce; mélange of jasmine, basmati & wild rice;
stir-fried julienne vegetables

Pasta Primavera

fettuccini pasta, chef's selected garden vegetables
& garlic tossed in a light parmesan cream sauce

Smoked Salmon Crusted California Halibut

horseradish-chive crème fraîche; au gratin potatoes
& seasonal vegetables

Filet Mignon

gorgonzola-cabernet demi-glaçe; garlic mashed potatoes
& seasonal vegetables

After

Chef's Dessert Fantasies

a selection of beautifully composed dessert creations to be shared per table

this menu includes fresh baked breads, ily coffee & an assortment of premium hot teas

all steaks are served medium rare to medium ~ a children's menu is available

*prices subject to a 20% service charge & applicable sales tax; all menu items & prices are subject to change & availability

prix fixe \$70 per person *

sample menu (menu choices will be adjusted according to availability & party size)

Appetizer

select two appetizers from our appetizer list priced \$1.25 – \$3.50
examples:

Prosciutto Wrapped Prawns ~ served with lemon aioli

Ahi Tuna Bites ~ seared sesame ahi tuna, asian slaw & wasabi crème fraîche; topped with tobiko

∞ your guests will be able to make their choices of soup or salad & entrée at the time of the dinner

Before

Caesar Salad

a classic rendition with romaine hearts

Beet Salad

roasted beets, feta cheese & mixed greens
with honey dijon vinaigrette

Cream of Carrot & Fennel Soup

a delicious puree of carrots, fennel, onions, celery, ginger,
garlic & a touch of cream; housemade vegetable stock

Ranch Salad

hearts of romaine lettuce, bacon, boursin cheese crostinis
& marinated tomatoes with classic ranch dressing

Bistro Salad

organic mesclun greens with point Reyes blue cheese

Avgolemono (Greek Lemon Chicken) Soup

a delicious combination of chicken, carrots, onions,
celery, rice & lemon juice; housemade chicken stock

Intermezzo

a palate cleansing sorbet

During

Fire Roasted Pork Tenderloin

apple brandy jus; garlic mashed potatoes & seasonal
vegetables

Garlic Chicken

marinated grilled chicken breast with a roasted garlic, shallot
& lemon jus; au gratin potatoes & seasonal vegetables

Beef Stroganoff

sautéed filet tips with exotic mushrooms, caramelized onions,
garlic, spinach, white wine, brandy, fresh herbs & sour cream
served over fettuccini noodles

Strawberry Chipotle Glazed Lock Duart Scottish Salmon

chili-garlic sauce; mélange of jasmine, basmati & wild rice;
stir-fried julienne vegetables

Parmesan-Panko Crusted Exotic Mushroom Artichoke Pasta

penne pasta tossed with exotic mushrooms, artichokes, garlic,
shallots, white wine, fresh herbs & parmesan cheese

Bittersweet Paella

saffron paella rice with assorted fresh fish, prawns, calamari,
clams, chicken, chorizo sausage, sweet peppers, tomatoes,
green beans & garlic

Blackened Ahi Tuna

oriental soy mustard sauce; mélange of jasmine, basmati
& wild rice; stir-fried julienne vegetables

Macadamia Crusted Tilapia

mango-lime beurre blanc; mélange of jasmine, basmati
& wild rice; stir-fried julienne vegetables

Pan Seared Petrale Sole

white wine, lemon, shallot & caper sauce; au gratin potatoes
& seasonal vegetables

Certified Angus Skirt Steak

maple soy marinated, cabernet demi-glaçe; garlic mashed
potatoes & seasonal vegetables

Pasta Primavera

fettuccini pasta, chef's selected garden vegetables & garlic
tossed in a light parmesan cream sauce

Filet Mignon

gorgonzola-cabernet demi-glaçe; garlic mashed potatoes
& seasonal vegetables

After

Chef's Dessert Fantasies

a selection of beautifully composed dessert creations to be shared per table

this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas

all steaks are served medium rare to medium ~ a children's menu is available

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BUFFET DINNER MENU

\$65 per person *

Butlered Hors D'oeuvre

select three appetizers from our appetizer list priced \$1.25 – \$2.75

examples:

