



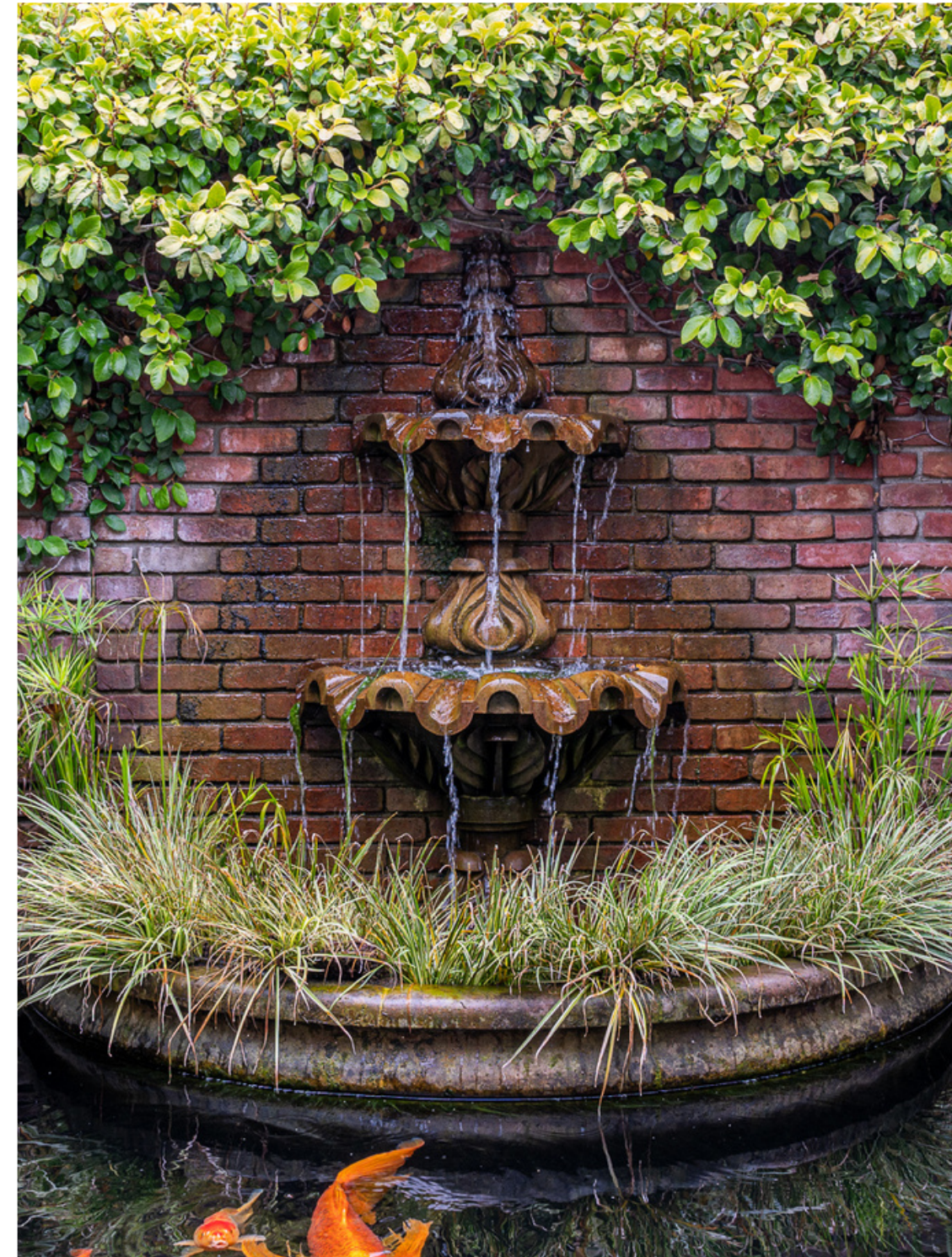
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BITTERSWEET
BISTRO

EVENT SPACE & MENU

WELCOME TO BITTERSWEET

Creating Life's Memorable Moments
and Bringing Your Celebration to Life



ABOUT US

Bittersweet Bistro offers a variety of meeting and function rooms for your upcoming event. The exquisitely refurbished property provides private patio and banquet facilities for gatherings— a year-round blooming garden patio in your choice of room sites. Indoor and outdoor fireplaces, candlelight, and elegant landscaping with a fountain and koi pond make a memorable setting for special events, family celebrations, corporate and holiday functions, anniversaries, birthdays, meetings, and more.

