

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*

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.

**Served raw or undercooked or contains raw or undercooked ingredient*

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*



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 23% 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 _____

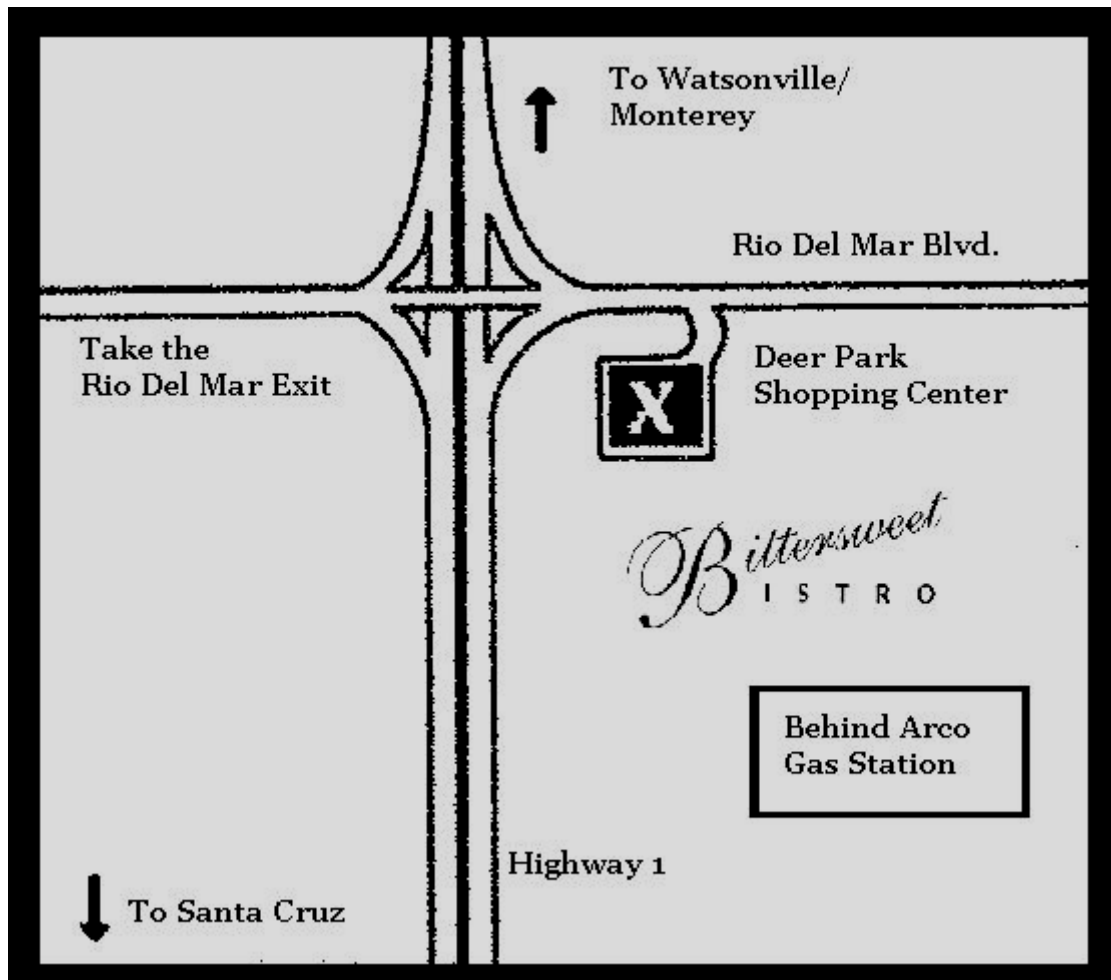
Bittersweet BISTRO

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 – 30 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+	\$5.50
Fumi sumi - asian chicken salad served with chopsticks in a chinese to-go box ~ GF	\$5.50
Classic deviled eggs ~ V	\$2.75
Candied – Bacon Deviled Eggs a twist on a classic	\$4.25
Cucumber cups with blue cheese mousse & crispy bacon ~ GF	\$4.75
Cucumber cups with blue cheese mousse & candied walnuts ~GF ~ V.....	\$4.75
Mediterranean spice marinated feta, cucumber & olive skewers ~ V ~ GF.....	\$4.75
Lemon marinated tortellini & sun-dried tomato skewers ~ V	\$4.75
Dilled smoked salmon mousse & candied lemon zest on toast points ~ GF+	\$4.75
*Carpaccio of beef crostinis topped with capers, bermuda onions & pecorino cheese ~ GF+.....	\$4.75
*Oyster Shot; raw oyster our classic cocktail sauce & a touch of chilled vodka	\$5.50
*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.....	\$4.75
Avocado goat cheese crostinis ~ V ~ GF+	\$4.50
Roasted red pepper, feta & mint crostinis ~V ~ GF+.....	\$4.50
*Assorted Asian Tacos (minimum of 30 of each variety).....	\$ 7.50
<i>spicy tuna, spicy mayo, kaiware, jalapeno & tobiko;</i>	
<i>salmon, avocado, lemon & sesame aioli;</i>	
<i>tempura shrimp, sweet soy glaze, masago aioli, scallion</i>	

***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 – 30 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

*Bittersweet sliders - mini cheeseburgers; american cheese, tomato & special sauce	\$5.00