Classic Deviled Eggs
Assorted Gourmet Wood Fired Pizzettas

Chicken Scallion Taquitos ~ avocado-tomatillo salsa
& sriracha sour cream

Plated Salad

Bistro Salad ~ mesclun greens with balsamic vinaigrette

Salad

select two

Caesar Salad ~ a classic rendition made with romaine hearts, parmesan cheese, housemade croutons & our housemade caesar dressing

Fumi Sumi Salad ~ chicken, shredded cabbage, chow mien noodles, scallions, pickled ginger, toasted almonds & a sesame soy sake vinaigrette

Fruit Salad ~ a delicious combination of the freshest fruits in season

Mediterranean Pasta Salad ~ chef's selected pasta tossed with olives, tomatoes, zucchini, yellow squash, roasted peppers & red onions

Entrées

select two ~ for an additional entrée option add \$5.00 per person

Pepper Crusted Bistro Steak ~ au jus

Fruit & Wild Rice Stuffed Chicken Breast ~ filled with wild rice, dried & fresh fruits

Pan Seared Tilapia ~ white wine, lemon, shallot & caper sauce

Garlic Chicken ~ grilled marinated chicken breast; served with roasted garlic, shallot & lemon jus

Hearty Meat Lasagna ~ bolognese sauce, italian sausage, mozzarella, smoked mozzarella, parmesan & ricotta cheeses

Primavera Lasagna ~ eggplant, zucchini, roasted peppers, mushrooms, ricotta, parmesan, mozzarella & goat cheeses

Cheese Tortellini ~ sun-dried tomato, basil & cream sauce

Sliced Roasted Turkey Breast ~ served with pan gravy

Sides

select two

Sautéed Vegetables
Garlic Mashed Potatoes

Mélange of Rice
Au Gratin Potatoes

Dessert

select one

Chocolate Crème Brulée
chocolate custard topped with
caramelized sugar

Classic Crème Brulée
vanilla bean custard topped with
caramelized vanilla sugar

Fresh Baked Cookies
chocolate chip, oatmeal raisin
& snickerdoodle cookies

Chef's Special Dessert Fantasies

(available for an additional \$3.75 per person)

a selection of beautifully composed dessert creations to be shared per table

*this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas
all steaks are served medium rare to medium ~ a children's menu is available*

**prices subject to a 20% service charge & applicable sales tax
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BUFFET DINNER MENU

\$95 per person *

Butlered Hors D'oeuvre

select three appetizers from our appetizer list priced \$1.25 – \$3.50

examples:

Bacon Wrapped Water Chestnut & Sun-Dried Apricots

Herbed Artichoke & Parmesan Filo Rolls

Bittersweet Sliders ~ mini cheeseburgers; american cheese, tomato & special sauce

Plated Salad

select one

Caesar Salad ~ a classic rendition with romaine hearts

Bistro Salad ~ mesclun greens with balsamic vinaigrette

Salads

select two

Caesar Salad ~ romaine hearts, parmesan cheese, housemade croutons & housemade caesar dressing

Fruit Salad ~ a delicious combination of the freshest fruits in season

House Salad ~ organic mesclun greens; served with classical garnishes & a trio of salad dressings

Greek Salad ~ romaine lettuce, tomatoes, red onion, kalamata olives, feta cheese & housemade greek oregano dressing

Fumi Sumi Salad ~ asian chicken salad

Mediterranean Pasta Salad ~ pasta tossed with olives, tomatoes, zucchini, yellow squash, roasted peppers & red onions

Entrées

select three ~ for an additional entrée option add \$5.00 per person

Prime Rib ~ horseradish-chive crème fraîche

Truffled Carnaroli Risotto ~ roasted vegetables & exotic mushrooms

Peppered New York Strip Steak ~ cabernet demi-glaze

Greek Style Leg of Lamb ~ lamb jus

Apricot-Sambal Glazed King Salmon ~ mild or spicy

Chicken Saltimbocca ~ layered chicken breast, prosciutto, sage & swiss cheese; chicken jus

