



MONTE BISTRO

CATERING SERVICES





HACIENDA BUFFET

\$42.95 Per Person

(Minimum of 35 Guests Required)

Chips & Salsa & Chicken & Beef Taquitos
Mexican Salad with Ranch or Chef's dressing
Refried Beans with Cheese or Spanish rice
Chicken Enchiladas & Steak Picado Carnitas
Chili Relleno-Tamales - Carne Asada

Entrées

Ropa Vieja Shredded beef slowly cooked with vegetables in its own juices served with white rice, black beans and fried plantains. \$34.95/pp

Lechon Puerto Rican style pork ham leg cooked with cilantro, onions and spices. \$34.95/pp

Pollo Asada

Slowly roasted chicken marinated in Chef's special Puerto Rican recipe Served with white rice, black beans and fried plantains. \$34.95/pp

Maistas de Puerco Tender pieces of pork topped with Chef's special olive oil-garlic lime sauce, served with white rice, black beans and vucca. \$34.95/pp

A La Carte

Salads-Caesar Salad \$6.95/pp
Garden Salad \$5.95/pp
Mexican Salad \$9.95/pp

Appetizers

Carnitas. Juicy fried pork Mexican Style \$4.00 each
Mini Chimichangas \$4.00 each
Empanadas \$4.00 each
Pastelillos \$4.00 each

CLASSIC ELEGANCE FOR LUNCH OR DINNER BUFFETS (Minimum of 35 Guests Required)



All buffets are served with regular freshly brewed coffee or hot water with assorted herbal teas.

NORMANDIE DELIGHT

\$34.95 (Lunch) \$37.95 (Dinner) Per Person

- *Chicken Co Qau Vin: A Classic French Chicken Dish Composed of Mushrooms, Onion, Bacon & Various Herbs, Finished Together with Red Wine & Demi Glaze Sauce
- *Salmon Fillet with Shrimp Scampi Provincial: The Salmon is Lightly Dusted with Seasoned Flour & Grilled to Perfection, Topped with Sautéed Shrimp, Tomatoes, Garlic, Shallots & White Wine
 - *Served with Couscous
 - *Baby Carrots Glazed in Brown Sugar
- *Accompanied with Harvard Style Rice Salad
 - *Marinated Vegetable Salad
 - *Fresh Rolls & Butter

A TAST OF ITALY

\$23.95 (Lunch) \$27.95 (Dinner) Per Person

- *Mixed Seasonal Greens with (2) Dressings
 - *Antipasto Salad
 - *Chicken Parmesan
- *Served with Penne Pasta in a Creamy Pesto Sauce
 - *Cheese Tortellini with Marinara Sauce
 - *Garlic Bread

THE PHILIPPINE CUISINE

\$24.95 (Lunch) \$27.95 (Dinner) Per Person

- *Chicken Adobo
- *Sweet & Sour Pork
- *Shanghi Lumpia (Pork & Vegetable)
- Pancit with Chinese Sausage, and Stir Fried Vegetables with White Rice Noodles
- *Shrimp and Vegetables with Cream of Mushroom Sauce
 - *Steamed Jasmine Rice
 - *Fresh Rolls & Butter

ANY TIME OF DAY LUNCH OR DINNER BUFFET
(Minimum of 35 Guests Required)



All buffets are served with regular freshly brewed coffee or hot water with assorted herbal teas.

CHE BELLA ITALIA

\$27.95 (Lunch) \$29.95 (Dinner) Per Person

*Meatballs *Italian Sausage with Red and Bell Peppers *Spaghetti *Cheese Tortellini
*Bolognese Sauce *Alfredo Sauce *Marinated Vegetables *Fresh Green Salad with Italian Vinaigrette
*Oven Baked Garlic Bread

OLD WEST

\$22.95 (Lunch) \$27.95 (Dinner) Per Person

*BBQ Fried Chicken *Baked Beans *Baked Scallop Potatoes *Corn on the Cob *Cole Slaw,
*Potato Salad *Ambrosia Salad *Fresh Green Salad with Ranch Dressing *Corn Bread