Your menu is personally designed by acclaimed Executive Chef and owner Thomas Vinolus. We specialize in spectacular cuisine, bright flavors, and high-quality ingredients created in-house and cooked to perfection are a trademark of Bittersweet Bistro.

Elegant yet comfortable surroundings, gourmet cuisine, and unparalleled service are just a few details you receive. Each event is personally designed here, and every detail is customized to suit your specific needs and provide personalized attention and service based on your vision of the perfect event.



INTIMATE DINING ROOM

\$400



5-hour max use of event space includes black or white linen.

All event spaces & dance floor are subject to applicable sales tax and surcharge.

EVENT DINING ROOM

\$800



Bar Lounge

5-hour max use of event space includes black or white linen and includes the use of the lounge.

All event spaces & dance floor are subject to applicable sales tax and surcharge.

BAR LOUNGE

\$300

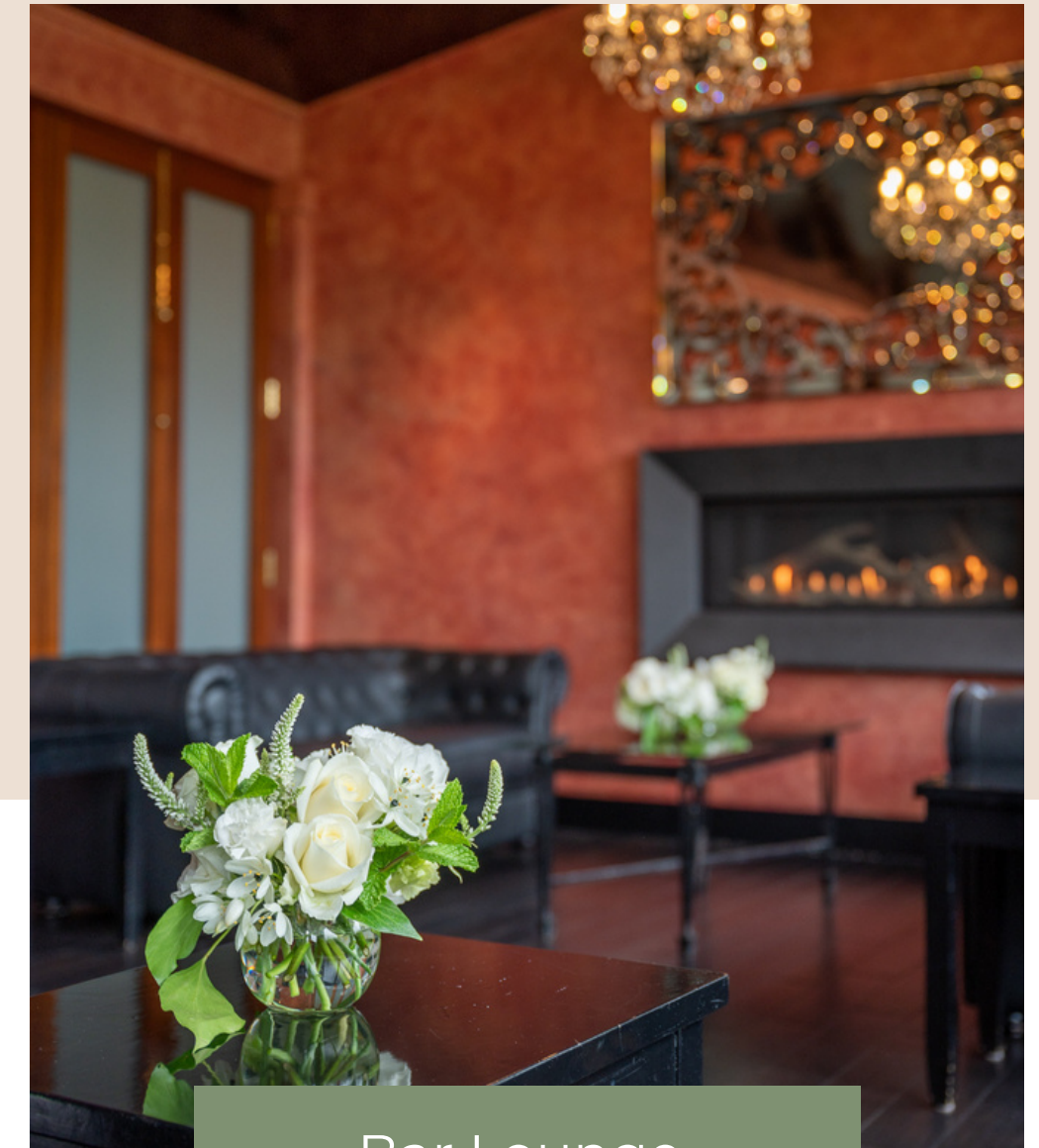


Events larger than 35 hosting a full bar or a non-host bar must have a bar set-up service in the lounge at an additional fee.

