

3102 S. 24th Street, Kansas City, Kansas 66106



Summer 2022

Catering

# MENU

Fresh, innovative & flavorful creations  
by Chef Joe Birch

From the former Avenues Bistro—Brookside  
DELIVERED & SERVED TO YOU

Can't decide or need guidance on how much  
food will ensure your guests are satisfied?  
Call or email us, or submit a Contact Form at  
[www.bistrocatering.com](http://www.bistrocatering.com)  
We will call you to complete your order.

Catering Manager  
Martha Valencia  
816-372-0560  
[orders@bistrokccatering.com](mailto:orders@bistrokccatering.com)

Please consult menu regarding which foods  
have order minimums.  
All catered foods may be:

**1. Picked up**  
3102 S 24th Street  
Kansas City, KS 66108

**2. Delivered & Dropped-Off**  
\$50 (depending on location)

**3. Delivered & Set-up**  
\$150 (depending on location)  
Served in disposable containers.

**4. Delivered, Set-up & Served**  
\$125 (depending on location)  
\$125 per hour+ Gratuity/per server

All food and drinks are served in disposable containers unless  
requested otherwise by customer for an additional fee.

**\*\*Please let us know at the time of ordering about any food aller-  
gies in your group so they can be accommodated.\*\***

**Thank you for trusting Bistro KC Catering for your event!**

# Small PLATES

Whether you call it tapas, hors d'oeuvres or appetizers, these smaller entrees will go over big with your crowd.

You may select just one or two as appetizers for your delivered or catered Buffet or Stations, or piece together any 3+ selections for a Tapas Party that is sure to please.



## CHICKEN

### Chicken Kabobs'

Grilled chicken skewered w. mushrooms, peppers & onion

### Chicken Involtini

Chicken breast, fresh sage, asparagus.

### Meatballs

Choice of: Au poivre, Swedish, or Asian-inspired flavored chicken meatballs.

### Blackened Chicken Skewers

Zesty grilled chicken chunks loaded onto skewers.

### Lemon Garlic Chicken Skewers

Chicken breast, cubed and smothered in a white wine, garlic and lemon herb sauce then grilled and skewered.

### Saltimbocca Rolls

Chicken breast roulade, prosciutto and Havarti.

## LAMB

### Meatballs

Choice of: Au poivre, Swedish, or Asian-inspired

Choice of 3 **\$12/person**

Choice of 4 **\$15/person**

Choice of 5 **\$20/person**

Choice of 6 **\$25/person**

Choice of 7+ **\$30/person**

## SEAFOOD

### Ceviche

Chopped, citrus-cured shrimp, tomato, onion, jalapeno, served with pita or tortilla chips.

### Shrimp Puff Pastry

Shrimp and spinach artichoke dip baked atop puff pastry.

### Lobster & Shrimp Sliders

Martha's Vineyard Aioli, Greens.

### Crab Guacamole\*\*

Real lump crab, avocado, tomato.  
\*\*Market price)

### Shrimp Cocktail\*\*

Chilled jumbo shrimp served on ice with cocktail sauce. (\*\*Market price)

### Crab & Avocado Crostade\*\*

Crab salad and avocado on toast  
(\*\*Market price)

## SEAFOOD

### Lobster Mac & Cheese\*\*

Creamy macaroni and cheese, loaded with real lobster (\*\*Market price)

### Crab-Stuffed Mushrooms

Shrimp, risotto and parmesan blended into crispy croquettes

### Bacon-Wrapped Shrimp

Shrimp generously wrapped in bacon, baked crispy with an Asian glaze

### Shrimp Gratin

Sauteed Shrimp, white wine butter sauce and parmesan gratin

## BEEF

### Meatballs

Choice of: Au poivre, Swedish, or Asian-inspired beef meatballs

### German Beer Brats

Beef brats in puff pastry, served with beer cheese sauce, and German mustard

### Filet Kabobs

Filet steak skewered with mushrooms, peppers & onion

## PORK

### Bacon-Wrapped Dates

Plump dates generously wrapped in bacon then drenched in a glaze of brown sugar, madeira, red pepper, and balsamic vinegar, baked to perfection.

