

# Bittersweet B I S T R O

Taste. Savor. Enjoy.

*Enjoy the charm of Bittersweet Bistro, located halfway between Monterey and San Francisco. The Bistro is a family owned and operated restaurant for the past twenty-four years. 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.*

*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. 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, anniversaries, birthdays, meetings and more.*

*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. 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. Bright flavors and high quality ingredients created in house and cooked to perfection is a trademark of Bittersweet Bistro.*

*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. 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 Bittersweet Bistro.*

*Cordially,*

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

# Bittersweet BISTRO

## PRIVATE ROOM USE

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.

- Our room fee for the private dining room \$150.00
- Black & White Room (Please inquire) TBD
- Main Lounge (Please inquire) TBD
- Entire Space (Please inquire) TBD
- 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.

## SERVICE CHARGE and SALES TAX

All charges are subject to a 22% 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

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 change

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## MENU OPTIONS

**Our Pre-Ordered Menus** provide for a preordered meal. Your final selection of preordered meals 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 a different meal for them.

Place cards are necessary to ensure food arrives 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 Bittersweet Bistro, is a personalized menu consisting completely of appetizers and miniature desserts, perfect for a simple and elegant reception, socializing, dancing, and mingling.

**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.

### 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 \$30 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.



DEPOSIT FORM TO CONFIRM EVENT

Date \_\_\_\_\_

I understand that I am paying in the form of:

Credit Card # \_\_\_\_\_

Expiration \_\_\_\_\_ Security Code: \_\_\_\_\_ Billing Postal (Zip) Code: \_\_\_\_\_

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 22% 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 \_\_\_\_\_ Security Code: \_\_\_\_\_ Billing Postal (Zip) Code: \_\_\_\_\_

Name as listed on Credit Card \_\_\_\_\_

Signature \_\_\_\_\_

Charge final bill

Mail receipt      Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Fax receipt      Fax # \_\_\_\_\_