SOUTH OF THE BORDER

\$21.95 (Lunch) \$22.95 (Dinner) Per Person

*Grilled Flank Steak or Chicken (choose one) Tossed with Bell Peppers, Onions, and Seasonings,
*Served with Spanish Rice, Black Beans with Cilantro *Flour and Corn Tortilla
*Accompanied By: Diced Tomatoes, Sliced Black Olives, Shredded Cheddar Cheese, Shredded Lettuce,
Sliced Jalapeños, Salsa, and Sour Cream *Served with Chef's Specialty Salad,
Tri-Colored Corn Tortilla Chips, Corn Bread

THE HUNGRY MAN DELI LUNCH

\$22.95 (Lunch) \$24.95 (Dinner) Per Person

*Chefs Soup Of The Day
*Chef's Signature Pasta Salad *Potato Salad *Seasonal Fruit Compote
*Mixed Seasonal Green Salad with Ranch and Italian Dressing
*Create Your Own Sandwich: Sliced Smoked Ham, Turkey, & Roast Beef Sliced Cheddar, Swiss & Dill
Havarti Cheeses, Lettuce, Tomatoes, Pickles, Assorted Rolls and Breads, Traditional Deli Condiments
*Assorted Cookies and Fresh Baked Brownies

THE DELI LUNCH

\$23.95 (Lunch) \$26.95 (Dinner) Per Person

*Caesar Salad with Garlic Croutons *Parmesan Cheese Served with Caesar Dressing
*Mixed Seasonal Green Salad Served with Ranch and Italian Dressing
*Seasonal Fruit Display
*Create Your Own Sandwich: Chicken Salad, Egg Salad, Tuna Salad, Sliced Cheddar and Swiss Cheeses,
Lettuce, Tomatoes, Pickles, Assorted Rolls and Breads, Traditional Deli Condiments
*Assorted Petite Cookies and Dessert Bars

THE RED CARPET DINNER BUFFET



(\$41.95 Per Person (Minimum of 50 Guests or more))

Appetizer Station

*Beautifully Landscaped Display of Seasonal Fresh Fruits and Vegetable Served with Yogurt and Ranch Dip

Assorted Rolls and Creamy Butter

Salad (Choice of One)

- *Classic Caesar Salad
- *Chef's Signature Pasta Salad
- *Chef's Choice Vegetable Medley

Sides (Choice of Two)

- *Garlic Mashed Potatoes
- *Herb Roasted Potatoes
- *Three Cheese Scalloped Potatoes
- *Rice Pilaf
- *Penne Pasta with Marinara or Alfredo Sauce (choose one sauce)

Entrees (Choice of Two)

- *Chicken Marsala
- *Chicken Piccata
- *Chicken Dijon
- *Lemon Herb Chicken
- *London Broil with Cranberry Au Jus
- *Tri-Tip with Maple Herb Sauce
- *Salmon with Creamy White Wine Dill Sauce
- *Salmon Teriyaki Sprinkled with Black & White Sesame Seeds

- *Regular Freshly Brewed Coffee
- *Hot Water with Assorted Tea Bags

*Includes Complimentary Cake Cutting Service

Prices and menus subject to change. All prices are subject to 22% service charge and applicable sales tax

THE DIAMOND CHOICE DINNER BUFFET



(\$69.95 Per Person (Minimum of 75 Guests or more))

Upon Guest Arrival.... Butler-Passed Appetizers (35 minute period)

*Prawn with a Lemon Wedge and Cocktail Sauce in a Shot Glass

*Stuffed Eggs with Smoked Salmon and Caviar

*Elegantly Designed Fresh Fruit and Veggie Display

*Wild Green Salad with Spiced Hazelnut and Goat Cheese

Sides (Choice of Two)

*Garlic Mashed Potatoes

*Herb Roasted Potatoes

*Three Cheese Scalloped Potatoes

*Rice Pilaf

*Penne Pasta with Marinara or Alfredo Sauce (choose one sauce)