### Bacon-Wrapped Shrimp

Shrimp generously wrapped in bacon, baked crispy with an Asian glaze

### Marsala Mushrooms

Berkshire pork sausage & blue cheese stuffed mushrooms in marsala reduction

### Prosciutto-Wrapped Asparagus

Asparagus wrapped in prosciutto and champagne butter

## HANDHELDS

### Filet Sliders

House-ground filet burger and burger sauce on a crispy slider bun

### Filet Tips Cabreles

Filet tips, mushrooms, blue cheese, sherry butter, flat bread



## VEGETABLES

### Skewered Tortellini

Cheese tortellini, marinated and skewered

### Artichoke Gratin

Creamy, cheesy artichoke dip with fried pita chips

### Caprese Puff Pastry

Mozzarella, tomato and fresh basil atop puff pastry

### Artichoke Puff Pastry

Creamy artichoke dip baked atop puff pastry

### Herb Cheese

#### Stuffed Tomatoes

Cherry tomatoes delightfully stuffed with herbed cream cheese

### Bruschetta Sampler

Brie and Queens Blend, Caprese

### Brie & Mushroom Cobbler

Brie, Port Salut and Mushroom, Ciabatta

## FRUIT

### Fresh Fruit Kabobs

Skewers with generous chunks of seasonal fresh fruits



## PASTA

### Four Cheese Mac & Cheese Cups

Gouda, Gruyere, Parmesan, Pecorino Romano

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your guests are satisfied?

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# Platters

Platters are the budget-friendly way to feed a crowd. Order as many as you'd like in your preferred variety and we will make your simple event look like a well-catered affair while you sit back and enjoy your guests.

## Seasonal Fruit Platter

Strawberries, grapes, assorted melon and other seasonal fruits.  
\$40. Serves 8-10.

## Cheese Platter

Cheddar, Swiss, Colby Jack and other fresh cut cheeses, served with bread and crackers of choice.  
\$55. Serves 8-10.

## Gourmet Cheese Platter

Havarti, Gruyere, Vermont White Cheddar, Gorgonzola, Mozzarella and other deluxe hard and soft cheeses. Served with pita chips, naan bread or assorted crackers.  
\$100. Serves 8-10.

## Fruit & Cheese Platter

Strawberries, grapes, and assorted seasonal fruits, with Cheddar, Swiss, Colby Jack and other fresh cut cheeses. Served with bread and crackers of choice.  
\$55. Serves 8-10.



## Sandwich Platter

Sliced turkey, ham and roast beef, with cheddar and Swiss cheese, shredded lettuce, sliced tomatoes, and white or wheat sandwich buns. Served with packets of mayo and mustard.  
\$65. Serves 8-10.

## Vegetable Crudites Platter

Celery, carrots, broccoli, cauliflower and other seasonal vegetables, accompanied by three of our house-made dressings and aiolis.  
\$45. Serves 8-10.

## Mediterranean Platter

Genoa salami, artichoke hearts, Sicilian olives, sun-dried tomato goat cheese spread, sun-dried tomatoes, tapenade, and pecorino Romano.  
Served with ciabatta and flatbread.  
\$50. Serves 8-10.

## Shrimp Cocktail Platter

Generously-sized shrimp, steamed and peeled with tails on. Served with house-made cocktail sauce.  
\$\$ Market Price. Serves 8-10.







# Bistro BOXES

Corporate boxed lunches, done your way. If you don't see the combination you are looking for, just ask and we will create a box that works for your team, office, or corporate event.

## **\$12 Standard Bistro Boxes**

**Standard Sandwich or Wrap + Side + Homemade Cookie or Brownie of Choice**

### **Standard Options**

Meats: Ham / Turkey / Roast Beef / Two-Meat Combo  
Cheeses: American / Cheddar

\*\* All sandwiches served with lettuce, tomato and choice of mayo, mustard, or BBQ sauce.

### **Standard Sides**

Whole Fruit (apple or grapes), Fruit Cup (assorted seasonal fruits), Potato Salad, Pasta Salad, or Plain Potato Chips

### **Standard Breads**

Deli White or Wheat, Hoagie Roll, Flour Tortilla Wrap

## **\$15 Premium Bistro Boxes**

**Premium Sandwich or Wrap + Premium Side + Homemade Cookie or Brownie of Choice**

### **Premium Options**

Meats: Three-Meat Combo (Ham, Turkey & Roast Beef), Pastrami, Roast Chicken, Burnt End

### **Premium Sides**

Small House, Caesar or Spinach Salad OR Variety Chips (Kettle, Sun Chips, Etc.)

### **Premium Breads**

Deli White or Wheat, Hoagie Roll, Sourdough, Croissant, Flour or Sun-Dried Tomato Tortilla Wrap

## **Dessert Options**

Cookies: Chocolate Chip, Sugar, Oatmeal Raisin, Snickerdoodle, M&M Fudge Brownies

# Stations

Stations are the most fun way to serve your crowd! Just select a theme and we put it all together. With Stations, your simple event can look like a well-catered affair, while you can leave the cooking to us and enjoy your guests! Call for pricing for your crowd.

