



## 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, black olives with penne pasta  
**All \$12 per pound**
- \*All of the above can be served in a fresh baked seasoned bread boule with mini rolls or croissants for an additional charge\*



## APPETIZERS

- Meat Balls Stroganoff...21
- Mini Quiche...18
- Spanakopita...18
- Raspberry Brie en Croute...25
- Stuffed Mushrooms with Crab...28
- Mini Crab Cakes...33
- SATAYS**
- Teriyaki Chicken...21
- Hoisin Lacquered Salmon...27
- Coconut Shrimp...25
- Prosciutto Wrapped Asparagus...27
- Prosciutto Wrapped Scallops...33
- Endive Boats with Boursin and Caramelized Onions...23
- Pinenut-Currant Lamb Meatballs...25  
(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 \$45.00 Large \$65.00
- 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 \$60.00 Large \$80.00
- The Greek**  
Mixed greens blended with pepperonis, Greek olives, hard-boiled eggs, tomatoes, feta and embellished with our homemade potato salad, house vinaigrette  
Medium \$50.00 Large \$70.00
- Pecan Crusted Chicken Salad**  
Tossed field greens, sun dried cranberries, vine-ripened tomatoes, cucumber, Belgian endive, honey dijon vinaigrette  
Medium \$65.00 Large \$100.00



## 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...\$50.00 Full Pan...\$95.00
- 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...\$70.00
- Full Pan...\$130.00  
(1/2 pan 10-15p full pan 20-30p)

### ENTREES

- Chicken Picatta**  
Lemon, caper berries, white wine and butter sauce  
Seasoned rice and vegetable...\$17.95
- Chicken Marsala**  
Wild mushrooms, Marsala wine, veal demi glace  
Roasted garlic mash and vegetable...\$17.95
- Chicken Parmigiana**  
House made marina sauce, fresh mozzarella  
Penne pasta and vegetable...\$17.95  
(Entrees are 10 person minimum)



## SIGNATURE TRAYS

- Baked Brie en Croute**  
Mandarin oranges and toasted hazelnuts, drizzled with Frangelico liquer or with fresh raspberries  
One kilo of brie in a puff pastry. \$55.00
- Imported Cheese and Fruit Tray**  
Imported Cheese,  
Beautifully arranged with fresh fruit.  
Medium \$80.00 Large \$105.00
- Bruschetta**  
Grilled garlic rounds enhanced with diced roma tomatoes, fresh basil and garlic in our own balsamic vinaigrette.  
Medium \$45.00 Large \$80.00
- Herbed White Bean Hummus**  
Garnished with marinated olives, roasted red peppers, curry oil and toasted pita  
Medium \$45.00 Large \$80.00
- Mediterranean Sampler**  
O Bistro Mediterranean favorites:  
hummus and bruschetta surrounded by toasted pita points, roasted red peppers, olives, artichokes, and cucumbers  
Medium \$65.00 Large \$95.00  
Add grilled portabello mushrooms... \$25.00/\$45.00  
Add grilled asparagus... \$25.00/\$45.00  
Add sliced prosciutto... \$35.00/\$60.00
- Sweets Tray**  
Assorted bar cookies and petit fours garnished with chocolate covered strawberries and our freshly baked cookies  
Medium \$65.00 Large \$95.00



## PERENNIAL FAVORITES

- Assorted Sandwich Tray**  
Beautifully arranged with our signature sandwiches made exclusively with Boar's Head meats and cheeses.  
\$10.95 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.)  
\$10.95 per person (10 person minimum)
- Shrimp Tray**  
Key West pinks, stylishly placed on a platter with our own tangy cocktail sauce  
Market Price (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 horse radish cream  
Market Price (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  
Market Price (3 pound minimum)
- Peppercorn Tuna Sashimi**  
Served with coconut citrus teriyaki, wasabi, and wakame seaweed salad  
Market Price (3lb. minimum)

(Medium trays 15-25 large trays 25-40)

We are 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**

Stephanie Stankovic  
General Manager