

# Bittersweet BISTRO

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 rooms for your upcoming event. The exquisitely refurbished property provides private patio and banquet facilities for gatherings of up to 300 guests. We can accommodate your small, intimate or large elegant wedding reception. We can also plan your wedding rehearsal party. Your reception 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 romantic and memorable setting for you and your guests.*

*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 wedding reception.*

*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 wedding. We invite you to enjoy the passion, the innovation, and artistry that is brought to every aspect of the Bittersweet Bistro.*

*Thank you for considering the Bittersweet Bistro on such a special occasion as the celebration of your wedding. Enclosed in your packet you will find menus, policies, prices, and contracts. If you have any questions or would like an appointment to preview the reception sites, please call and ask for Elizabeth Vinolus at 831-662-9799 extension 105.*

*Cordially,*

*The Bittersweet Bistro Event Department*

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

# Bittersweet BISTRO

## *Information, Terms, and Conditions*

### *EVENT ROOMS ~ RECEPTION and CEREMONY SITES*

*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 and ceremony sites 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*

*Receptions are scheduled for an allotted time of six 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 six allotted hours.*

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

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

### *WINES and LIQUORS*

*Wedding packages for alcohol are available and should be discussed with your event specialist. You may also 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.*

## 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

**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 sticks 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 celebration. An innovative replacement for the traditional wedding cake, the Chef's Dessert Fantasy features a selection of different desserts presented on a locally made gold-rimmed glass platter, topped with incredible cookie tuiles and bridges, creating a fun and impressive finish to your meal.

## 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.

## DECORATIONS

*You may bring in your own decorations. The room is normally available for decoration the morning of your wedding. 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. All candles must be shielded in containers.*

## 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 wedding. 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 celebration.*

## 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, incidentals, 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 required deposit amount 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 RECEPTION*

- \_\_\_\_\_ *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, limo, or individual cars?*
- \_\_\_\_\_ *Do you need audio visual equipment?*
- \_\_\_\_\_ *Do you need a screen?*
- \_\_\_\_\_ *Will you need a gift table?*
- \_\_\_\_\_ *Will you need a cake table?*
- \_\_\_\_\_ *Are you having a cake delivered? If so, what time will it arrive?*
- \_\_\_\_\_ *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 reception 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* \_\_\_\_\_