Comments

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

# Bittersweet BISTRO

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 \_\_\_\_\_

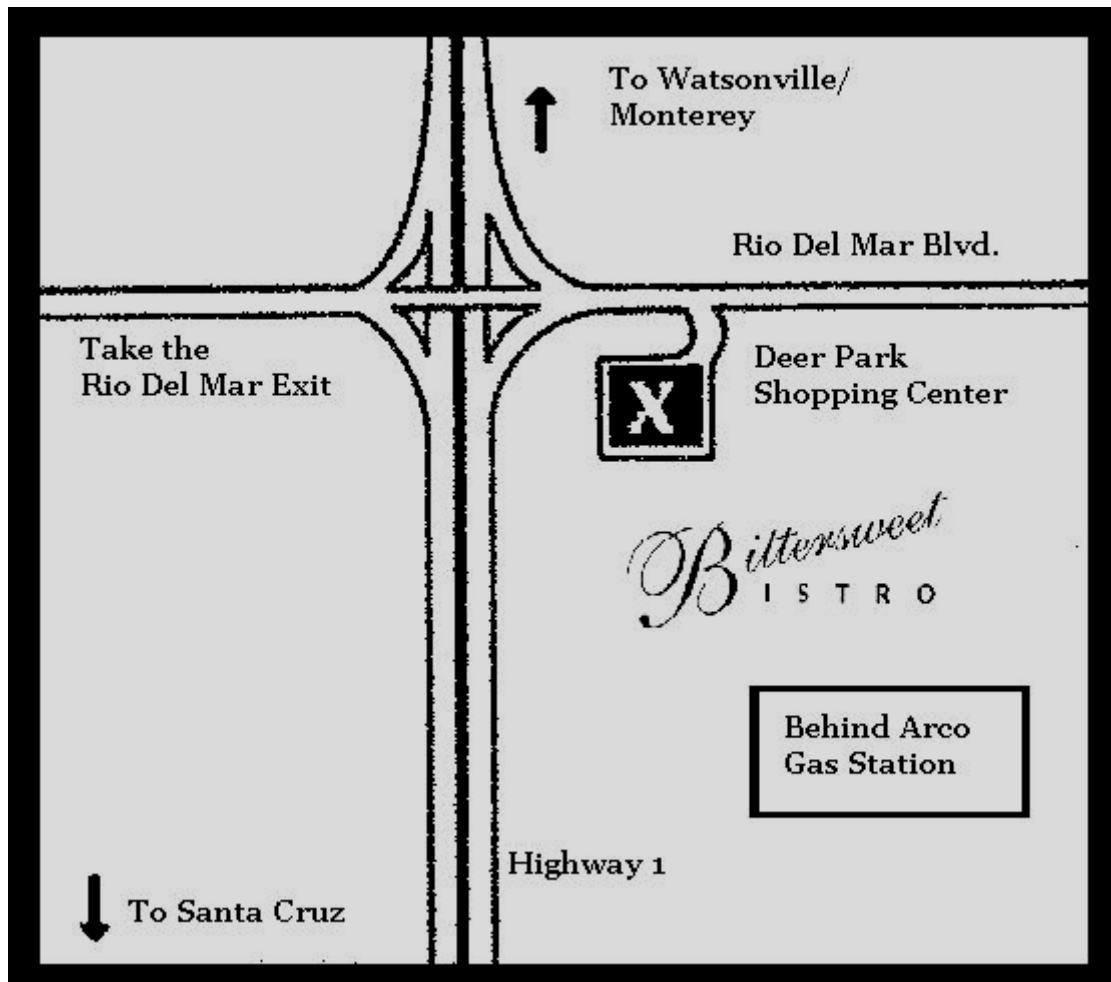
# Bittersweet B I S T R O

## 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 immediately past the Arco gas station driveway.

**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 immediately after the Arco gas station driveway.



# Bittersweet BISTRO

## COLD APPETIZERS (priced per piece – 24 piece minimum)

~ V = Vegetarian

~ GF = **Can be prepared gluten free for no additional cost\***

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

Seared sesame encrusted ahi tuna, pickled ginger, asian slaw, wasabi crème fraîche & tobiko served on a crispy wonton ~ GF+ .....	\$5.00
Fumi sumi - asian chicken salad served with chopsticks in a chinese to-go box ~ GF .....	\$5.00
Classic deviled eggs ~ V .....	\$2.25
Candied- Bacon Deviled Eggs a twist on a classic .....	\$3.00
Cucumber cups with blue cheese mousse & crispy bacon ~ GF .....	\$4.25
Cucumber cups with blue cheese mousse & candied walnuts ~GF ~ V.....	\$4.25
Mediterranean spice marinated feta, cucumber & olive skewers ~ V ~ GF.....	\$4.25
Lemon marinated tortellini & sun-dried tomato skewers ~ V .....	\$4.25
Dilled smoked salmon mousse & candied lemon zest on toast points ~ GF+ .....	\$4.25
Carpaccio of beef crostinis topped with capers, bermuda onions & pecorino cheese ~ GF+.....	\$4.25
Oyster spoon - raw oyster and our classic cocktail sauce.....	\$4.00
Sushi – vegetarian, smoked salmon, &/or ahi tuna (64 piece minimum) ~ GF.....	\$3.00
Vegetarian dolmathes - stuffed grape leaves, lemon aioli (40 piece minimum) ~ V ~ GF.....	\$4.25
Avocado goat cheese crostinis ~ V ~ GF+ .....	\$4.00
Roasted red pepper, feta & mint crostinis ~V ~ GF+.....	\$4.00
Assorted Asian Tacos (minimum of 24 of each variety.....	\$ 6.00
spicy tuna, spicy mayo, kaiware, jalapeno & tobiko;	
salmon, avocado, lemon & sesame aioli;	
tempura shrimp, sweet soy glaze, masago aioli, scallion	

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

**~All fried items come in contact with gluten & almonds~**



*HOT APPETIZERS*  
(priced per piece – 24 piece minimum)

~ V = Vegetarian    ~ G = **Can be prepared gluten free for no additional cost \***