Entrees (Choice of Two)

*Chicken Marsala

*Chicken Piccata

*Chicken Dijon

*Lemon Herb Chicken

*London Broil with Cranberry Au Jus

*Tri-Tip with Maple Herb Sauce

*Salmon with Creamy White Wine Dill Sauce

*Salmon Teriyaki Sprinkled with Black & White Sesame Seeds

*Regular Freshly Brewed Coffee

*Hot Water for Assorted Tea Bags

*Includes Complimentary Cake Cutting Service

THE NORTHWEST DINNER BUFFET

\$72.95 Per Person
(Minimum of 15 Guests)



Appetizer Station:

Beautifully & Bountifully Landscaped Fresh Seasonal Fruit and Veggies Served with Creamy Ranch Dressing & Yogurt Fruit dip & Spanakopitas with Tzatziki Sauce

Artisan Breads and Dinner Rolls with Creamy Butter

Salad (Choice of One)

- *Classic Caesar Salad
- * Garden Salad with Ranch or Italian Dressing
- *Tri-Colored Pasta with Feta Cheese

Sides (Choice of Three)

- *Herb Roasted Red Potatoes
- *Long-Grained Wild Rice
- *Chef's Choice of Fresh Seasonal Vegetables
- *Almond Rice Pilaf
- *Three Cheese Scalloped Potatoes
- *Garlic Mashed Potatoes
- *Green Bean Almondine

Seafood Station (Choice of Two)

- *Crab Stuffed Mushrooms
- *Decorated Whole Salmon and Dilled Cream Cheese
- *Side of Smoked Salmon
- *Iced Prawns Served with Lemon Wedges and Cocktail Sauce

Entrees (Choice of Two)

- *Baked Salmon with Roasted Pepper, Garlic and Wine Sauce
- *Slow Roasted Butcher Block Baron of Beef (Chef Attended)
- *Served with Zesty Horseradish and Au Jus Sauce
- *Chicken Cordon Bleu with a Creamy Mushroom Sauce
- *London Broil with Burgundy Mushroom Sauce
- *Roast Pork Loin Medallion with Apple Brandy Sauce
- *Crab Cakes with Berne Blanc Sauce
- *Gingered Chicken Satays with Plum Sauce
- *Chicken Piccata

Beverage Station:

- *Regular Fresh Brewed Coffee
- *Hot Water with Assorted Tea Bags

CARVING OR CHEF ATTENDED STATIONS (Minimum of 35 Guests Required)



Add a carving station to a lunch, dinner or appetizer buffet to create a perfect balanced menu!
Additional fee of \$156 per carver will apply.

***Honey Baked Ham with Pineapple Glaze**
\$17.95 Per Person

Served with Honey Mustard Sauce Accompanied By Dollar Rolls and Creamery Butter

Red Wine Marinated Steamship of Beef
\$21.95 Per Person

Served with Creamy Horseradish and Au Jus Sauce
Accompanied By Dollar Rolls and Creamery Butter

Herb Rubbed Roasted Boneless Breast of Turkey
\$16.95 Per Person

Served with Turkey Gravy and Cranberry Relish
Accompanied By Dollar Rolls and Creamery Butter

Slow Roasted Prime Rib
\$24.95 Per Person

Served with Creamy Horseradish and Au Jus Sauce
Accompanied By Dollar Rolls and Creamery Butter

Whole Roasted Sage Pork Loin
\$19.95 Per Person

Served with Warm Apple Sauce and Creamy Horseradish
Accompanied By Dollar Rolls and Creamery Butter

TRAYED OR LANDSCAPED DISPLAY (Minimum of 20 Guest Required)



Let Monte Bistro & Catering Create You a Work of Art Out of Food!