All event spaces & dance floor are subject to applicable sales tax and surcharge.

PRIVATE PATIO

\$500



Bar Lounge

5-hour max use of event space includes black or white linen.

Can be added for use when hosting an event on our private patio.
Additional \$300

EVENT DINING ROOM & PRIVATE PATIO

\$1,300



Private Patio

5-hour max use of event space includes black or white linen. Events larger than 35 hosting a full bar or having a non-host bar must have a bar set-up.

ENTIRE USE OF SPACE

5-hour max use of event space includes black or white linen.

\$2,000

Dance Floor Rental \$250



APPETIZERS

40 piece minimum, Unless specified or purchasing dinner menu

V = Vegetarian | GF = Can be prepared gluten-free for no additional cost*

GF+ = Can be prepared gluten-free for an additional \$1.00/piece

Fumi Sumi Asian chicken salad (GF) \$8

Classic Deviled Egg (V) \$4

Mediterranean Skewer spice-marinated feta, cucumber & olives \$7

Lemon Tortellini Skewer with sun-dried tomato \$7

Vegetarian Dolmathes stuffed grape leaves, lemon aioli \$7

Avocado Goat Cheese Crostini (V/GF) \$7

Togarashi Crusted Ahi avocado-apple mousse, pickled vegetables on a tortilla chip (GF) \$7

Tempura Shrimp sweet soy glaze, tobiko aioli, scallion \$7

Cucumber Cups with blue cheese mousse & candied walnut (V/GF) \$7

Dilled Smoked Salmon Mousse & candied lemon zest on toast points (GF+) \$7

Carpaccio Beef Crostini topped with capers, bermuda onions & pecorino cheese (GF+) \$7

Sesame Encrusted Ahi Tuna pickled ginger, asian slaw, wasabi crème fraîche & tobiko, served on a crispy wonton (GF+) \$7



A 22% service charge will be assessed. The restaurant retains a portion of the service charge as an administrative fee; the remainder of the service charge is distributed to the employees.

Prices are subject to applicable sales tax. In addition, a 6.5% surcharge will be added to each bill to help cover operational and labor costs.

The surcharge is also used to help pay a living wage for the "Heart of the House employees."
**Please alert us of gluten intolerance to ensure that items are prepared without gluten.

APPETIZERS

Gorgonzola Stuffed Dates wrapped in bacon \$6

Swedish Meatball (minimum 60) \$6

Meatball in marinara & parmesan cheese \$7

Maple Skirt Steak Skewer with a soy-marinated *\$8

Mini Lamb Chop with a cabernet demi-glace * (minimum 64) \$13

Adult Mac-n-Cheese spinach & gorgonzola topped with bacon \$7

Chicken Scallion Taquitos avocado, tomatillo salsa & sriracha sour cream \$7

Crunchy Chicken Skewer spicy-sweet crust & ancho chili mayo \$6

Curried Coconut Chicken Skewer pineapple chili dipping sauce (GF) \$6

Skewered Honey Mustard Chicken Nugget \$6

Bacon-wrapped Water Chestnut & Sun-dried Apricot \$6

Mini Meatball Sub "Open Face" marina sauce, parmesan cheese, & garlic toast \$7

Spicy Satay Chicken peanut sauce (GF) \$6

Bittersweet Slider mini cheeseburger, cheese, lettuce, tomato & special sauce *\$8

Filet Mignon Slider mini filet mignon, cabernet demi glace, horseradish aioli, arugula & tomato *\$13

Grilled Steak Skewer peppers, bermuda onions, mushrooms & cabernet demi-glaze (GF) *\$9

Oak Roasted Sausage En Croute chicken apple sausage wrapped in pastry, honey-dijon, creme Fraiche \$6

Quail Eggs Benedict poached quail eggs on top of toast rounds, hollandaise sauce, & crispy prosciutto (GF+) (minimum 60) *\$8