~ G+ = Can be prepared gluten free for an additional \$1.00/piece

<i>Bittersweet sliders - mini cheeseburgers; american cheese, tomato &amp; special sauce .....</i>	\$4.50
<i>Mini falafel sliders - tomatoes, lettuce &amp; tzatziki sauce ~ V.....</i>	\$4.50
<i>Pulled pork sliders.....</i>	\$4.50
<i>Crunchy chicken skewers with a spicy sweet crust - ancho chili mayo.....</i>	\$4.50
<i>Maple soy marinated skirt steak skewers .....</i>	\$4.75
<i>Herbed artichoke &amp; parmesan filo rolls ~ V.....</i>	\$3.50
<i>Prosciutto wrapped prawn - lemon aioli ~ GF.....</i>	\$4.50
<i>Bacon wrapped water chestnut &amp; sun-dried apricots .....</i>	\$4.50
<i>Gorgonzola Stuffed Dates wrapped with apple-wood smoked bacon.....</i>	\$3.00
<i>Oak roasted sausage en crouete - chicken apple sausage wrapped in a pastry; honey dijon crème fraîche .....</i>	\$4.50
<i>Chicken scallion taquitos - avocado-tomatillo salsa &amp; sriracha sour cream .....</i>	\$3.50
<i>Lemon chili shrimp sticks - sambal lemon aioli dipping sauce ~ GF.....</i>	\$4.50
<i>Salmon teriyaki skewers.....</i>	\$4.75
<i>Curried coconut chicken skewers - pineapple chili dipping sauce ~ GF .....</i>	\$4.50
<i>Grilled steak skewers - peppers, bermuda onions &amp; mushrooms &amp; cabernet demi-glaçe ~ GF .....</i>	\$4.75
<i>Spicy satay chicken - peanut sauce ~ GF .....</i>	\$4.25
<i>Quesadilla triangles with roasted vegetables - sriracha sour cream &amp; tomatillo avo salsa ~ V ~ GF+.</i>	\$4.25
<i>Classic buffalo nuggets - blue cheese dressing .....</i>	\$4.25
<i>Skewered honey mustard chicken nuggets.....</i>	\$4.25
<i>Quail eggs benedict - poached quail eggs on top of toast rounds, hollandaise sauce &amp; crispy prosciutto~ GF+(order in sets of 10).....</i>	\$5.00
<i>Twice roasted new potatoes stuffed with jack &amp; cheddar cheese, sour cream, chives &amp; sweet peppers ~ V ~ GF.....</i>	\$4.25

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*HOT APPETIZERS CONTINUED*  
(priced per piece – 24 piece minimum)

~ V = Vegetarian

~ GF = **Can be prepared gluten free for no additional cost \***

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

<i>Polenta stuffed mushrooms ~ V ~ GF</i> .....	\$3.50
<i>Asian spring roll - thai dipping sauce ~ V</i> .....	\$4.00
<i>Swedish meatballs</i> .....	\$4.25
<i>Meatballs in marinara &amp; parmesan cheese</i> .....	\$4.25
<i>Crispy calamari - spicy rémoulade</i> .....	\$4.25
<i>Spanikopita triangles - greek housemade specialty ~ V</i> .....	\$4.25
<i>Sourdough bruschetta - fresh tomatoes, roasted garlic, basil &amp; goat cheese ~ V ~ GF+</i> .....	\$4.25
<i>Wood fired pizzettas - gourmet toppings</i> .....	\$2.25
<i>Twice roasted new potatoes with jack &amp; cheddar cheese, sour cream, chives &amp; bacon ~ GF</i> .....	\$4.25
<i>Toasted Crostini with mushroom duxelle crusted brie, roasted garlic, arugula, balsamic fig reduction &amp; truffle honey</i> .....	\$ 4.50
<i>Oysters rockefeller style ~ GF+</i> .....	\$4.25
<i>Mini lamb chops with a cabernet glaze ~ GF(order in sets of 16)</i> .....	\$8.50
<i>Baked brie, sun-dried tomato &amp; roasted garlic in a filo cup ~ V</i> .....	\$4.25
<i>Savory tartlet - swiss cheese, scallions, sweet peppers, mushrooms &amp; potato ~ V</i> .....	\$4.25
<i>Adult mac-n-cheese - spinach &amp; gorgonzola topped with bacon ~ GF+</i> .....	\$4.25
<i>Mini crab cakes- honey-dijon crème fraîche</i> .....	\$8.50
<i>Tacos-chipotle chicken, steak, carnitas or beer battered fish (minimum of 24 of each variety ordered) ~ GF cabbage, lime, sour cream, salsa fresca &amp; rojo sasa</i> .....	\$6.00
<i>Lobster Spring Rolls- pineapple-chili dipping sauce</i> .....	\$6.00

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prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability

# Bittersweet B I S T R O

## PLATTERS

~ V = Vegetarian

### Platters

Each serves 30 – 40 guests

Poached prawn display with housemade cocktail sauce .....	\$300.00/platter
Fresh vegetable crudités with assorted dipping sauces ~ V .....	\$125.00/platter
Cheese display with crostinis ~ V .....	\$225.00/platter
<i>an assortment of cheddar, jack, swiss, smoked mozzarella, brie &amp; gorgonzola cheeses</i>	
Seasonal fresh fruit display ~ V .....	\$175.00/platter
Antipasto platter ~ V .....	\$250.00/platter
<i>grilled summer squash, roasted peppers, eggplant, mushrooms, scallions, marinated olives, hummus &amp; crostinis</i>	
Seasonal fruit & cheese display with crostinis ~ V .....	\$220.00/platter

