

# *Birch Street Bistro*

## **Catering Menu**

### *Appetizers*

Mini calzones  
Shrimp cocktail  
Coconut shrimp  
Chicken skewers  
Stuffed mushrooms  
Antipasto platter  
Caprese platter  
Cheese platter  
Bacon wrapped scallops  
Smoked salmon with pesto  
Spinach feta poppers  
Salmon and goat cheese croquettes

### *Sandwiches*

Wraps:  
Ham, Turkey, Roast Beef  
Pressed:  
Chicken pesto  
Portobella, goat cheese and tomato  
Proscuitto, tomato and fresh mozzarella

### *Salads*

Pasta Salad  
Potato Salad  
Fruit Salad  
Spinach Salad  
Mixed Greens

### *House Made Soups*

Wild Mushroom  
French Onion

Seafood Chowder  
Tomato Soup

### *Sides*

Potatoes: Roasted, Baked and Mashed  
Veggies: Steamed, Roasted and Sauteed  
Rice: Pilaf, Wild and White

### *Chicken*

Roasted Chicken  
Chicken Cacciatore  
Chicken Parmigiano  
Stuffed Chicken  
Chicken Picatta  
Chicken Marcelo  
Picante Bistro's  
Coconut crusted Chicken

### *Fish*

Baked Stuffed Cod  
Sole Florentine  
Tilapia with a sun dried and walnut crust  
Peppercorn encrusted Salmon  
Swordfish in an orange reduction sauce  
Herb marinated Haddock  
Sea Bass with a mango and tomato salsa

### *Pork*

Roast Pork Loin with an orange mustard sauce  
Grilled Pork Chop with an apple cider reduction

### *Beef*

Filet Mignon  
Steak Tips  
NY Sirloin  
Lamb Chop

Veal

Choose the sauce:

Red wine reduction, fresh herb marinade, wild mushroom sauce, five-spice  
demi glaze, peppercorn encrusted

## *Bistro Pasta*

Choose your pasta, sauce and topping

Penne

Farfalle

Linguini

Ravioli

Lasagna

Alfredo

House made tomato Pesto

Roast tomatoes

Meat sauce

Bolognese

Vodka sauce

White wine butter

Shrimp

Sausage

Chicken

Seasonal Veggie