



Upstairs at Sagra Bistro Holiday Menu Selections

Dinner Includes: Chefs Specialty Appetizer, Choice of Salad, Focaccia, Gelato, Soft Drinks, Coffee & Tea

Salad (Select 1)

Chopped Salad, Caesar, Mixed Green, or Greek

ENTREES

Filet Mignon \$ 35

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

Roasted Beef with Rosemary Jus \$28

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

House Smoked Beef Brisket \$28

Chicken

Lemon Chicken— boneless breast served with a lemon, olives and caper white wine sauce \$25

Marsala— boneless breast of chicken in a Marsala cream sauce \$25

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 \$25

Stuffed Chicken Breast— with spinach, roasted peppers and cheese \$25 (example, we offer a variety of fillings)

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

Pork

Herb Roasted Pork Loin with Caraway Sauerkraut \$25

Roasted Pork rolled with Spinach and Roasted Peppers \$25

Pork Chop Rib Steak \$28

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 over Pasta \$31

Lemon Parmesan Flounder \$30

Crab Cake— Traditional, Caribbean or Greek \$31

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

Eggplant Parmesan— lightly breaded and sautéed in a San Marzano tomato sauce and fresh mozzarella with Pasta \$25

Ravioli— Spinach and Ricotta with a Basil Cream Sauce \$25

Hand Rolled Pici Pasta with choice of sauce \$27

Gnudie \$25

Misc.

Traditional Turkey Dinner \$25

Stuffed Portabello Mushrooms— with seasoned turkey and Pt Reyes Blue cheese \$25

Spaghetti & Meatballs \$25

Vegetable Napoleon \$25

Accompaniments (select 2)

Roasted Potato, Smashed Potatoes, White Cheddar Mashed, Potato Gratin, Seasoned Rice, Green Beans, Roasted Corn, Zucchini & Tomato Gratin, Sugar Roasted Carrots, Roasted Broccoli

For an Italian dinner experience you may choose our

Italian Family Style or Buffet 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

House Made Focaccia

Dessert

\$26.95 per guest

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

Italian Pasta Party

Choice of Caesar Salad or Antipasto

House Made Focaccia Bread

Followed by unlimited service of 3 daily pasta specials

Dessert

Coffee, Tea and Soft Drinks

\$23 per guest

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

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

Important Information

Room Rental Fee \$125

Bartender Fee \$75

6 % sales tax and 20% gratuity added to your check

Includes our basic linen, china, glassware... everything you need for the party

We will happily rent any specific items not in our inventory 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

Prices subject to change

Effective November 15 through December 31, 2010