

BLACK TRUMPET BISTRO

CATERING PACKAGES

BROOKINGS, OR • CHEF CRAFTED • SCRATCH MADE



CLASSIC PACKAGE

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

\$35 / \$45 / \$55

DROP-OFF / BUFFET SERVICE / PLATED SERVICE



SIGNATURE PACKAGE

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

\$45 / \$55 / \$65

DROP-OFF / BUFFET SERVICE / PLATED SERVICE



CELEBRATION PACKAGE

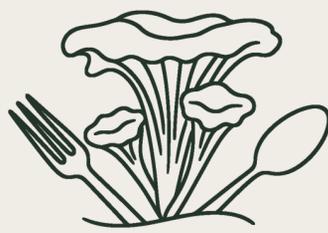
- Choose up to four appetizers
- Choose one salad or soup
- Choose up to four pastas or entrees
- House-made bread
- Choice of three sides
- Choose one dessert

\$55 / \$65 / \$75

DROP-OFF / BUFFET SERVICE / PLATED SERVICE

(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

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

FETTUCCHINE 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

STEAK MEDALLIONS

Teres major medallions with mushroom cream sauce

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