Porcini Dusted Mahi Mahi ~ brandied wild mushroom sauce

Parmesan Basil Crusted Sea Bass ~ roasted red pepper buerre blanc

Cheese Tortellini ~ creamy artichoke sun-dried tomato sauce or primavera sauce

Sides

select two

Sautéed Vegetables

Garlic Mashed Potatoes

Mélange of Rice

Au Gratin Potatoes

Miniature Desserts

select three

**Chocolate Mousse
Cups**

Warm Bread Pudding

**Chocolate Crème
Brulée**

Mango Cheesecake

Lemon Tartlets

Crème Brulée

Vanilla Bean

**Chocolate Dipped
Strawberries**

Mocha Cheesecake

Chocolate Brownie

Cheesecake

Assorted Cookies

Chef's Special Dessert Fantasies

(available for an additional \$3.75 per person)

a selection of beautifully composed dessert creations to be shared per table

this menu includes fresh baked breads, illy coffee & an assortment of premium hot teas

all steaks are served medium rare to medium ~ a children's menu is available

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Dinner by the Bite

an innovative idea from the creative minds of the Bittersweet Bistro, Dinner by the Bite is a personalized menu consisting completely of appetizers and miniature desserts, perfect for a simple and elegant reception, socializing, dancing, and mingling

“SAMPLE MENU”

\$64 per person *

Asian Spring Rolls

thai dipping sauce

Bittersweet Sliders

mini cheese burgers; american cheese, tomato & special sauce

Cucumber Cups

blue cheese mousse & crispy bacon

Stuffed Mushrooms

filled with polenta

Fumi Sumi (Asian Chicken Salad)

served with chopsticks in a chinese to-go box

Bacon Wrapped Water Chestnut & Apricot

Assorted Wood Fired Pizzettas

gourmet toppings

Parmesan Filo Rolls

herbed parmesan & artichoke wrapped in filo

Salmon Teriyaki Skewers

ginger soy dipping sauce

Crab Artichoke Crostinis

Chicken Scallion Taquitos

avocado-tomatillo salsa

Prosciutto Wrapped Prawns

lemon aioli

~ Miniature Desserts ~

Mini Lemon Tarts

filled with lemon custard

Chocolate Cups

filled with bittersweet chocolate mousse

Mini Classic Crème Brulée

vanilla bean custard topped with caramelized vanilla sugar

Mini Chocolate Crème Brulée

chocolate custard topped with caramelized sugar

this menu includes illy coffee & an assortment of premium hot teas

**prices subject to a 20% service charge & applicable sales tax*

all menu items & prices are subject to change & availability

Dinner by the Bite

an innovative idea from the creative minds of the Bittersweet Bistro, Dinner by the Bite is a personalized menu consisting completely of appetizers and miniature desserts, perfect for a simple and elegant reception, socializing, dancing, and mingling

“SAMPLE MENU”

\$52 per person *

Grilled Thai Chicken Skewers

oriental dipping sauce

Asian Spring Rolls

thai dipping sauce

Prosciutto Wrapped Prawns

lemon aioli

Assorted Wood Fired Pizzettas

gourmet toppings

Bittersweet Sliders

mini cheese burgers; american cheese, tomato & special sauce

Cucumber Cups

blue cheese mousse & crispy bacon

Chicken Scallion Taquitos

avocado-tomatillo salsa

Quail Eggs Benedict

served on a spoon

Stuffed Mushrooms

filled with polenta

Oak Roasted Sausage en Croute

wrapped in a pastry; creole mustard dipping sauce

~ Miniature Desserts ~

Mini Lemon Tarts

filled with lemon custard

Chocolate Cups

filled with bittersweet chocolate mousse

Mini Classic Crème Brulée

vanilla bean custard topped with caramelized vanilla sugar

this menu includes illy coffee & an assortment of premium hot teas

**prices subject to a 20% service charge & applicable sales tax*

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Dinner by the Bite

an innovative idea from the creative minds of the Bittersweet Bistro, Dinner by the Bite is a personalized menu consisting completely of appetizers and miniature desserts, perfect for a simple and elegant reception, socializing, dancing, and mingling