Mini falafel sliders - tomatoes, lettuce & tzatziki sauce ~ V.....	\$5.00
Pulled pork sliders; topped with coleslaw.	\$5.00
Pork Belly Sliders; topped with pickled slaw (48 piece minimum)	\$6.50
Crunchy chicken skewers with a spicy sweet crust - ancho chili mayo	\$5.00
* Maple soy marinated skirt steak skewers	\$4.75
Herbed artichoke & parmesan filo rolls ~ V	\$4.00
Prosciutto wrapped prawn - lemon aioli ~ GF.....	\$5.00
Bacon wrapped water chestnut & sun-dried apricots	\$4.50
Gorgonzola Stuffed Dates wrapped with apple-wood smoked bacon.....	\$ 4.50
Oak roasted sausage en crouete - chicken apple sausage wrapped in a pastry; honey dijon crème fraîche	\$5.00
Chicken scallion taquitos - avocado-tomatillo salsa & sriracha sour cream	\$4.00
Lemon chili shrimp sticks - sambal lemon aioli dipping sauce ~ GF.....	\$4.50
Salmon teriyaki skewers.....	\$5.00
Curried coconut chicken skewers - pineapple chili dipping sauce ~ GF	\$4.25
*Grilled steak skewers - peppers, bermuda onions & mushrooms & cabernet demi-glaçe ~ GF	\$5.75
Spicy satay chicken - peanut sauce ~ GF	\$4.25
Black peppered chicken skewer – japanese yuzo- mayo ~ GF	\$4.25
Quesadilla triangles; roasted vegetables, J & C cheese - sriracha sour cream & tomatillo avo salsa	\$4.50
Quesadilla triangles; carnitas, J & C cheese - sriracha sour cream & tomatillo avo salsa	\$4.50
Quesadilla triangles; carne asada J & C cheese - sriracha sour cream & tomatillo avo salsa	\$4.50
Classic buffalo nuggets - blue cheese dressing	\$4.50
Skewered honey mustard chicken nuggets.....	\$4.50

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HOT APPETIZERS CONTINUED
(priced per piece – 30 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