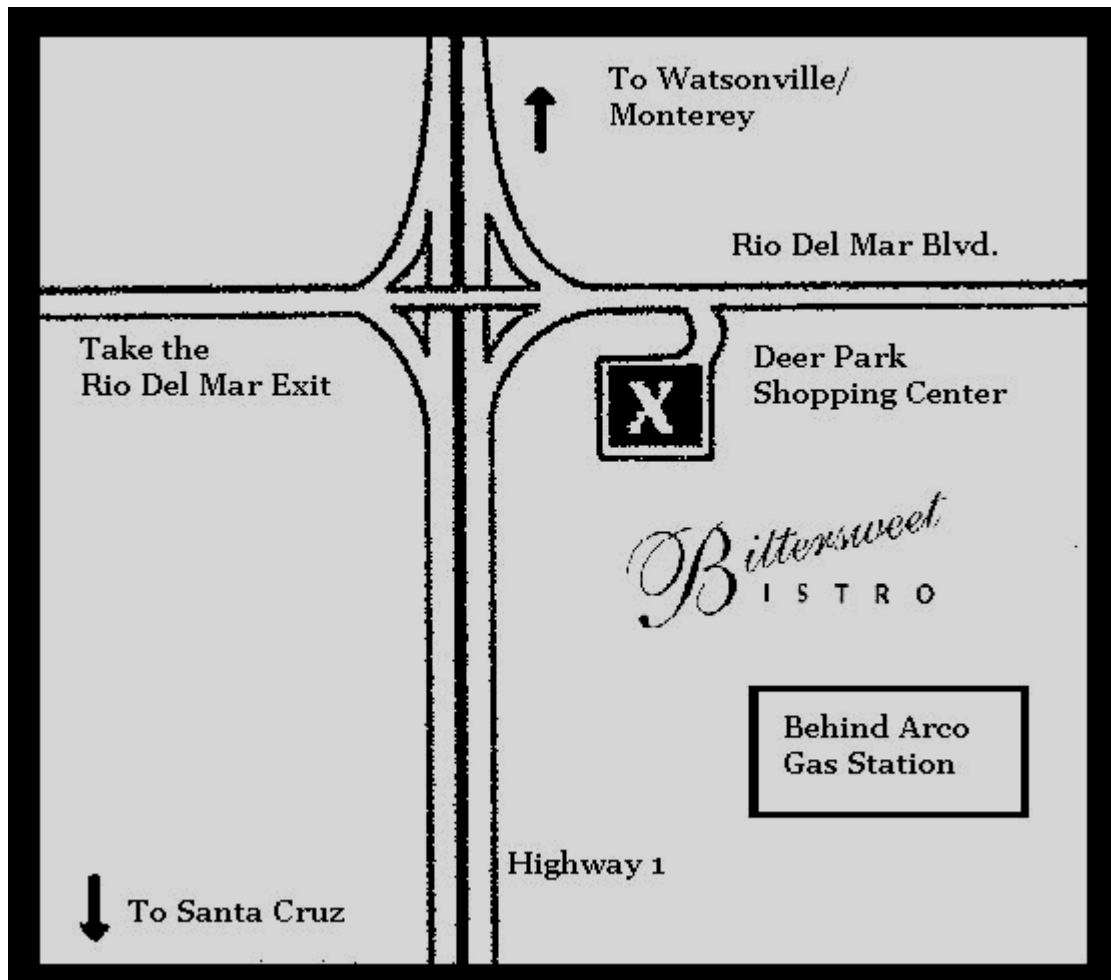
# Bittersweet B I S T R O

## 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 &amp; 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 &amp; crispy bacon</i> .....	\$2.50
<i>Mediterranean spice marinated feta, cucumber &amp; olive skewers ~ V</i> .....	\$2.75
<i>Lemon marinated tortellini &amp; sun-dried tomato skewers ~ V</i> .....	\$2.75
<i>Toasted brioche topped with smoked salmon mousse &amp; 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, &amp;/or ahi tuna (40 piece minimum)</i> .....	\$2.25
<i>Fresh fruit brochettes ~ V</i> .....	\$2.75
<i>Bang bang chicken &amp; 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 &amp; walnuts ~ V</i> .....	\$2.00
<i>Oyster shooter; raw oyster, housemade cocktail sauce &amp; 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 &amp; special sauce</i> .....	\$3.00
<i>Blackened ahi tuna sliders - asian slaw, pickled ginger &amp; wasabi mayo</i> .....	\$5.00
<i>Lamb sliders - tomato, onion, lettuce &amp; 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 &amp; parmesan filo rolls ~ V</i> .....	\$2.50
<i>Prosciutto wrapped prawns; lemon aioli</i> .....	\$3.00
<i>Bacon wrapped water chestnut &amp; 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 &amp; 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 &amp; 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; served on a spoon</i> .....	\$3.00
<i>Twice roasted new potatoes with cheddar, sour cream &amp; 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 &amp; goat cheese) ~ V</i> .....	<i>\$2.50</i>
<i>Smoked salmon fritters - smoked salmon, julienne leeks &amp; 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 &amp; american sturgeon caviar</i> .....	<i>\$5.00</i>
<i>Twice roasted new potatoes with cheddar, sour cream &amp; bacon</i> .....	<i>\$2.25</i>
<i>Minted feta &amp; 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 &amp; 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 &amp; roasted garlic in a filo cup ~ V</i> .....	<i>\$2.50</i>
<i>Savory tartlet with swiss cheese, onions, sweet peppers, mushrooms &amp; potato ~ V</i> .....	<i>\$2.50</i>
<i>Unagi bites - barbecued eel, asian slaw, wasabi crème &amp; tobiko; served on a wonton crisp</i> .....	<i>\$3.50</i>
<i>Adult mac-n-cheese - spinach &amp; 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

### Trays

Each serves 30 – 40 guests

Poached prawn display with housemade cocktail sauce .....	\$185.00/platter
Fresh vegetable crudité 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  
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*