Assorted Cubed Cheeses & Meats

\$14.95 Per Person

Cubed Cheddar, Swiss and Pepper Jack Cheeses Accompanied with Pepperoni and Salami
Served with Assorted Table Crackers

A Display Of Fresh Seasonal Fruits & Berries

\$16.95 Per Person

All seasonal fresh fruits Served with a Yogurt Dip

A Display Of Fresh Vegetable Crudités

\$9.95 Per Person

Fresh Vegetables To Include Celery Sticks, Baby Carrots, Red & Green Bell Pepper Sliced
Cauliflower, Broccoli, and Cucumber Circles Served with Ranch Dip

Brie Cheese In Toasted Almonds

\$181 (Serves 5 Guests)

*Fresh Brie Covered in Toasted Almonds Wrapped in a Puffy Pastry
Served with Red Grapes and Assorted Crackers

Brie Cheese In Dried Fruits & Nuts

\$218 (Serves 25 Guests)

Fresh Brie, Covered in Dried Fruits and Pistachio Nuts Wrapped in a Puffy Pastry
Served with Red Grapes and Assorted Crackers

Imported & Domestic Cheese Display

\$17.95 Per Person

*Cheddar, Swiss, Pepper Jack, Smoked Gouda, Havarti with Dill, Greek Feta
Served with an Assortment of Crackers

Assorted Pinwheel Sandwiches

\$33.00 Per Dozen (minimum of 5 dozen)

APPETIZER BUFFET



Explore the possibilities of small bite for an open house event, gathering, or cocktail reception for an early afternoon or in the evening after 7pm

Sunset Appetizer Station \$37.95 Per Person

Beautifully Arranged Fresh Seasonal Fruit and Veggies
Accompanied with Yogurt and Ranch Dip

*Trayed Presentation: Assorted Pinwheel, Croissants and Finger Sandwiches Includes Turkey and Cranberries, Ham and Cheese, Tuna and Chicken Salad, Roast Beef and Swiss Cheese

*Cocktail BBQ Meatballs

*Teriyaki Party Chicken Drumettes

Choice of Two Salads: Garden Salad with a Raspberry Vinaigrette Dressing

*Classic Caesar Salad with Caesar Dressing

*Signature Pasta Salad

*Angel Hair Pasta with Bay Shrimp

*Accompanied By Fresh Brewed Regular Coffee and Hot Water for Assorted Tea Service

The Classic Appetizer Buffet \$47.95 Per Person

*Beautifully Arranged Fresh Seasonal Fruit and Veggies
Accompanied with Yogurt and Ranch Dip

*Imported and Domestic Cheese Board Served with Assorted Table Crackers
Fresh Tomato Basil Bruschetta (self served)

*Cocktail BBQ Meatballs

Choice of Two Salads: *Garden Salad with a Raspberry Vinaigrette Dressing *Classic Caesar Salad with Caesar Dressing *Chefs Signature Pasta Salad

*Angel Hair Pasta with Bay Shrimp

Choice of Two: *Side of Smoked Salmon Display Accompanied by Chopped Red Onions, Herbed Cream Cheese, Capers, Chopped Eggs and Tomatoes
Served with Cocktail Breads and Shaved Bagels

*Ginger Chicken Satays Served with Sweet Raspberry Pepper Sauce

*Carved Slow Roasted Baron of Beef Accompanied with Horseradish, Sliced Tomatoes, Cream Cheese and Assorted Rolls and Creamery Butter

*Accompanied By Fresh Brewed Regular Coffee and Hot Water for Assorted Tea Service

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APPETIZER A LA CARTE #1

Creative Menu Ideas For Reception and Cocktail Hours

*Grilled Vegetables

\$11.95 Per Person (Minimum of 50 People)

Roasted Red Bell Peppers, Japanese Egg Plant, In Season Squash, Portobella Mushrooms, Red Onions, Asparagus Drizzled with Extra Virgin Olive Oil and Seasoned with Italian Herbs

*Palmiers

\$35.00 Per Person (Minimum of 5 Dozen)

Sun Dried Tomato, Pesto, Feta Cheese Rolled in a Puff Pastry Sliced and Baked

*Parmesan Salad Baskets

\$28.00 Per Dozen (Minimum of 5 Dozen)