Beef Stroganoff sautéed filet tips with exotic mushrooms, caramelized onion, spinach, white wine, & sour cream served over pasta \$12

Street Taco or Crispy Taco Chipotle Chicken, steak, or carnitas, cabbage, sriracha sour cream & rojo salsa (minimum of 50) \$10



APPETIZERS

- Prosciutto Wrapped Prawn lemon aioli (GF) \$6
- Oysters Rockefeller Style (GF) (minimum 60) \$7
- Mini Crab Cake honey dijon crème Fraiche \$8
- Crispy Calamari spicy remoulade \$6
- Asian Spring Roll with a Thai dipping sauce (V) \$7
- Polenta Stuffed Mushroom (V / GF) \$4
- Classic Buffalo Nugget blue cheese dressing \$6
- Wood-fired Pizzetta gourmet toppings \$3
- Herbed Artichoke & Parmesan Filo Roll (V) \$5
- Lemon Chili Shrimp Stick Sambal lemon aioli dipping sauce (GF+) \$5
- Lobster Spring Roll pineapple-chili dipping sauce (minimum 60) \$14
- Spanikopita Triangles greek housemade specialty (V) (minimum 50) \$6
- Twice Roasted Stuffed Potato cheese, sour cream, chives & sweet pepper (V / GF) \$7
- Twice Roasted Stuffed Potato cheese, sour cream, chives & bacon (V / GF) \$7
- Sourdough Bruschetta fresh tomatoes, roasted garlic, basil & goat cheese (V / GF+) \$6
- Quesadilla Triangle Roasted Vegetables cheese, sriracha sour cream, & tomatillo avocado salsa (V) (minimum 50) \$6
- Quesadilla Triangle Steak cheese, sriracha, sour cream, & tomatillo avocado salsa (minimum 50) \$7
- Quesadilla Triangle Organic Chicken cheese, sriracha, sour cream, & tomatillo avocado salsa (minimum 50) \$7
- Shrimp Dynamite Crispy Tempura Shrimp with a sweet asian glaze, sesame aioli, macadamia nuts, coconut & sesame seed \$6
- Toasted Crostini with mushroom duxelle crusted brie roasted garlic, arugula, balsamic fig reduction & truffle honey (V) \$6
- Baked Brie sun-dried tomato & roasted garlic in a filo cup (V) \$6



PLATTERS & DESSERTS

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Platters: Serves 40 guests | Miniature Desserts: 20 piece minimum
V = Vegetarian

PLATTERS

Poached Prawn with housemade cocktail sauce \$500 / platter

Fresh Vegetable Crudité's with assorted dipping sauces (V) \$300 / platter \$175 / half platter

Cheese with Crostinis (V) \$450 /platter

Cheese Platter an assortment of cheddar, jack, swiss, smoked mozzarella, brie & gorgonzola cheeses \$250 /half platter

Seasonal Fresh fruit display (V) \$375 / platter \$225 /half platter

MINIATURE DESSERTS

Mini Brownie \$7

Mini Crème Brulée \$10

Chocolate Cups filled with Chocolate Mousse \$17

Lemon Parfaits \$10

Mini Chocolate Mousse \$12

Chocolate Chip Cookie (40 piece minimum) \$5

PRE ORDERED DINNER MENUS

\$68 PER PERSON*

Garden Salad organic mesclun salad, garden vegetables, candied walnuts, gorgonzola cheese & balsamic vinaigrette

Vegetarian chef's seasonal selection

Chicken Piccata pan-seared chicken breast with white wine, demi-glaçe, caper sauce, au gratin potatoes & seasonal vegetables

Crème Brulée vanilla bean custard topped with caramelized vanilla sugar



\$85 PER PERSON*

SELECT TWO APPETIZERS \$7 & UNDER. *REFER TO THE APPETIZER MENU ABOVE. FOR EACH ADDITIONAL ENTRÉE SELECTION ADD \$5 PER PERSON

Garden Salad organic mesclun salad, garden vegetables, candied walnuts, gorgonzola cheese & balsamic vinaigrette

SELECT THREE

*Bistro Steak red wine demi-glaçe, au gratin potatoes & seasonal vegetables

Vegetarian Pasta chef's seasonal selection

Pan-Seared Rock Cod lemon beurre blanc or blackened with a blackberry- lime beurre blanc, au gratin potatoes & seasonal vegetables

Chicken Piccata pan-seared chicken breast with white wine, demi-glaçe, lemon & caper sauce, au gratin potatoes & seasonal vegetables

SELECT ONE

Dulce de Leche Cheesecake crème anglaise & caramel sauce

Crème Brulée vanilla bean custard topped with caramelized vanilla sugar

PRE ORDERED DINNER MENU

\$100 PER PERSON

SELECT TWO APPETIZERS FOR \$10 & UNDER.

