

# BLACK TRUMPET BISTRO

## CATERING PACKAGES

ITALIAN INSPIRED COASTAL BISTRO CUISINE • CHEF CRAFTED • SCRATCH MADE



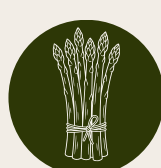



1 CHOOSE YOUR PACKAGE

→ 2 BUILD YOUR MENU

→ 3 BOOK YOUR EVENT

### CLASSIC PACKAGE




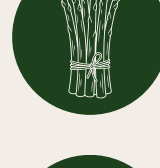

-  Choice of one soup or salad
-  Choice of up to 2 pastas or entrees
-  Choice of one side
-  House made bread

#### PRICING PER PERSON

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

### MOST POPULAR

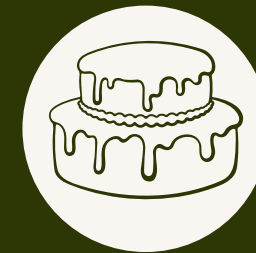
### SIGNATURE PACKAGE

-  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**

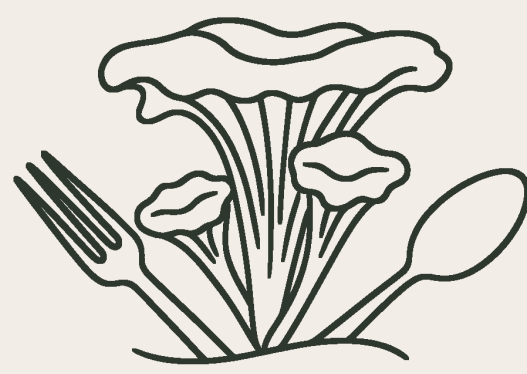


Have something specific in mind?

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

(541) 254-9084 • [blacktrumpetbistrocatering@gmail.com](mailto: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*

### **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