

BLACK TRUMPET BISTRO

CATERING PACKAGES

ITALIAN INSPIRED COASTAL BISTRO CUISINE • CHEF CRAFTED • SCRATCH MADE



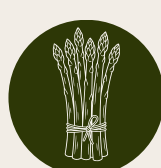



1 CHOOSE YOUR PACKAGE

→ 2 BUILD YOUR MENU

→ 3 BOOK YOUR EVENT

CLASSIC PACKAGE




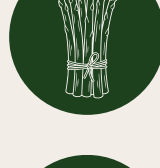

-  Choice of one soup or salad
-  Choice of up to 2 pastas or entrees
-  Choice of one side
-  House made bread

PRICING PER PERSON

Drop Off	Buffet Service	Plated Service
\$35	\$45	\$55

MOST POPULAR

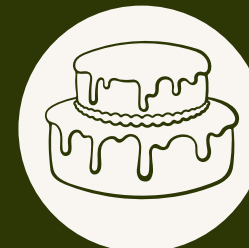
SIGNATURE PACKAGE

-  Choice of up to three appetizers
-  Choice of one soup or salad
-  Choice of up to 3 pastas or entrees
-  Choice of two sides
-  House made bread

PRICING PER PERSON

Drop Off	Buffet Service	Plated Service
\$45	\$55	\$65

ENHANCE YOUR EVENT WITH DESSERT



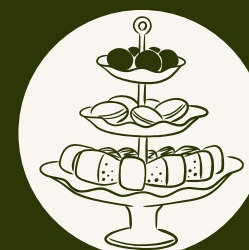
Full Custom Cakes
(12 servings minimum)
\$100/Each



Custom Cupcakes
\$3/each



Full Custom Cheesecakes
(12 servings minimum)
\$120/Each



Dessert Bar/Assorted sweets
\$12/per person



Creme Brulee
(plated service only)
\$10/each

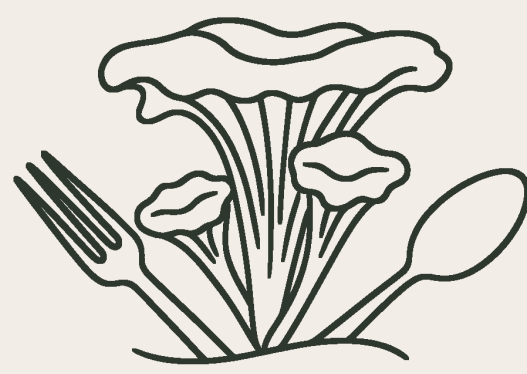


Have something specific in mind?

We are happy to create a custom menu tailored to your event.

(541) 254-9084 • blacktrumpetbistrocatering@gmail.com • <https://blacktrumpetbistro1.com/>

Prices are per person and include food preparation, delivery, setup, catering equipment and any staffing needs



BLACK TRUMPET BISTRO

CLASSIC CATERING MENU

APPETIZERS

WHIPPED RICOTTA & TOMATO CROSTINI

Grilled crostini, whipped ricotta, marinated tomato medley, balsamic glaze, flaky salt

SHRIMP COCKTAIL

Jumbo shrimp served with house made cocktail sauce

PROSCIUTTO WRAPPED DATES

Prosciutto wrapped dates filled with goat cheese, hazelnuts and finished with honey drizzle

MEATBALLS

House-made beef & pork meatballs, marinara

SKEWERS

Choice of:

- **Caprese** – Tomato, mozzarella, basil, balsamic drizzle
- **Charcuterie** – Cured meats, cheese, pickle, olive
- **Fruit & Cheese** – Seasonal selection
- **Berry** – Seasonal berries, cucumber, and mozzarella with lime drizzle

SALADS

HOUSE SALAD

Greens, cherry tomatoes, croutons, shaved parmesan, creamy balsamic dressing

CAESAR SALAD

Romaine lettuce, croutons shredded parmesan, house made caesar dressing

PICKLED BEET SALAD

House pickled beets, mixed greens, goat cheese candied walnuts, creamy balsamic dressing.

OREGON HARVEST SALAD

Mixed greens, candied hazelnuts, dried cranberries, crumbled gorgonzola, cranberry vinaigrette

Our packages are designed for convenience, but you're always welcome to order à la carte or request a customized menu for your event.

PASTA

Gluten free pasta options available

FETTUCCHINE ALFREDO (V)

Fettuccine, parmesan cream

CHICKEN CACCIATORE

Braised chicken thighs, tomato sauce, onions, peppers & herbs, served over spaghetti

PAPPARDELLE BOLOGNESE

Pappardelle, slow simmered beef & pork ragu, parmesan & basil

HAZELNUT PESTO PASTA

Linguine, Oregon hazelnut pesto, blistered cherry tomatoes and charred lemon

**Protein upgrades available*

**Can be made vegan on request*

LASAGNA

Bolognese, béchamel, ricotta & mozzarella

**Vegetarian version available*

ENTREES

STEAK MEDALLIONS (GF)

Teres major medallions, mushroom cream

GRILLED SALMON (GF)

Grilled salmon, topped with a seasonal fruit relish

ROASTED PORK LOIN (GF)

Tender roasted pork loin served with cherry & port reduction

CHICKEN ROULADE

Chicken breast, mascarpone, prosciutto, leeks and mushrooms, mustard cream

CHICKEN MARSALA

Chicken breast, shallots, garlic, mushrooms, marsala wine reduction

STUFFED EGGPLANT (V)

Ricotta, spinach, garlic & herbs, marinara, parmesan breadcrumbs

SIDES

- Garlic Mashed Potatoes
- Charred Green Beans with garlic & lemon
- Herbed Basmati Rice Pilaf
- Italian Braised Greens with pancetta and calabrian chili
- Tuscan white bean ragu with white wine, garlic & herbs
- Parmesan roasted summer squash