*REFER TO THE APPETIZER MENU ABOVE.

SELECT ONE

*Caesar Salad a classic rendition with romaine hearts

Garden Salad organic mesclun salad, garden vegetables, candied walnuts, gorgonzola cheese & balsamic vinaigrette

SELECT FOUR

Vegetarian chef's seasonal selection

*Maple Soy Marinated Skirt Steak red wine demi-glaçe

Blackened Alaskan Cod blood orange beurre blanc or blackened with a blackberry-lime beurre blanc

Basil-Parmesan Crusted Sea Bass roasted red pepper beurre blanc

Chicken Piccata pan-seared chicken breast with white wine, demi-glaçe, lemon & caper sauce

SELECT TWO

Sautéed Vegetables, Au Gratin Potatoes, or Garlic Mashed Potatoes

SELECT ONE

Dulce de Leche Cheesecake crème anglaise & caramel sauce

Classic Crème Brulée vanilla bean custard topped with caramelized vanilla sugar



PRE ORDERED DINNER MENU

\$125 PER PERSON

SELECT TWO APPETIZERS FOR \$10 & UNDER.

***REFER TO THE APPETIZER MENU ABOVE.**

SELECT ONE

Garden Salad organic mesclun salad, garden vegetables, candied walnuts, gorgonzola cheese & balsamic vinaigrette

Beet Salad roasted beets, feta cheese, pickled bermuda onion, candied walnuts, organic mesclun greens & honey dijon vinaigrette

Ranch Salad hearts of romaine, bacon, avocado, tomato, garlic croutons & classic ranch dressing

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

SELECT TWO

Sautéed Vegetables, Au Gratin Potatoes, or Garlic Mashed Potatoes

SELECT FOUR

Vegetarian chef's seasonal selection

***Grilled King Salmon** basil pesto buerre blanc

***Filet Mignon** gorgonzola cabernet demi-glaçe

Thyme Crusted Halibut lemon buerre blanc

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

Basil-Parmesan Crusted Sea Bass roasted red pepper Buerre Blanc

SELECT ONE

Dulce de Leche Cheesecake crème anglaise & caramel sauce

Classic Crème Brulée vanilla custard topped with caramelized vanilla sugar

Chocolate Mousse in a florentine cup with crème anglaise & bittersweet chocolate sauce

PRIX FIXE DINNER MENUS

YOUR GUESTS WILL BE ABLE TO MAKE THEIR CHOICE OF ENTRÉE AT THE TIME OF THE DINNER

PRIX FIXE \$95 PER PERSON * UP TO 30 PEOPLE

SELECT TWO APPETIZERS FOR \$10 & UNDER.

*REFER TO THE APPETIZER MENU ABOVE.

Garden Salad organic mesclun salad, garden vegetables, candied walnuts, gorgonzola cheese & balsamic vinaigrette

Intermezzo a palate-cleansing sorbet

ENTREES

Vegetarian chef's seasonal selection

Chicken Piccata pan-seared chicken breast with white wine, demi-glaçe, lemon, caper sauce, au gratin potatoes & seasonal vegetables

***Bistro Steak** red wine demi-glaçe, garlic mashed potatoes & seasonal vegetables

Pan-Seared Cod lemon beurre blanc, au gratin potatoes & seasonal vegetables or blackened with a blackberry- lime beurre blanc, au gratin potatoes & seasonal vegetables

Chef's Dessert Fantasies' selection of beautifully composed dessert creations to be shared per table.

*You may substitute a selection of one (the same) dessert for your guests

PRIX FIXE \$110 PER PERSON * UP TO 30 PEOPLE

SELECT TWO APPETIZERS FOR \$10 & UNDER.

*REFER TO THE APPETIZER MENU ABOVE.

