

Hors d'oeuvres by the dozen, select each hors d'oeuvres you would like served and indicate how many dozen you would like on the right side of each

- o **Beef Wellington** Mushroom & Puff Pastry 48.00 _____ doz
- o **Sea Scallop Brochette** Country Ham & Sauce Bearnaise 48.00 _____ doz
- o **Chicken Pouches** Herbs & Roasted Chicken in Crispy Pastry with Creamy Chive Dipping Sauce 42.00 _____ doz
- o **Goat Cheese Crostini** Roasted Beet, Orange & Mirco Greens 38.00 _____ doz
- o **Ham & Gruyere Crescent** Pommery Mustard & Puff Pastry 42.00 _____ doz
- o **Roasted Fig & Fontina** Toasted Lavender in Crisp Filo 42.00 _____ doz
- o **Smoked Chicken Skewer** Romesco Sauce 42.00 _____ doz
- o **Vegetable Empanadas** Chipotle Aioli 42.00 _____ doz
- o **Chicken Empanadas** Chipotle Aioli 45.00 _____ doz
- o **Risotto Croquettes** Roasted Red Pepper Coulis 42.00 _____ doz
- o **Deviled Egg** Radish & Microgreens 38.00 _____ doz
- o **Baked Brie** Crisp Filo & Raspberry 45.00 _____ doz
- o **Crab Cakes** Remoulade & Parsle 48.00 _____ doz
- o **Ricotta Crostini** Salvatore Ricotta (Brooklyn), Roasted Tomatoes, Herbs & Sea Salt 38.00 _____ doz
- o **Goat Cheese Tart** Kalamata Olive 42.00 _____ doz
- o **Shrimp Cocktail** Cocktail Sauce 48.00 _____ doz

Buffet Platters small & large - small for up to 12 guests / large up to 24. Select the number of small and/or large platters you would like to the right of each item

Antipasti 75 / 125 _____sm _____lg
grilled zucchini, squash, eggplant & portobello mushroom with roasted peppers, roasted tomato, asiago presatto, fresh mozzarella, dried Italian salami & prosciutto di parma, olives, marinated artichoke hearts, assorted breads

Market Crudite 75 / 125 _____sm _____lg
fresh vegetables that may include yellow & red bell peppers, grape tomatoes, haricots verts, yellow snap beans, sugar snap peas, French radish, endive, carrot, cucumber, broccoli, cauliflower
herbed potato chips & pita crisps

Bistro Cheese Selection 75 / 125 _____sm _____lg
havarti, aged cheddar, brie, & blue with apricots, walnuts & grapes with fresh breads

Artisan Cheese Selection 95 / 175 _____sm _____lg
Goredawnzola, Green Mountain Blue Cheese Co. Vermont
Camembert, Chatham Sheep Herding Company, New York
Humboldt Fog Goat, Cypress Grove, California
Landaff, Erb Family Farm, New Hampshire
Les Freres, Crave Brothers, Wisconsin
breads, tomato jam & marcona almonds

Locally Made Charcuterie 95 / 175 _____sm _____lg
lamb prosciutto, wild boar cacciatore, Broadbent country ham, petite jesus, chorizo
olives, cornichons, breads, mustard

fresh, local
American bistro

CLASSIC \$39.50 per person, Select two 1st Course options, three entrée options, one dessert option

1st Course

- **Roasted Beets** aged goat cheese, red wine vinaigrette, orange, walnut & micro greens
- **White Bean Soup** sundried tomato, crouton, herb oil
- **Market Greens** grilled red onion, roasted tomato, cucumber, shaved haruki turnip, black pepper vinaigrette, grilled bread
- **Puree of Haruki Turnip** roasted red pepper oil, whole leaf Italian parsley
- **Baby Arugula Salad** crumbled blue cheese, toasted walnuts, pear & red wine vinaigrette

Entrees

- **Pan Roasted Chicken Breast** roasted pepper oil, pepperonata, mascarpone polenta, sautéed spinach
- **Crispy Skin Salmon** spring succotash, peeled tomatoes, crispy sage & sage beurre blanc
- **Penne Pasta** tomato marinara with garlic, basil & shaved parmesan
- **Spinach Pasta** pork sausage ragout, Salvatore ricotta
- **Roasted Pork Tenderloin** sage dry rub, roasted onion pan jus, celeriac puree & braised greens

Dessert

- **Raspberry Sorbet** fresh berries & mint
 - **Lemon Tart** blood orange sauce & citrus salad
 - **Banana Bread Pudding** whipped cream, buttered rum & golden raisins
-

