



BLACK TRUMPET BISTRO

CATERING PACKAGES

ITALIAN INSPIRED COASTAL BISTRO CUISINE • CHEF CRAFTED • SCRATCH MADE



CLASSIC PACKAGE

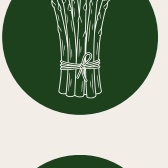
-  Choice of one soup or salad
-  Choice of up to 2 pastas or entrees
-  Choice of one side
-  House made bread

PRICING PER PERSON

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

MOST POPULAR

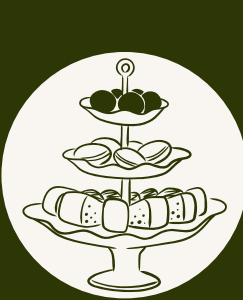
SIGNATURE PACKAGE

-  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.



BLACK TRUMPET BISTRO

CLASSIC CATERING MENU

APPETIZERS

COLD BITES

RICOTTA & TOMATO CROSTINI

Whipped ricotta, marinated tomato medley, balsamic glaze

GOAT CHEESE & STRAWBERRY CROSTINI

Whipped goat cheese, strawberry, mint & honey

SKEWERS

Choose from Caprese, Antipasto or Blackberry & Cucumber

SHAREABLE PLATTERS

SHRIMP COCKTAIL

Poached shrimp, calabrian aioli, cocktail sauce & lemon

SEASONAL BURRATA

Burrata served over seasonal accompaniments. Ask about current offerings

CRUDITE & HOUSE SPREADS

Crudite with trio of chef-selected house made seasonal spreads

WARM BITES**

STUFFED MUSHROOMS

Cremini mushrooms, artichoke, sundried tomato and ricotta

MEATBALLS

Hand rolled meatballs in marinara

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.

****Required to be passed appetizers or have chaffing dishes on appetizer display**

PASTA

Gluten free pasta options available

HAZELNUT PESTO PASTA

Spaghetti, Oregon hazelnut pesto, blistered cherry tomatoes and burrata

CHICKEN CACCIATORE

Chicken thighs, slow cooked tomato sauce, onions, peppers served over spaghetti

PAPPARDELLE BOLOGNESE

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

LASAGNA

Bolognese, béchamel, ricotta & mozzarella

**Vegetarian version available*

FETTUCCINE ALFREDO (V)

Fettuccine, parmesan cream

ENTREES

STEAK MEDALLIONS

Teres major medallions. Choice of peppercorn or mushroom cream sauce

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 MARSALA

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

STUFFED EGGPLANT (V)

Ricotta, mushrooms, artichoke hearts, sundried tomato, marinara, parmesan, breadcrumbs

SIDES

- Garlic Mashed Potatoes
- Herbed Basmati Rice Pilaf
- Tuscan white bean ragu with white wine, garlic & herbs

- Grilled Seasonal Vegetables (ask about our current offerings)
- Italian Braised Greens with pancetta and calabrian chili
- Parmesan roasted summer squash