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**PRIX FIXE LUNCHEON MENU**

\$23 per person \*

*Lunch*

*select two salads & one protein*

**Ranch Salad**

*hearts of romaine, spicy , bacon, grape tomatoes,  
housemade croutons & ranch dressing*

**Asian Salad**

*organic spring mix, crispy noodles, orange, almonds, jicama,  
pickled ginger & mango-sake vinaigrette*

**Black N' Blue**

*hearts of romaine, tomatoes, avocado, jicama  
garlic croutons, crispy onion rings & blue cheese dressing*

**Caesar**

*hearts of romaine, housemade croutons & caesar dressing*

**Taco Salad**

*black beans, tomato, jicama, avocado, black olives, organic spring mix, tortilla strips,  
j & c cheese served with a chili-cilantro-lime vinaigrette*

**Protein Choices:** *Petit Prawns, Chicken, Bistro Steak, Blackened Snapper or  
Panko Crusted Calamari*

*Dessert*

*select one*

**Mini Chocolate Mousse**

**Mini Crème Brulée**

**Mini Chocolate Crème Brulée**

**Mini Raspberry-Lemon Parfait**

*all steaks are served medium rare to medium  
all items can be prepared vegetarian*

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## ***PRE-ORDER LUNCH MENU***

*\$36 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.*

### *Salad*

#### ***House Salad***

*organic mesclun salad, garden vegetables, candied walnuts & balsamic vinaigrette*

### *Entrées*

#### ***Pan Seared Snapper***

*lemon beurre blanc*

#### ***Vegetarian Pasta***

*chef's seasonal selection*

#### ***Garlic Chicken***

*grilled marinated chicken breast; served with roasted garlic, shallot & lemon jus*

### *Sides*

#### ***Sauteed Vegetables & Au Gratin Potatoes***

### *Dessert*

#### ***Mini Classic Crème Brulée***

*vanilla bean custard topped with caramelized vanilla sugar*

*\*this menu includes fresh baked bread, illy coffee, soda, iced tea & an assortment of premium hot teas*

*\*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*

## **PRE-ORDERED DINNER MENU**

**\$46 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.*

### *Before*

#### **Garden Salad**

*organic mesclun salad, garden vegetables, candied walnuts  
& balsamic vinaigrette*

### *During*

#### **Vegetarian Pasta**

*chef's seasonal selection*

#### **Garlic Chicken**

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

### *Sides*

**Sautéed Vegetables    Au Gratin Potatoes    or    Garlic Mashed Potatoes**

### *After*

#### **Classic Crème Brulée**

*vanilla bean custard topped with caramelized vanilla sugar*

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

*(available for an additional \$5.75 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*

*\*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*

## **PRE-ORDERED DINNER MENU**

**\$64 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*

#### **Garden Salad**

*organic mesclun salad, garden vegetables, candied walnuts & balsamic vinaigrette*

### *During*

**select three**

**for each additional entrée selection add \$5.00 per person**

#### **Bistro Steak**

*red wine demi-glaçe*

#### **Vegetarian Pasta**

*chef's seasonal selection*

#### **Pan Seared Snapper**

*lemon beurre blanc*

#### **Garlic Chicken**

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

### *Sides*

**Sautéed Vegetables**

~

**Au Gratin Potatoes**

or

**Garlic Mashed Potatoes**

### *After*

**Select one**

#### **Dolche de Leche Cheesecake**

*crème anglaise & caramel sauce*

#### **Classic Crème Brulée**

*vanilla bean custard topped with caramelized vanilla sugar*

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

*(available for an additional \$5.75 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*