**GUEST MINIMUM:** 40 or more people

## Pasta Station

Choose your favorite 3 entrees or upgrade to 4 or more entrees for an additional charge.

**Carbonara Rigatoni** Traditional house-made rigatoni noodle made with eggs, Parmigiano-Reggiano cheeses, cured pork, and black pepper.

**Spaghetti** Traditional spaghetti noodle with our house-made tangy marinara sauce.

**Pesto Radiatore** Among the crinkliest of pasta, shaped in layers like a ruffled skirt, perfectly designed to grab onto our creamy, zesty white pesto sauce.

**Fettucini Alfredo** Long flat noodle you love tossed with generous amounts of creamy Parmesan cheese and butter.

**Shrimp Scampi** Succulent whole shrimp sauteed in a garlic butter sauce. Can be served over spaghetti.

**Lobster Ravioli** Rich lobster chunks blended together with real cream and sauteed onions then wrapped in supple, made-from-scratch egg pasta and cut into individual ravioli shaped

*All selections served with choice of garlic toast or breadsticks.*



## Taco or Nacho Station

Choose 7 total items or upgrade to 8+ for an additional charge.

**Meats** seasoned ground beef, pork carnitas, grilled chicken, carne asada

**Shells** Taco: hard corn shells, tostadas, soft corn tortillas, soft flour tortillas, Nacho: tortilla chips

**Cheeses** cheddar, Monterey jack, Colby-jack, fontina

**Salsas** mild, medium and hot red salsa, corn salsa, pico de gallo, salsa verde

**Toppings** lettuce, tomato, sour cream, guacamole, black olives, cilantro, chopped onion, nacho cheese, fresh or charred jalapeno peppers

**Side Dishes** black beans, pinto beans, Spanish rice, cilantro-lime rice, refried beans, 7-layer taco dip, or individual bags of Fritos for walking tacos

*All selections served with chips and salsa and queso fresco.*



## Mac & Cheese Station

**Macaroni** has never had it so good! This Station comes with a heaping helping of this well-known and always-loved bent elbow noodle, along with everything you could ever want to put on it! Choose 7 total items or upgrade to 8+ for an additional charge.

**Sauces:** Creamy Cheddar, Alfredo, Pesto, Sour Cream, Hot Sauce, Buffalo

**Meats:** Bacon, Prosciutto, Diced Ham, Grilled or Fried Chicken, Pulled Pork, Ground Beef, Shrimp, Lobster/Crab\*\* (Market Price),

**Extra Cheeses:** Cheddar, Pepperjack, Blue Cheese Crumbles,

**Veggies:** Chives, Tomatoes, Mushrooms (raw or cooked), Onion (raw or cooked), Broccoli,

**Breads:** Bread crumbs, Hot Cheeto Crumbs, Crushed Nacho Cheese Doritos

All selections served with your choice of garlic toast or garlic breadsticks.



## Table Charcuterie Station

A beautiful table-sized display to generously serve your crowd of 40+ with a wide variety of deli meats, hard and soft cheeses, crispy bite-sized veggies, nuts, fruits, dips, spreads, chocolates and more.

Call to discuss your preferences.

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## Carving Station

Choose your favorite 1-2 meats or upgrade to 4 meats for an additional charge.

**Prime Rib**  
**Ham**  
**Turkey**  
**Roast Beef**

All selections served with mashed potatoes, gravy of choice, green beans, and hot rolls.

Call to discuss your preferences.

## Dessert Station

Choose 5 whole desserts or upgrade to 6+ for an additional charge.

### CAKES

**Chocolate Gateau** Quite simply chocolate decadence. A single, dense layer of rich, flourless chocolate cake made with the finest imported chocolates. Covered in a Kahlua chocolate ganache icing and finished with chocolate shavings.

**Rum Cream Cake** A light, moist almond cake soaked in a Mexican rum cream liqueur and finished with a rum cream syrup reduction on top.

**Key Lime Cake** Rich, dense, delectably tangy. Key lime flavored cake with a rich and creamy key lime filling, key lime icing and topped with toasted coconut.

**Orange Dreamsicle Cake** A classic old time flavor. Orange cake layered with creamy Orange Dreamsicle filling, topped with white chocolate shavings.

**Red Velvet Cannoli Cake** Red Velvet cake layered with Italian mascarpone, chocolate bits, maraschino cherries and chocolate shavings

### **Pistachio Cake**

A light, moist pistachio and toasted coconut cake filled with pistachio mousse and topped with chocolate shavings.