PERFECT \$48 per person, Select two 1st course options, three entrée options, one dessert option

1st Course

- **Caesar Salad** romaine, parmesan crisp, white anchovy, herbed croutons
- **Crispy Cod Fritter** remoulade, roasted pepper oil, salad of frisee, radish & Dijon vinaigrette
- **Braised Pork Belly** braising jus, guajillo pepper oil, watermelon salad with pickled rind
- **Grilled Asparagus** slow roasted shallots, chanterelle mushrooms, bacon lardon, poached organic egg
- **Roasted Beet Ravioli** blue cheese, braised field greens, sage white wine butter sauce, beet jus

Entrees

- **Olive Oil Poached New England Cod** olive tapenade, braised fennel, roasted fingerling potatoes, spinach
- **Grilled Skirt Steak** slow roasted shallots, red wine jus, fingerling potato & mushroom hash (\$5 additional, each)
- **Fresh Made Fettuccine, Chorizo & Shellfish Beurre** shrimp, scallop, mussels, Roth Kase Gran Queso
- **Asparagus Risotto** wild mushrooms, shaved parmesan & fresh parsley
- **Grilled Berkshire Pork Chop** mustard marinade, onion confit, baby carrots, spaetzle with wild onions & peas

Dessert

- **Red Wine Poached Pear** Goredawnzola blue cheese, candied walnuts & red wine reduction
- **Apple Galette** vanilla ice cream
- **Chocolate Torte** raspberry coulis, crushed pistachios & Chantilly cream

BISTRO TEN 18

private gatherings contract

ELEGANT \$55 per person, Select two 1st course options, three entrée options, two dessert options

1st Course

- o **Seared Sea Scallops** seasonal mushrooms, spring peas, potato rosti
- o **Lobster Bisque** fresh lobster meat, sherry, cream
- o **Country Ham & Crispy Poached Egg** shaved aged gouda, seasonal greens, snap beans, Dijon vinaigrette
- o **Cedar Roasted Shrimp** roasted beet, ricotta & blue cheese ravioli, sage butter
- o **Blue Crab Cake** romesco sauce, salad of frisee, radish, haricots verts & dijon vinaigrette

Entrees

- o **Seared Gulf Shrimp** barley pilaf, sautéed spinach, blue cheese, brandy reduction
- o **Grilled Filet Mignon** red wine demi glace, crispy shoestring onions, Yukon gold potato puree, sautéed spinach
- o **Grilled Local Striped Bass** roasted spring vegetables, sage white wine reduction
- o **Grilled Lamb Chops** red wine reduction, haricots verts, celeriac puree
- o **Roasted Hudson Valley Duck Breast** red wine reduction, browned haruki turnips with pink peppercorns, braised seasonal greens, grilled scallion

Dessert

- o **Chocolate Molten Cake** whipped cream
- o **Crème Brulee**
- o **Selection of American regional cheeses**
- o **Classic New York Cheesecake** red wine marinated cherries

DRINKS

Whites

- o **House** Chardonnay 28.00
- o **Indaba**, Sauvignon Blanc, South Africa 32.00
- o **Bourgeois Family**, Chardonnay, France 38.00

Water

- o **Still** per bottle 8.00
- o **Sparkling** per bottle 8.00

2 Hour Open Bar Package

- o **\$18 per person (\$3 additional per extra hour)**
- o **\$22 per person (\$3 additional per extra hour)**
- o **\$30 per person (\$5 additional per extra hour)**

Reds

- o **House** Merlot 28.00
- o **Manon** Tempranillo, Castilla, Spain 36.00
- o **The Pinot Project**, Pinot Noir, California 42.00

Sparkling Wine

- o **Graham Beck** Brut, South Africa 44.00

Additional Beverages

- o Add all other requested beverages to final bill (liquor, beer, sodas, coffee & tea)

name _____ telephone _____ email _____

address _____ city, state, zip _____

date of reservation _____ time of reservation _____ # of Guests _____

credit card # _____ exp. _____ signature _____

The number of guests indicated is considered the minimum number of guests. The host/hostess will be charged for this minimum number at the selected per person price in the event less guests attend the event. The number of guests may be changed with written notice prior to 7 days of the event.

\$20 per person will be charged in the event of cancelation within 7 days of the reservation.

All charges will be added to the credit card provided within this agreement.

18% Gratuity and 4% Administrative Fee added to all bookings.

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American bistro