*\*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*

**PRE-ORDERED DINNER MENU**

**\$71 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 \$3-\$5  
examples:

**Avocado goat cheese crostinis**

**Asian spring rolls ~ thai dipping sauce**

*Before*

**select one**

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

**Garden Salad ~ organic meschun salad, garden vegetables, candied walnuts & balsamic vinaigrette**

*During*

**select four**

**for each additional entrée selection add \$5.00 per person**

**Vegetarian Pasta or Risotto ~ chef's seasonal selection**

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

**Blackened Snapper ~ blood orange beurre blanc**

**Porcini Dusted Mahi Mahi**

brandied wild mushroom sauce

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

*Sides*

**Sautéed Vegetables ~**

**Au Gratin Potatoes or**

**Garlic Mashed Potato**

*After*

**select one**

**Dolche de Leche Cheesecake**

crème anglaise & caramel sauce

**Vanilla Bean Cheesecake ~ mango & raspberry coulis**

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

**Chef's Special Dessert Fantasies**

(available for an additional \$5.75 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*

*\*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*



## PRE-ORDERED DINNER MENU

**\$89 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 \$3-\$7  
examples:*

**Lemon chili shrimp sticks** ~ lemon aioli dipping sauce

**Sourdough bruschetta** ~ fresh tomatoes, roasted garlic, basil & goat cheese

### *Before*

*select one*

**Bistro Salad** ~ hand picked organic mesclun greens; balsamic vinaigrette or blue cheese dressing

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

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

**Oriental Salad** ~ organic mesclun greens, orange, pickled ginger, red pepper, almonds, jicama & mango sake vinaigrette

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

**BLTA** ~ romaine lettuce, bacon, tomatoes, avocado & blue cheese dressing

### *During*

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

**Vegetarian Pasta** ~ chef's seasonal selection

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

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

**Thyme Crusted Halibut** ~ meyer lemon buerre blanc

**Blackened 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

**Truffled Carnaroli Risotto** ~ roasted root vegetables, exotic mushrooms, carnaroli rice, garlic, shallots, truffle oil & parmesan cheese

**Ribeye Steak** ~ cabernet demi-glaçe

*~ Sides ~*

**Sautéed Vegetables** ~

**Au Gratin Potatoes**

or **Garlic Mashed Potatoes**

### *After*

*select one*

**Dolche de Leche Cheesecake**- crème anglaise & caramel sauce

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

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

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

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

*available for an additional \$5.75 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*

*\*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*

**prix fixe \$70 per person \* up to 25 people**

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

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

### *Appetizers*

*select two appetizers from our appetizer list priced \$2.75 – \$4.00*

*examples:*

***Herb artichoke & parmesan filo rolls***

***Chicken scallion taquitos ~ avocado-tomatillo salsa & sriracha sour cream***

### *Before*

***Garden Salad***

*organic mesclun salad, garden vegetables, candied walnuts & balsamic vinaigrette*

### *Intermezzo*

*a palate cleansing sorbet*

### *During*

***Vegetarian Pasta***

*chef's seasonal selection*

***Garlic Chicken***

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

***Bistro Steak***

*red wine demi-glacé; garlic mashed potatoes & seasonal vegetables*

***Pan Seared Snapper***

*lemon beurre blanc; 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*

*\*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*

**prix fixe \$81 per person \* up to 25 people**

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

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

### *Appetizer*

*select two appetizers from our appetizer list priced \$3.00 – \$5.00*

*examples:*

***Herbed artichoke & parmesan filo rolls***

***Oak roasted sausage en crouste ~ chicken apple sausage wrapped in pastry***

### *Before*

***select one***

***Caesar Salad***

*a classic rendition with romaine hearts*

***Garden Salad***

*organic mesclun salad, garden vegetables, candied walnuts & balsamic vinaigrette*

### *Intermezzo*

*a palate cleansing sorbet*

### *During*

***Vegetarian Pasta or Risotto***

*chef's seasonal selection*

***Maple Soy Marinated Certified Angus Skirt Steak***

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

***Porcini Dusted Mahi Mahi***

*brandied wild mushroom sauce; garlic mashed potatoes & seasonal vegetables*

***Blackened Snapper***

*blood orange ginger beurre blanc & seasonal vegetables*

***Chicken Piccata***

*pan seared chicken breast with a white wine, demi-glaçe, lemon & caper sauce;*

*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*

*\*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*

**prix fixe \$93 per person \***

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

*Appetizer*

select two appetizers from our appetizer list priced \$3-\$8

examples:

**Prosciutto wrapped prawns** ~ 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 and entrée at the time of the dinner

*Before*

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 (seasonal)** ~ fire roasted bosc pears, pomegranate, mesclun greens, point Reyes blue cheese; balsamic glaze & hazelnut vinaigrette

