



Upstairs at the Bistro

Seated Dinner Menu

Price listed includes all of the following:

Chef's Specialty Appetizer

Soup or Salad

Warm Grilled Focaccia with Herbed Dipping Oil

Main Course

Dessert

Soft Drinks, Coffee and Tea

Room rental, alcohol, sales tax and gratuity additional

Selections

Salad

Chopped Salad

Antipasto

Caesar

Mixed Green

Soup

Seasonal selections

Dessert

All desserts are made on site

Coconut Colada Cake

Peanut Butter Ice Cream Pie

NY Style Cheesecake

Seasonal Fruit Pie

Belgian Chocolate Cake

White & Dark Chocolate Brownies with Tahitian Vanilla Gelato

Bananas Foster

Polenta Poundcake with Berries Reduction

Chef Special



ENTREES

Beef Tenderloin - prepared with either a Merlot reduction sauce , Parmesan Butter and Balsamic Drizzle or Florentine \$35

Mini Meat Loaves wrapped with bacon or with Brown Gravy \$ 24

Open Faced beef Wellington on housemade puff pastry \$35

Tuscan Beef– tender slow roasted beef braised in a tomato, mushroom and red wine sauce \$25

Prime Rib *market price*

Roasted Beef with Rosemary Jus \$28

Texas Style Flank Steak Chili with Corn Bread Muffin \$28

Grilled Far East Flank Steak in our Asian Sesame, Soy marinade \$28

Sliced Roast Beef with Brown Gravy \$21

Yankee Pot Roast served over a bed of buttered noodles \$22

NY Strip Steak with Pt Reyes Blue Cheese, caramelized onion and bacon \$30

Chicken

Lemon Chicken– boneless breast served with a lemon, olives and caper white wine sauce \$24

Marsala– boneless breast of chicken in a Marsala cream sauce \$24

Napa Style (or signature)- boneless breast of chicken bathed in a poached garlic and Dijon glaze, spiked with our Napa Valley spice, cibatta bread crumbs and parmesan cheese \$24

Stuffed Chicken Breast– with herb cheese and ham \$25 (example, we offer a variety of fillings)

Chicken Parmigiano– house prepared seasoned bread crumbs on thinly sliced boneless chicken breast over pasta \$27

Tequila Chicken stuffed w/ Cheese and Roasted Poblano's \$25

Italian Style Cordon Blue– Chicken Parmesan with a layer of herbed ricotta, sauteed eggplant topped with Mariana and Fresh Mozz \$26

Pork

Herb Roasted Pork Loin with Caraway Sauerkraut \$23

Roasted Pork rolled with Spinach and Roasted Peppers \$24

Pulled Pork \$23

Sausage with Peppers and Onion over Penne \$21

Fish & Seafood:

Sugar Roasted Diver Scallops over Caramelized Onions– it's a hit at every party \$31

Salmon with Orange Soy Glaze \$29

Shrimp Scampi with Rice or Pasta \$31

Grilled Chilean Sea Bass \$30

Roasted Shrimp \$30

Lemon Parmesan Flounder \$30

Red Snapper in a Pouch– with tomato and lemon slices \$32

Crab Cake— Traditional, Caribbean or Greek \$31

Lobster Alfredo \$32

Grilled or Steamed Lobster Tail *market price*

Vegetarian

Roasted Vegetable Baked Penne– with our own marinara sauce and house made fresh mozzarella \$25

Mac & Cheese– with aged cheddar, Swiss, Parmesan and a hint of white wine and cherry tomatoes \$25

Mediterranean Shepherds Pie– roasted vegetables finished with a rosemary polenta crust \$21

Eggplant Parmesan– lightly breaded and sautéed in a San Marzano tomato sauce and fresh mozzarella with Pasta \$22

Ravioli– housemade with choice of filling \$24

Bengali Curry– over Jasmine Rice \$23

Misc.

Traditional Turkey Dinner \$22

Stuffed Portabello Mushrooms—with seasoned turkey and Pt Reyes Blue cheese \$22

House Cured Pastrami with Coleslaw \$25

Bistro Burger \$18

Spaghetti & Meatballs \$21

Pasta Party \$23– unlimited table service of the 3 special pasta selections

Accompaniments (select 2)

Roasted Potato, Smashed Potatoes, White Cheddar Mashed , Potato Gratin, Fresh Cut French Fries,
Baked Stuffed Potatoes, Seasoned Rice, Creamy Baked Farro
Green Beans, Roasted Corn, Broccoli with Lemon Cream Sauce, Zucchini & Tomato Gratin, Sugar Roasted Carrots,
Brussel Spouts with bacon and apples, Creamy Cauliflower, Roasted Broccoli, Peas with Caramelized Onion

For an informal dinner experience you may choose our

Italian Family Style Dinner

This meal is served family in large bowls passed amongst your guests

Antipasto

Traditional Sunday Italian "Gravy"

Hearty meal of slow simmered in tomato sauce or "gravy" with Meatballs and Italian sausage

Pasta

Chicken Parmesan

Warm Focaccia with herbed dipping oil

Dessert

\$24.95 per guest++

This dinner package includes dessert, soft drinks, coffee and tea

Lunch Menu

Includes soft drinks, coffee, tea and dessert

Room rental, sales tax and gratuity additional

Select from our

Seated Dinner Menu or Family Style Dinner

Available for lunch only

Soup, Salad and Sandwich \$17.50 per guest

Choice of any 2 items

Menu designed for your event featuring seasonal fruits and vegetables

Pasta Party

Choice of Caesar Salad or Antipasto

Followed by unlimited service of 3 daily pasta specials

\$19 per guest

Prices subject to change

Effective 1/1/10

How do I book and event **Upstairs at the Bistro?**
Call our event planner at 484-851-3220 to discuss all the details
They will have the answer to all your questions

A few facts

Room Rental Fee \$125

Includes our basic linen, china, glassware

We will happily rent any additional items needed for your event at an additional charge

Alcohol Service

Select either **Host or Cash Bar**

Cash Bar

Guests pay for their drinks

or

Host Bar

Host runs a tab based on consumption

Special wine and cocktail pricing for private events

Menu Selection

Host pre-selects up to 3 entrée's (based on size of group.) Guests will order their selection at the table

Our main dining room is also available for private events.

Breakfast, Brunch or Lunch Monday-Sunday until 5pm.

Dinner Sunday or Monday

Ask your planner for details