SELECT ONE

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

Garden Salad organic mesclun salad, garden vegetables, candied walnuts, gorgonzola cheese & balsamic vinaigrette

Intermezzo a palate-cleansing sorbet

ENTREES

Vegetarian chef's seasonal selection

***Maple Soy Marinated Angus Skirt Steak** cabernet demi-glaçe, garlic mashed potatoes & seasonal vegetables

Parmesan Basil Crusted Sea Bass roasted red pepper beurre blanc au gratin potatoes & seasonal vegetables

Blackened Cod blood orange ginger beurre blanc; au gratin potatoes & seasonal vegetables

Chicken Piccata pan-seared chicken breast with white wine, demi-glaçe, lemon caper sauce, au gratin potatoes & seasonal vegetables

Chef's Dessert Fantasies' selection of beautifully composed dessert creations to be shared per table.

*You may substitute a selection of one (the same) dessert for your guests

PRIX FIXE DINNER MENU

\$140 PER PERSON

SELECT THREE APPETIZERS \$10 & UNDER.
***REFER TO THE APPETIZER MENU ABOVE.**

SELECT ONE

Beet Salad roasted beets, feta cheese, pickled bermuda onion, candied walnuts, organic mesclun greens & honey dijon vinaigrette

Ranch Salad hearts of romaine, bacon, avocado, marinated tomato, garlic croutons & classic ranch dressing

Fire Roasted Pear Salad fire-roasted bosc pears, orange, mesclun greens, blue cheese; balsamic glaze & hazelnut vinaigrette

Caesar Salad classic rendition with romaine hearts

Garden Salad organic mesclun salad, garden vegetables, candied walnuts & balsamic vinaigrette: gorgonzola cheese

Intermezzo a palate cleansing sorbet

ENTREES

Blackened Ahi Tuna oriental soy mustard sauce, buerr blanc, mélange of jasmine, basmati & wild rice with stir-fried vegetables

Beef Stroganoff sautéed filet tips with exotic mushrooms, caramelized onions, spinach, wine & sour cream served over fettuccini noodles

Vegetarian chef's seasonal selection

Bittersweet Paella saffron-infused paella rice with assorted fresh fish, prawns, calamari, clams, chicken, spanish chorizo sausage, sweet pepper, tomato, green beans & garlic

***12 oz Prime New York** cabernet demi-glaçe, bermuda onions, garlic mashed potatoes & seasonal vegetables

Strawberry Chipotle Glazed Salmon chili-garlic beurre blanc, mélange of jasmine, basmati & wild rice, stir-fried julienne vegetables

Chicken Piccata pan-seared chicken breast with white wine, demi-glaçe, lemon caper sauce, au gratin potatoes & seasonal vegetables

***Filet Mignon** gorgonzola-cabernet demi-glaçe, garlic mashed potatoes & seasonal vegetables

Parmesan Basil Crusted Sea Bass roasted red pepper, beurre blanc, au gratin potatoes & seasonal vegetables

Chef's Dessert Fantasies' selection of beautifully composed dessert creations to be shared per table

*You may substitute a selection of one (the same) dessert for your guests

KIDS MENU

\$23/Children ages 10 and under | Child for each additional option add \$5 per child

CHOICE OF TWO OPTIONS

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

HAMBURGER

CHEESEBURGER

GRILLED CHEESE SANDWICH

(served with our yummy bistro fries)

PASTA with butter

PASTA with marinara sauce

PIZZAS from our wood-fired oven

CHEESE PIZZA

CRISPY TENDER CHICKEN FINGERS with bistro fries

KIDS SUNDAE homemade vanilla Ice cream with chocolate sauce whip cream, and cherry on top.

*Please alert us of any gluten intolerance to ensure items are prepared gluten-free

All fried items come in contact with gluten & almonds. We use trans-fat-free cooking oil.

ALL MENU ITEMS

V = Vegetarian | GF = Can be prepared gluten-free for no additional cost*

GF+ = Can be prepared gluten-free for an additional \$1.00/piece

*All Prix Fixe and Pre Ordered menus include freshly baked bread, soda, iced tea, coffee & an assortment of premium hot teas.

*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. The Bittersweet staff may provide color-coded cards for an additional charge.

22% service charge will be assessed. The restaurant retains a portion of the service charge as an administrative fee; the remainder of the service charge is distributed to the employees.

Prices are subject to applicable sales tax. In addition, a 6.5% surcharge will be added to each bill to help cover operational and labor costs.



CONTACT US

BITTERSWEET BISTRO

787 Rio Del Mar Blvd. Aptos, CA 95003

831.662.9799 Ext 105

evinolus@bittersweetbistro.com

bittersweetbistro.com