**Ginger Butternut Squash Soup** ~ a delicious combination of roasted butternut squash, carrots, onions, celery, apples, ginger & a touch of cream; simmered in a housemade vegetable stock

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

**BLTA** ~ romaine lettuce, bacon, tomatoes, avocado & blue cheese dressing

**Oriental Salad** ~ organic mesclun greens, orange, pickled ginger, red pepper, almonds, jicama & mango sake vinaigrette

**Garden Salad** ~ organic mesclun salad, garden vegetables, candied walnuts & balsamic vinaigrette with point Reyes blue cheese

**Tomato Basil Soup** ~ a delicious puree of tomatoes, carrots, onions, celery, basil & a touch of cream; housemade vegetable stock

*Intermezzo*

a palate cleansing sorbet

*During*

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

**Vegetarian Pasta or Risotto** ~ chef's seasonal selection

**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

**Peppered Black Angus Ribeye** ~ cabernet demi-glaçe with crispy bermuda onion rings; garlic mashed potatoes & seasonal vegetables

**Filet Mignon** ~ gorgonzola-cabernet demi-glaçe; garlic mashed 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

**Macadamia Crusted Ono** ~ 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

**Strawberry Chipotle Glazed Salmon** ~ chili-garlic sauce; mélange of jasmine, basmati & wild rice; stir-fried julienne vegetables

**Parmesan Basil Crusted Sea Bass** ~ roasted red pepper beurre blanc; 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

\*prices subject to a 22% service charge & applicable sales tax; all menu items & prices are subject to change & availability

# *Bittersweet* B I S T R O

*Chef Thomas creates his menu items based on the finest ingredients in season, his sauces and preparations can be interchangeable on most fish and seafood menu items.*

*Listed menu items are customizable.*

*If you would prefer a menu item prepared differently please ask your banquet coordinator for pairing recommendations and pricing.*

## *Sauces & Preparations*

***Apricot Chipotle Glazed***  
*chili-garlic sauce*

***Blackened***  
*oriental soy mustard sauce*

***Grill Blackened***  
*chipotle aioli*

***Grilled***  
*tomato-olive relish & roasted garlic aioli*  
*or*  
*roasted red pepper beurre blanc*  
*or*  
*tartufata (black truffle) beurre blanc*

***Herb Crusted***  
*lemon beurre blanc*

***Macadamia Crusted***  
*mango-lime beurre blanc*

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

***Parmesan-Basil Crusted***  
*roasted red pepper beurre blanc*

***Pistachio Crusted***  
*orange ginger beurre blanc*  
*or*  
*caramelized pineapple beurre blanc*

***Plum Sambal Glazed***  
*chili-garlic sauce*

***Porcini Dusted***  
*brandied wild mushroom sauce*

***Smoked Salmon Crusted***  
*horseradish-chive crème fraîche*

***Strawberry Chipotle Glazed***  
*chili-garlic sauce*

***Teriyaki Glazed***

***Thyme Crusted***  
*tartufata (black truffle) beurre blanc*

# Bittersweet B I S T R O

## ☞ *Miniature Desserts* ☛

20 piece minimum

<i>Mini lemon cookies with very lemony lemon glaze</i> .....	\$3.00
<i>Mini chocolate chip cookies</i> .....	\$2.50
<i>Mini brownies</i> .....	\$2.50
<i>Mini crème brûlées</i> .....	\$5.50
<i>Mini chocolate crème brûlées</i> .....	\$5.50
<i>Chocolate cups filled with chocolate mousse</i> .....	\$12.00
<i>Mini lemon tarts</i> .....	\$6.00
<i>Lemon parfaits</i> .....	\$6.00
<i>Mini chocolate mousse</i> .....	\$6.00

*prices subject to a 22% service charge & applicable sales tax  
all menu items & prices are subject to change & availability*

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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

**\$23/child**

children ages 10 and under

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

**Choice of two options  
for each additional option add \$5 per child**

## **SANDWICHES**

(served with our yummy bistro fries)

HAMBURGER

CHEESEBURGER

GRILLED CHEESE SANDWICH

## **PASTA**

PASTA WITH BUTTER

PASTA WITH MARINARA SAUCE

PASTA WITH ALFREDO SAUCE

## **PIZZAS FROM OUR WOOD FIRED OVEN**

CHEESE PIZZA

PEPPERONI PIZZA

## **CRISPY TENDER CHICKEN FINGERS SERVED WITH BISTRO FRIES**

## **DESSERT**

KIDS SUNDAE

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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