* Quail eggs benedict - poached quail eggs on top of toast rounds, hollandaise sauce & crispy prosciutto~ GF+(order in sets of 10).....	\$5.25
Twice roasted new potatoes stuffed with jack & cheddar cheese, sour cream, chives & sweet peppers ~ V ~ GF.....	\$4.75
Polenta stuffed mushrooms ~ V ~ GF.....	\$4.00
Asian spring roll - thai dipping sauce ~ V.....	\$4.50
Swedish meatballs.....	\$4.75
Meatballs in marinara & parmesan cheese.....	\$4.75
Crispy calamari - spicy rémoulade.....	\$4.75
Spanikopita triangles - greek housemade specialty ~ V.....	\$4.75
Sourdough bruschetta - fresh tomatoes, roasted garlic, basil & goat cheese ~ V ~ GF+.....	\$4.75
Wood fired pizzettas - gourmet toppings.....	\$2.50
Twice roasted new potatoes with jack & cheddar cheese, sour cream, chives & bacon ~ GF.....	\$4.75
Toasted Crostini with mushroom duxelle crusted brie, roasted garlic, arugula, balsamic fig reduction & truffle honey	\$ 4.75
Oysters rockefeller style ~ GF+.....	\$4.75
*Mini lamb chops with a cabernet glaze ~ GF(order in sets of 16).....	\$9.50
Baked brie, sun-dried tomato & roasted garlic in a filo cup ~ V.....	\$4.75
Savory tartlet - swiss cheese, scallions, sweet peppers, mushrooms & potato ~ V.....	\$4.75
Adult mac-n-cheese - spinach & gorgonzola topped with bacon ~ GF+.....	\$4.75
Mini crab cakes- honey-dijon crème fraîche.....	\$6.00
Crispy Tacos-chipotle chicken, steak or carnitas (minimum of 30 of each variety ordered) ~ GF cabbage, sirracha sour cream, salsa fresca & rojo sasa.....	\$7.00
Lobster Spring Rolls- pineapple-chili dipping sauce.....	\$ 7.50

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prices subject to a 23% 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 \$350.00/platter

Fresh vegetable crudités with assorted dipping sauces ~ V \$150.00/platter
..... \$100.00 /half platter

Cheese display with crostinis ~ V \$275.00/platter
an assortment of cheddar, jack, swiss, smoked mozzarella, brie & gorgonzola cheeses
..... \$185.00 /half platter

Seasonal fresh fruit display ~ V \$225.00/platter
..... \$150.00 /half platter

Antipasto platter ~ V \$300.00/platter
pesto summer squash, marinated roasted peppers; eggplant & garlic;
mushroom artichoke salad; spiced marinated olives; hummus & housemade crostinis

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Bittersweet I S T R O

☞ Miniature Desserts ☜

20 piece minimum

<i>Mini lemon cookies with very lemony lemon glaze.....</i>	<i>\$3.50</i>
<i>Mini chocolate chip cookies</i>	<i>\$3.00</i>
<i>Mini brownies</i>	<i>\$3.00</i>
<i>Mini crème brûlées.....</i>	<i>\$6.00</i>
<i>Chocolate cups filled with chocolate mousse</i>	<i>\$13.00</i>
<i>Mini lemon tarts</i>	<i>\$6.50</i>
<i>Lemon parfaits</i>	<i>\$6.00</i>
<i>Mini chocolate mousse.....</i>	<i>\$6.00</i>

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PRIX FIXE LUNCHEON MENU

*\$28 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 Raspberry-Lemon Parfait

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

*prices subject to a 23% service charge & applicable sales tax
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PRE-ORDER LUNCH MENU

*\$40 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

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 23% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

PRE-ORDERED DINNER MENU

\$52 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

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 23% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

PRE-ORDERED DINNER 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.

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 23% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

PRE-ORDERED DINNER MENU

\$80 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-\$6
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 mesclun salad, garden vegetables, candied walnuts & balsamic vinaigrette

During

select four

for each additional entrée selection add \$5.00 per person

Vegetarian ~ 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 Potatoes

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 23% service charge & applicable sales tax
all menu items & prices are subject to change & availability

PRE-ORDERED DINNER MENU

\$95 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-\$8
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 ~ 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 23% service charge & applicable sales tax
all menu items & prices are subject to change & availability

prix fixe \$75 per person * up to 30 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 – \$4.50
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

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-glaçe; 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 23% service charge & applicable sales tax
all menu items & prices are subject to change & availability

prix fixe \$85 per person * up to 30 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 croute ~ 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 23% service charge & applicable sales tax
all menu items & prices are subject to change & availability*

prix fixe \$98 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 ~ 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 23% 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

Create Your Own Menu

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

The Menu

Appetizer

Before
(soup & salad course)

Intermezzo

During
(entrée main course)

After

(dessert course)

KIDS MENU

\$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

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