**Caramel Butterscotch Cake** Caramel cake layered with butterscotch mousse filling, topped with candied pecans.

**Pumpkin Spice Cake** A holiday favorite for when you can't decide between cake and pie. Pumpkin spiced cake with a pumpkin pie filling, layered with pecan mousse and topped with candied pecans. Light, moist and delicious!

### CHEESECAKES

In a league of their own, our Cheesecakes are available in the following flavors:



**Biscotti**†**Black Forest Cherry**†**Butterfinger Reese's**†**Caramel Pecan Turtle**†**Chocolate Tuxedo**†**Coconut Cream**†**Godiva**†**Hershey's**†**Lemon Raspberry**†**Oreo Dream Extreme**†**Pistachio**†**Pumpkin**†**Pineapple Upside-Down**†**Pineapple-Cherry Upside-Down**†**Raspberry**†**Red Velvet**†**Strawberry**†**Traditional Plain**—or ask for your favorite!

### SOFT DESSERTS

#### **White Chocolate Bread**

**Pudding** Homemade brioche and amaretto custard, baked and topped with a white chocolate bourbon sauce

**Crème Brulee** Caramel custard with a burst sugar crust. Additional flavors upon request.

**Chocolate Mousse** Imported white or dark chocolate with fresh seasonal berries

**Tiramisu** Hazelnut mascarpone cheese, espresso soaked ladyfingers, whipped cream and seasonal berries.

# Buffets

Whether you need a hearty meal for your daytime or evening event, Bistro KC Catering offers many of the same delicious entrees.

## LUNCH PORTIONS

25-49 people \$14.99  
50-99 13.99  
100+ 12.99

## DINNER PORTIONS

25-49 people \$16.99  
50-99 15.99  
100+ 14.99

## MINIMUM ORDER

25 people

## ORDER LEAD TIME

72 Hour Minimum

## CHICKEN

### Chicken Skewers

Seasoned grilled chunks of chicken breast served with sauces of choice. Choose from BBQ, Cajun, Lemon-Pepper, Chimichurri or Asian. Best served with rice of choice.

### Lemon Caper Chicken

Lemon butter sauce with capers over pan-fried chicken breast. Best served with pasta or potatoes of choice.

### Chicken Marsala

Pan-fried chicken, mushrooms, with a rich marsala wine sauce. Best served with salads of choice.

### BBQ Glazed Chicken

Grilled chicken breast glazed in rich barbeque sauce. Best served with potatoes or pasta and salad,

### Enchiladas

Chicken only or chicken and cheese

## PORK/VEAL

### Pork Loin

Seasoned, grilled and sliced pork loin. Best served with Yukon mashed potatoes, vegetables of choice and bread.

### Enchiladas or Carnitas

Tender, green chile-roasted pork roast wrapped in corn tortillas and smothered in cheese and rich red enchilada sauce or salsa verde, served with sour cream.

### Osso Buco

Braised veal shanks slow-cooked for a melt-in-your-mouth texture. Best served with mashed potatoes & bread.

## BEEF

### Beef Skewers

Seasoned grilled filet served with sauces of choice. Choose from BBQ, Cajun, Burger Sauce, Chimichurri or Asian. Best served with rice of choice.

### Sliced Roast Beef & Gravy

Seasoned roast beef with gravy. Best served with Yukon mashed potatoes.

### Beef Stroganoff

Filet mignon, mushrooms, garlic, onion, and cream over your choice of noodles or mashed potatoes.

### Beef Tenderloin

Seasoned and sautéed tender beef loin with mushroom, Asian glaze, Chimichurri or wine sauce. Best served with Yukon mashed potatoes.

### Enchiladas

Ground beef and cheese, wrapped in corn tortillas and smothered in cheese and rich red enchilada sauce, served with sour cream. Best served with rice of choice.



## BUILD YOUR OWN TACO BAR

### Ground Beef Only

Hard and soft shells, cheese, lettuce, tomato and sour cream with hot and mild salsas.

### Ground Beef & Chicken

Hard and soft shells, cheese, lettuce, tomato and sour cream, with hot and mild salsas.

### Gr. Beef, Chicken & Carnitas

Hard and soft shells, optional corn tortillas, cheese, lettuce, tomato and sour cream, optional chopped onion and cilantro + hot & mild salsas.

### Street Tacos

Corn tortillas, choice of ground beef, chicken or carnitas, with chopped onion and cilantro + hot & mild salsas.

Included with each option: Hard and soft shells, corn or flour soft tortillas, shredded cheese, queso fresco, lettuce, tomato, tortilla chips with hot and/or mild salsas.

