

Boxed Lunches

Boxed Lunch Full sandwich choice of a side salad or chips and a cookie. \$10 Gluten or Dairy Free Items Available. **Premium Boxed Lunch** Includes full sandwich, chips or a side salad, orzo pasta salad and a cookie \$12

Options include but are not limited to:

Ham and Brie with Cabernet Dijon on Focaccia
Chicken Caesar Wrap
Waldorf Chicken Salad on Toasted Wheatberry
Turkey Bacon Avocado Wrap
Santa Fe Chicken and Quinoa Wrap
Turkey, Bacon and Tomato on Wheatberry
BBQ Chicken Wrap
Turkey Pesto on Wheatberry
Chicken Bacon Ranch Wrap
Buffalo Chicken Wrap
Ham & Swis with Horseradish Dijon on Wheatberry

Afternoon Meeting Pick Me Ups

Afternoon Pick Me Up for 6 \$28

½ Gallon of Lemon Ginger Iced Tea
6 Bottles of Water
8 Assorted Cookies

Afternoon Pick Me Up for 10-12 \$45

1 Gallon of Lemon Ginger Iced Tea
12 Bottles of Water
12 Assorted Cookies

Afternoon Pick Me Up for 15 \$56

1½ Gallon of Lemon Ginger Iced Tea
15 Bottles of Water
15 Assorted Cookies

Afternoon Pick Me Up for 25 \$95

2 Gallons of Lemon Ginger Iced Tea
25 Bottles of Water
25 Assorted Cookies

Substitute Gluten Free Monster Bar +\$0.50 each

Appetizers/ Afternoon Snacks

Priced Per Person Based on Selection & Duration of Event.

- Goat Cheese Stuffed Bacon Wrapped Figs (GF)
- Cheese Platter with Fruit & Crackers
- Shrimp Cocktail (GF)
- Crab & Avocado Salad on a Wonton Crisp
- Sausage & Rice Stuffed Mushroom Caps (GF)
- Sesame Chicken Wonton Cups (Cold)
- Egmont Cheese, Caramelized Onion & Chicken Puffs
- Pulled Pork Sliders
- Blueberry BBQ Little Smokies
- Fire Roasted Tomato Jam Palmiers (V)
- Crudites with Dill, Ranch or SW Bacon Dip (GF)
- Chorizo Croquettes with Tomatillo Salsa
- Buffalo Chicken Dip
- Chicken Empanadas
- Black Bean Jalapeno Hummus
- Corned Beef Wonton Cups
- Mini Yukon Potato Skins with 24hr Braised Beef
- Turkey, Arugula, & Boursin Tea Sandwiches
- Spinach Dip
- Mini Soft Pretzels with Beer Cheese Dip
- Hummus & Pita Chips (V)
- Tomatillo Marinated Flank Steak Mini Panini
- Maple Bacon Sweet Potato Bites (GF)
- Fruit Platter
- Mini Meatball Sliders
- Baked Blackberry Brie
- Apples and Almond Fruit Dip
- House Made Chex Mix
- Seasoned Popcorn
- Caramel Cashew Blondie Bites
- Brownie Bites

We are happy to create a custom menu for your event!

Buffet Service

Baked Potato Bar- broccoli, cheese sauce, black bean chili, shredded cheddar cheese, bacon crumbles, green onions, salsa, sour cream, and butter. Includes tossed salad, dinner roll and butter. \$8.50pp

Hot Casseroles- Stuffed bell peppers, Cheesy Chicken & Broccoli with rice, Cheddar baked mac & cheese, covatini pizza bake. Served with house salad, focaccia and butter. 1 Entrée \$9pp, Two Entrées \$11pp

Build Your Own Hot Sandwich- BBQ pulled pork, BBQ Pulled Chicken or Braised Brisket served with chips and salad. \$9.50pp

Salad Bar- Diced ham, grilled chicken, broccoli, carrots, red onion, tomatoes, cucumbers, green peppers, cheddar cheese, croutins, & croutons with dressing, focaccia and butter. \$8.00pp

Bistro Pepper Jack Mac & Cheese- Spicy pepper jack and white cheddar cheese sauce with broccoli and caramelized onions with a side of parmesan topping, house salad and rolls with butter. \$11 add grilled chicken \$2 pp

Chicken Pesto Farfalle -Farfalle pasta tossed in a light Parmesan & pesto cream sauce with fire roasted tomatoes, peas, broccoli & grilled chicken with house salad and focaccia. \$12pp

Disposable serveware available upon request.

Contact Chef Hannah at
Brittany@BistroNineteen.com for all
your catering needs.