***\$55 per person \* (sample menu)***

### ***Classic Deviled Eggs***

***Assorted Gourmet Wood Fired Pizzettas***

***Spice Marinated Feta, Cucumber & Olive Skewers***

***Lemon Marinated Cheese Tortellini, Sun-Dried Tomato & Basil Skewers***

***Avocado-Goat Cheese Mousse Crostinis***

*(select one)*

***Fumi Sumi*** ~ asian chicken salad served with chopsticks in a chinese to-go box

***Grilled Thai Chicken Skewers*** ~ oriental dipping sauce

*~ Cucumber Cups ~*

*(select one)*

***Blue Cheese Mousse topped with Crispy Bacon OR Toasted Walnuts***

*~ Platters ~*

***Fresh Vegetable Crudités*** ~ served with ranch & blue cheese dipping sauces

***Cheese Display with Crostinis*** ~ an assortment of cheddar, jack, swiss, smoked mozzarella, brie & gorgonzola cheeses

***Seasonal Fresh Fruit*** ~ an assortment of the freshest fruit in season

*(select one)*

***Bacon Wrapped Water Chestnut & Sun-Dried Apricots***

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

*(select one)*

***Spanikopita Triangles*** ~ housemade greek spinach pie

***Herbed Artichoke & Parmesan Filo Rolls***

*(select one)*

***Sushi*** ~ vegetarian, ahi tuna &/or smoked salmon

***Poached Prawns*** ~ cocktail sauce

*(select one)*

***Grilled Steak Skewers*** ~ with peppers, bermuda onions & mushrooms

***Ahi Tuna Bites*** ~ seared sesame encrusted ahi tuna, pickled ginger, asian slaw, wasabi crème fraîche & tobiko

### ***Chef's Special Dessert Fantasies***

*(available for an additional \$5.00 per person in lieu of host provided cake)  
a selection of beautifully composed dessert creations to be shared per table*

*this menu includes cakeage (cutting & serving of host provided cake)*

*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*

**WEDDING RECEPTION PRE-ORDERED 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.*

*Appetizers*

**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

*Salad*

**Bistro Salad** ~ hand picked organic mesclun greens with balsamic vinaigrette

*Entrée*

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

**Bistro Steak** ~ red wine demi-glaçe

**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

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

*Sides*

**select two**

**Sautéed Vegetables**

**Sautéed Garlic Spinach**

**Garlic Mashed Potatoes**

**Au Gratin Potatoes**

**Chef's Special Dessert Fantasies**

(available for an additional \$5.00 per person in lieu of host provided cake)  
a selection of beautifully composed dessert creations to be shared per table

**this menu includes cakeage (cutting & serving of host provided cake)  
fresh baked breads, iced tea, soda, 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*

**WEDDING RECEPTION PRE-ORDERED MENU**

**\$60 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.*

*Appetizers*

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

*examples:*

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

**Classic Deviled Eggs**

**Herbed Artichoke & Parmesan Filo Rolls**

**Assorted Gourmet Wood Fired Pizzettas**

*Salad*

*select one*

**Bistro Salad** ~ hand picked organic mesclun greens with balsamic vinaigrette

**Caesar Salad** ~ a classic rendition with romaine hearts

*Entrée*

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

**Maple Soy Marinated Skirt Steak** ~ red wine demi-glaçe

**Porcini Dusted Mahi Mahi** ~ brandied wild mushroom sauce

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

**Pan Seared Petrale Sole** ~ white wine, lemon, shallot & caper sauce

**Oak Roasted Pork Tenderloin** ~ apple brandy jus

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

*Sides*

*select two*

**Sautéed Vegetables**

**Garlic Mashed Potatoes**

**Sautéed Garlic Spinach**

**Au Gratin Potatoes**

**Chef's Special Dessert Fantasies**

*(available for an additional \$5.00 per person in lieu of host provided cake)  
a selection of beautifully composed dessert creations to be shared per table*

*this menu includes cakeage (cutting & serving of host provided cake)  
fresh baked breads, iced tea, soda, 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*