## + TACO BAR UPGRADES

### Guacamole

\$3/person



## SIDE OPTIONS

### Salads

House, Caesar or Spinach Tossed Salads  
Potato Salad

### Rice

Spanish rice, Cilantro-lime rice, or white rice

### Mashed Potatoes

Yukon or sweet potatoes

### Baked Potatoes

Yukon or sweet potatoes

### Pasta

Macaroni and Cheese or Cold Pasta Salad,  
house-made pasta noodles of choice

### Vegetables

Green beans, Mixed Vegetables, Broccoli-Cauliflower Mix

### Breads

Hard or soft rolls, tortillas, sliced white or wheat breads

## DRINKS

### Sodas

\$2 each, minimum of 24

### Water Bottles

\$1 each, minimum of 24

### Iced Tea by the Gallon

\$7/Gallon. Lipton iced tea, sweetened or unsweetened.

### Lemonade by the Gallon

\$7/Gallon. Lemon juice, water and sugar

### Coffee

Price based on quantity. Premade boxed coffee with service for drop off events, Percolator with full service for served events



# Desserts

No meal is complete without dessert! You may select from any number of the following homemade creations to accompany your delivered or catered meal, or call our market & bakery to pick up your favorite today.



**Tres Leches Vanilla Cake** Vanilla cake soaked in evaporated, condensed and whole milks with a whipped cream topping. Optional: top with chocolate sauce or strawberries, or add liqueur of choice into cake.

**Caramel Butterscotch Cake** Caramel cake layered with butterscotch mousse filling, topped with candied pecans.

**Red Velvet Cannoli Cake** Red Velvet cake layered with Italian mascarpone, chocolate bits and maraschino cherries with chocolate shavings

**Pumpkin Spice Cake** A holiday favorite for when you can't decide between cake and pie. Pumpkin spiced cake with a pumpkin pie filling, layered with pecan mousse and topped with candied pecans. Light, moist and delicious!

## CAKES

8" \$15.99 Serves 6-8

10" \$34.99 Serves 12-16

**Chocolate Gateau** Quite simply chocolate decadence. A single, dense layer of rich, flourless chocolate cake made with the finest imported chocolates. Covered in a Kahlua chocolate ganache icing and finished with chocolate shavings.

**Rum Cream Cake** A light, moist almond cake soaked in a Mexican rum cream liqueur and finished with a rum cream syrup reduction on top.

**Key Lime Cake** Rich, dense and delectably tangy. Key lime flavored cake with a rich and creamy key lime filling, key lime icing and topped with toasted coconut.

**Orange Dreamsicle Cake** A classic old time flavor. Orange cake layered with creamy Orange Dreamsicle filling, topped with white chocolate shavings.

**Pistachio Cake** A light, moist pistachio and toasted coconut cake filled with pistachio mousse and topped with chocolate shavings.



## CHEESECAKES & PIES

8" \$15.99 Serves 6-8

10" \$34.99 Serves 12-16

In a league of their own, Bistro KC Catering Cheesecakes & Pies are available in almost any flavor you can dream up—ask for your favorite, whether you see it here or not.

**Biscotti**

**Black Forest Cherry**

**Butterfinger Reese's**

**Caramel Pecan Turtle**

**Chocolate Tuxedo**

**Coconut Cream**

**Godiva**

**Hershey's**

**Lemon Raspberry**

**Oreo Dream Extreme**

**Pistachio**

**Pumpkin**

**Pineapple Upside-Down**

**Pineapple-Cherry Upside-Down**

**Raspberry**

**Red Velvet (pictured here)**



## SOFT DESSERTS

Ask for pricing for your event.

### White Chocolate Bread Pudding

Homemade brioche and amaretto custard, baked and topped with a white chocolate bourbon sauce

### Crème Brûlée

Caramel custard with a burst sugar crust. Additional flavors upon request.

### Chocolate Mousse

Imported white or dark chocolate, topped with fresh seasonal berries

### Tiramisu

Hazelnut mascarpone cheese, espresso soaked ladyfingers, whipped cream and seasonal berries



**Strawberry**

**Traditional Plain**



## COOKIES/BARS

All your traditional favorites.... and anything you can imagine. Chocolate chip, Sugar, Oatmeal Raisin,

Snickerdoodle, and M&M to name just a few!  
Ask for pricing for your event.

Ask for your favorite desserts!



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3102 S. 24th Street  
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**Catering Manager:**

Annie Allen  
816-456-4919

**Head Chef:**

Joe Birch