



BLACK TRUMPET BISTRO

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

PORK BELLY

Crispy pork belly, polenta, red pepper relish

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

SPAGHETTI & MEATBALLS

Spaghetti, marinara, meatballs, shaved parmesan

SHRIMP & PESTO

Pappardelle, house made pesto and poached jumbo shrimp

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 salsa

ROASTED PORK LOIN

Tender roasted pork tenderloin served with cherry sauce

BRAISED SHORT RIBS

Slow braised beef short ribs, with reduced beef jus

DESSERTS

CHOCOLATE CAKE

Three layer chocolate cake with chocolate ganache

CHEESECAKE

Custom cheesecake

TIRAMISU

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

CUPCAKES

Custom cupcakes