



# 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*

#### PROCUITTO WRAPPED DATES

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

#### MEATBALLS

*House rolled, with seasoned ground beef and Italian sausage braised in our house made 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 fully customized menu for your event.*

## PASTA

### FETTUCCINE ALFREDO (V)

*Fettuccine, parmesan cream*

### PAPPARDELLE BOLOGNESE

*Slow simmered beef & pork ragu,  
tossed with pappardelle*

### STEAK & PESTO

*Pappardelle tossed with creamy  
house-made pesto and seared  
teres major steak tips.*

### RAVIOLI (V)

*Butternut squash ravioli,  
brown butter, sage*

### ROMESCO VEGETABLE PASTA (VG)

*Cavatappi tossed in a roasted  
red pepper, almond, and  
tomato romesco with grilled  
vegetables and mushrooms*

### CHICKEN CACCIATORE

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

## SIDES

- **Garlic Mashed Potatoes**
- **Grilled asparagus**
- **Basmati Rice Pilaf**
- **Honey glazed baby carrots**
- **Roasted rosemary potatoes**

## ENTREES

### CHICKEN MARSALA

*Chicken breast, mushrooms,  
marsala wine sauce*

### GRILLED SALMON

*Grilled salmon, topped with  
a seasonal fruit relish*

### ROASTED PORK LOIN

*Tender roasted pork  
tenderloin served with  
cherry & port reduction*

### BRAISED SHORT RIBS

*Slow braised beef short ribs,  
with reduced beef jus*

## DESSERTS

### CHOCOLATE CAKE

*Dark chocolate layer cake  
with chocolate ganache*

### CHEESECAKE

*Custom cheesecake*

### TIRAMISU

*Layers of espresso-soaked  
ladyfingers and mascarpone  
cream, dusted with cocoa*

### CUPCAKES

*Custom cupcakes*