



DIPS AND SPREADS

- Smoked Salmon Spread...65
- Spinach Dip...55
- Artichoke and Crab Spread...75

All of the above served in a fresh baked seasoned bread round with dippers

*Chunky Breast of Chicken Salad

Seasoned with capers, pecans and crisp celery

*Low-fat Chunky Chicken Salad

With seedless red grapes and red onions

*Albacore Tuna Salad

With capers and red onion

*Mediterranean Pasta Salad

Sun dried tomatoes, feta, spinach with penne pasta

All \$10 pound

*All of the above can be served in a fresh baked seasoned bread boule with mini rolls or croissants



APPETIZERS

- Meat Balls Stroganoff...16
- Mini Quiche...14
- Spanakopita...14
- Raspberry Brie en Croute...21
- Stuffed Mushrooms with Crab...22
- Mini Crab Cakes...28

SATAYS

- Teriyaki Chicken ...18
- Hoisin Lacquered Salmon ...20
- Coconut Shrimp...22
- Prosciutto Wrapped Asparagus
- Smoked Salmon & Dill Latkes...22
- Lollipop Baby Lamb Chops...8
- Prosciutto Wrapped Scallops...28
- Endive Boats with Boursin and Caramelized Onions...20
- Pinenut-Currant Lamb Meatballs...22

(3 dozen each minimum - prices per dozen)



SALADS

O bistro Greens

A unique blend of mixed greens (arugala, endive and romaine) garnished with vine-ripened tomatoes, cucumbers and egg, creamy chive vinaigrette
Medium \$40.00 Large \$60.00

Hearts of Palm and Artichoke

Crisp mixed greens with hearts of palm and artichoke, bacon, tomatoes, cucumbers and garnished with hard-boiled eggs and crumbled bleu cheese, house vinaigrette
Medium \$55.00 Large \$75.00

The Greek

Mixed greens blended with pepperocinis, Greek olives, hard-boiled eggs, tomatoes, feta and embellished with our homemade potato salad, house vinaigrette
Medium \$45.00 Large \$65.00

Pecan Crusted Chicken Salad

Tossed field greens, sun dried cranberries, vine-ripened tomatoes, cucumber, Belgian endive, honey dijon vinaigrette
Medium \$60.00 Large \$95.00



ENTREES FOR YOUR CHAFER

CASSEROLES

- Roasted Vegetable Lasagna
- Baked Meat Lasagna
- Chicken Tetrizzini
- Stuffed Shells
- Chicken, Artichoke & Spinach Lasagna
- Deep Dish Spinach Pie
- 1/2 pan....\$45.00 Full Pan...\$90.00
- Mediterranean Pasta

Artichoke, Asparagus, Sun dried tomatoes, fennel, and feta cheese tossed with penne pasta and a garlicky basil tomato sauce

Add Chicken \$3.95 pp or Shrimp \$4.95 pp

1/2 pan...\$65.00

Full Pan....\$125.00

(1/2 pan 10-15p full pan 20-30p)

ENTREES

Chicken Picatta

Lemon, caper berries, white wine and butter sauce
Seasoned rice and vegetable....\$15.95

Chicken Marsala

Wild mushrooms, Marsala wine, veal demi glace
Roasted garlic mash and vegetable...\$15.95

Chicken Parmigiana

House made marina sauce, fresh mozzarella
Penne pasta and vegetable...\$15.95

Marinated Lamb or Beef

Tenderloin Brochettes

Rice pilaf and vegetable... \$19.95/\$24.95
(Entrees are 10 person minimum)



SIGNATURE TRAYS

Baked Brie en Croute

Mandarin oranges and toasted hazelnuts, drizzled with Frangelico liqueur

One kilo of brie in a puff pastry. \$50.00

Imported Cheese and Fruit Tray

Brie, gouda, roquefort, boursin, and dill havarty
Beautifully arranged with fresh fruit.

Medium \$75.00 Large \$100.00

Bruschetta

Grilled garlic rounds enhanced with diced roma tomatoes, fresh basil and garlic in our own balsamic vinaigrette.

Medium \$40.00 Large \$75.00

Herbed White Bean Hummus

Garnished with marinated olives, roasted red peppers, curry oil and toasted pita

Medium \$40.00 Large \$75.00

O bistro Cruditee

Asparagus, baby carrots, artichoke hearts, hearts of palm, haricot vert, baby corn, fancy mushroom caps.

Served with our roasted shallot vinaigrette

Medium \$75.00 Large \$100.00

Add grilled portabello mushrooms... \$25.00/\$45.00

Add grilled asparagus... \$25.00/\$45.00

Add sliced prociutto... \$35.00/\$60.00

Mediterranean Sampler

A trio of Mediterranean favorites from O bistro: hummus, sun dried tomato and olive tapenade and bruschetta surrounded by toasted pita points
Medium \$60.00 Large \$90.00

Add grilled portabello mushrooms... \$25.00/\$45.00

Add grilled asparagus... \$25.00/\$45.00

Add sliced prociutto... \$35.00/\$60.00

Sweets Tray

Assorted bar cookies and petit fours garnished with chocolate covered strawberries and our freshly baked cookies

Medium \$60.00 Large \$90.00



PERENNIAL FAVORITES

Assorted Sandwich Tray

Beautifully arranged with our signature sandwiches made exclusively with Boar's Head meats and cheeses.

\$8.95 per person (10 person minimum)

Assorted Wrap Tray

From our Signature Lunch Collection, we've selected our most popular salads and sandwiches

and enveloped them in a delicious wrap (Above trays are served with your choice of our own freshly made red bliss potato salad or Mediterranean pasta salad.)

\$9.50 per person (10 person minimum)

Whole Poached Salmon

Fresh whole salmon, flown in daily, poached in our blend of spices, white wine and lemon juice.
\$150.00

Shrimp Tray

Key West pinks, stylishly placed on a platter with our own tangy cocktail sauce

\$21.00 / pound (3lb. minimum)

Medallions of Beef Tenderloin

Marinated beef tenderloin served thin sliced on a cold platter, embellished with bermuda onions, tomatoes and grilled garlic crustini.

Served with a caper aioli or bearnaise sauce.
\$30.00/ pound (3 lb. minimum)

Medallions of Pork Tenderloin

Herb roasted pork tenderloin thin sliced and beautifully garnished with sun dried cranberries.

Served with a stone ground cranberry mustard
\$20.00/pound (3 pound minimum)

Peppercorn Tuna Sashimi

Served with coconut citrus teriyaki, wasabi, and wakame seaweed salad
\$25.00/ pound (3lb. minimum)

Sharon is available to provide personalized catering services for your special occasions.

cocktail parties * corporate functions * wedding receptions * theme parties * picnics * grand openings

* we specialize in business breakfasts, luncheons and meetings *

We greatly appreciate your business and strive to make every one of your special events memorable with quality ingredients expertly prepared.

In order to guaranty service and prompt delivery we ask that you please call the day before with a catering order for lunch delivery.

All of our trays are exquisitely presented to suit your particular occasion or holiday.

Servers are also available: \$25.00 per hour (three hour minimum)

Jack Krkljus
Proprietor

Call for an appointment

727.381.1212

Sharon O'Gradney-Krkljus
Proprietor