**WEDDING RECEPTION PRE-ORDERED MENU**

**\$70 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.*

*Appetizers*

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

*examples:*

*Vegetarian Crostinis ~ chef's selection*

*Herbed Artichoke & Parmesan Filo Rolls*

*Lemon Marinated Cheese Tortellini, Sun-Dried  
Tomato & Basil Skewers*

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

*Grilled Thai Chicken Skewers ~ oriental dipping sauce*

*Salad*

*select one*

*Caesar Salad ~ a classic rendition with romaine hearts*

*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*

*Bistro Salad ~ hand picked organic mesclun greens with balsamic vinaigrette*

*Entrée*

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

*Filet Mignon ~ gorgonzola cabernet demi-glaçe*

*Basil-Parmesan Crusted Sea Bass ~ roasted red pepper buerre blanc*

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

*Thyme Crusted Halibut ~ meyer lemon buerre blanc*

*Parmesan Crusted King Salmon ~ basil pesto buerre blanc*

*New York Steak ~ cabernet demi-glaçe*

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

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

*Sides*

*select two*

*Sautéed Vegetables*

*Garlic Mashed Potatoes*

*Sautéed Garlic Spinach*

*Au Gratin Potatoes*

*Chef's Special Dessert Fantasies*

*(available for an additional \$5.00 per person in lieu of host provided cake)  
a selection of beautifully composed dessert creations to be shared per table*

*this menu includes cakeage (cutting & serving of host provided cake)  
fresh baked breads, iced tea, soda, 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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**WEDDING RECEPTION BUFFET 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

*Entrée*

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

**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; 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** ~ pan gravy

**Pepper Crusted Bistro Steak** ~ au jus

*Sides*

**select two**

**Sautéed Vegetables**

**Mélange of Rice** ~ jasmine, basmati & wild rice

**Garlic Mashed Potatoes**

**Au Gratin Potatoes**

**Chef's Special Dessert Fantasies**

(available for an additional \$5.00 per person in lieu of host provided cake)  
a selection of beautifully composed dessert creations to be shared per table

**this menu includes cakeage (cutting & serving of host provided cake)**  
**fresh baked breads, iced tea, soda, ily coffee & an assortment of premium hot teas**

a children's menu is available

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**WEDDING RECEPTION BUFFET MENU**

\$95 per person \*

*Butlered Hors D'oeuvre*

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

examples:

**Cucumber Cups** ~ blue cheese mousse & crispy bacon

**Ahi Tuna Bites** ~ seared sesame encrusted ahi tuna,  
pickled ginger, asian slaw, wasabi crème fraîche &  
tobiko

**Oak Roasted Sausage En Croute** ~ mediterranean  
chicken sausage wrapped in a pastry

**Spanikopita** ~ housemade greek spinach pie

*Plated Salad*

**select one**

**Caesar Salad** ~ a classic rendition with romaine hearts

**Bistro Salad** ~ mesclun greens with balsamic vinaigrette

*Salad*

**select two**

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

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

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

**Fumi Sumi Salad** ~ asian chicken salad

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

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

*Entrée*

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

**Prime Rib** ~ horseradish-chive crème fraîche

**Peppered New York Strip Steak** ~ cabernet demi-glaze

**Greek Style Leg of Lamb** ~ lamb jus

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

**Parmesan-Basil Crusted Sea Bass** ~ roasted red pepper  
buerre blanc

**Truffled Carnaroli Risotto** ~ roasted vegetables  
& exotic mushrooms

**Apricot-Sambal Glazed King Salmon** ~ mild or spicy

**Porcini Dusted Mahi Mahi** ~ brandied wild mushroom  
sauce

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

*Sides*

**select two**

**Sautéed Vegetables**

**Mélange of Rice** ~ jasmine, basmati & wild rice

**Garlic Mashed Potatoes**

**Au Gratin Potatoes**

**Chef's Special Dessert Fantasies**

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a children's menu is available

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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*

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*Before*  
*(soup & salad course)*

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*Intermezzo*

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*During*  
*(entrée main course)*

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*After*  
*(dessert course)*

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## **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](http://www.bittersweetbistro.com)

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