“SAMPLE MENU”

\$49 per person *

Asian Spring Rolls

thai dipping sauce

Bittersweet Sliders

mini cheese burgers; american cheese, tomato & special sauce

Cucumber Cups

blue cheese mousse & crispy bacon

Stuffed Mushrooms

filled with polenta

Fumi Sumi (Asian Chicken Salad)

served with chopsticks in a chinese to-go box

Bacon Wrapped Water Chestnut & Apricot

Assorted Wood Fired Pizzettas

gourmet toppings

Parmesan Filo Rolls

herbed parmesan & artichoke wrapped in filo

Salmon Teriyaki Skewers

ginger soy dipping sauce

Prosciutto Wrapped Prawns

lemon aioli

~ Miniature Desserts ~

Mini Classic Crème Brulée

vanilla bean custard topped with caramelized vanilla sugar

Mini Chocolate Crème Brulée

chocolate custard topped with caramelized sugar

this menu includes illy coffee & an assortment of premium hot teas

**prices subject to a 20% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

Dinner by the Bite

an innovative idea from the creative minds of the Bittersweet Bistro, Dinner by the Bite is a personalized menu consisting completely of appetizers and miniature desserts, perfect for a simple and elegant reception, socializing, dancing, and mingling

“SAMPLE MENU”

\$38 per person *

Grilled Thai Chicken Skewers

oriental dipping sauce

Deviled Eggs

our rendition of a classic

Parmesan Filo Rolls

herbed parmesan & artichoke wrapped in filo

Fumi Sumi (Asian Chicken Salad)

served with chopsticks in a chinese to-go box

Assorted Wood Fired Pizzettas

gourmet toppings

Bittersweet Sliders

mini cheese burgers; american cheese, tomato & special sauce

Cucumber Cups

blue cheese mousse & crispy bacon

Chicken Scallion Taquitos

avocado-tomatillo salsa

Stuffed Mushrooms

filled with polenta

Oak Roasted Sausage en Crouete

wrapped in a pastry; served with a creole mustard dipping sauce

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Create Your Own Menu

Have your own ideas? Let Thomas and his experienced staff bring your menu to life.

The Menu

Appetizer

Before
(soup & salad course)

Intermezzo

During
(entrée main course)

After
(dessert course)

KIDS MENU

children ages 10 and under

**ALL MENU ITEMS INCLUDE APPLE WEDGES
& CARROT STICKS WITH RANCH DIPPING SAUCE**

SANDWICHES

(served with our yummy bistro fries)

HAMBURGER - 7.00

CHEESEBURGER - 8.00

GRILLED CHEESE SANDWICH - 6.00

PASTA

LINGUINI WITH BUTTER - 6.50

LINGUINI WITH MARINARA SAUCE - 7.50

LINGUINI WITH ALFREDO SAUCE - 9.50

PIZZAS FROM OUR WOOD FIRED OVEN

CHEESE PIZZA - 8.50

PEPPERONI PIZZA - 9.50

OTHER IDEAS

(served with our yummy bistro fries)

GRILLED CHICKEN BREAST WITH VEGGIES - 10.00

CRISPY TENDER CHICKEN FINGERS - 7.50

BARBEQUE ST. LOUIS RIBS - 12.00

SKIRT STEAK WITH MASHED POTATOES & VEGGIES - 13.00

DESSERT

KIDS SUNDAE - 4.00

HOUSEMADE VANILLA ICE CREAM, CHOCOLATE SAUCE,
WHIPPED CREAM & A CHERRY

❖ we use trans-fat free cooking oil. ❖

www.bittersweetbistro.com

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*Bittersweet Bistro ~ 787 Rio Del Mar Blvd. Aptos, CA 95003 ~ phone (831) 662-9799 ~ fax (831) 662-9779
www.bittersweetbistro.com*