Fresh Spinach, Chopped Up Crispy Bacon, Sliced Red Onions, Sliced Mushrooms, Topped with Mozzarella Cheese and Sun Flower Seeds. Served in a Parmesan Cheese Basket and Drizzled with Balsamic Vinaigrette Dressing

*Beef Curry Salad

\$35.00 Per Dozen (Minimum of 5 Dozen)

Chopped Romaine Lettuce, Apples, Roasted Corn, Red Bell Peppers, Red Onions and Cashew Nuts, Topped with Roasted Garlic and Herb Beef Chunks. Drizzled with Chefs Special Curry Dressing

*Fresh Tomato-Basil Bruschetta

\$26.00 Per Dozen

Chopped Tomato and Basil Accompanied With French Baguette

*Spinach and Gorgonzola Stuffed Mushrooms

\$28.00 Per Dozen

*Spinach, Gorgonzola and Crab Stuffed Mushrooms

\$41.00 Per Dozen

Medium Size Fresh Mushrooms Stuffed with Gorgonzola Cheese and Shredded Crab Meat

*Spanakopita's

\$32.00 Per Dozen

Spinach and Feta Cheese Wrapped in Triangle Phyllo Dough Baked And Served Room Temperature

*Assorted Canapés

\$39.95 Per Dozen

*Spinach & Artichoke Dip

\$9.95 Per Person (Minimum of 50 People)

Served with Sliced Baguettes, Flat Bread and Toasted Pita Points

*Fruit Kabobs

\$39.95 Per Dozen

Bamboo Skewered Strawberry, Cubed Melon, Cantaloupe, and Pineapple Drizzled with a Sweet Mint Citrus Sauce

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APPETIZER A LA CARTE #2

*Dips and More

\$9.95 Per Person (Minimum of 35 people)
Hummus, Roasted Eggplant Dip, Pita Points, Baguettes,
and Table Crackers

*Whole Baked and Decorated and Salmon
\$18.95 Per Person (service 50 Minimum order)
Chilled with Cucumber and Herbed Cream Served with Sliced Baguettes

*Scottish Smoke Salmon Display
\$21.95 Per Person (service 50 Minimum order)
Served with Chopped Eggs, Tomatoes, Red Onions, Cucumbers,
Capers, Herbed Cream Cheese and Shaved Bagels

*Mini Bagel Lox
\$68.00 Per Dozen (Minimum of 5 dozen)
Mini Bagels Schemer Lightly with Herbed Cream Cheese Spread, Then Layered with Delicate Slices of Smoked Salmon,
Capers, and Chopped Red Onions Garnished with Dill Springs

Teriyaki Salmon Skewers
\$39.95 Per Dozen (Minimum of 5 dozen)
Cubed Salmon Marinated in Teriyaki Sauce Baked Then Sprinkled with White and Black Sesame seed
(Buttered Served Room Temperature)

*Cucumber Cups with Smoked Salmon
\$36.95 Per Dozen (Minimum of 5 dozen)
Cucumber Cups Filled with Smoked Salmon Mouse and Topped with Cayenne Pepper.
Grated Lemon Peel and Dill

*Party Chicken
\$317.00 (Serves 50 Guests)
(Choose One) BBQ, Teriyaki or Honey Glazed Sauce

*Beef Kabobs
\$42.95 Per Dozen (Minimum of 5 Dozen)
Skewered Marinated Cubed Beef with Imperial Onions and Red and Green Bell Peppers

*Caprese Bruschetta
\$39.95 Per Dozen (Minimum of 5 Dozen)
Sliced Buffalo Mozzarella and a Roma Tomato, a Fresh Basil Leaf, On a Toasted Crostini Drizzled
with Extra Virgin Olive Oil

APPETIZER A LA CARTE #3

*Grilled Chicken Satays

\$32.95 Per Person

Includes Thai Peanut and Tangy Barbecue

*Antipasto Bamboo Skewers

\$37.95 Per Dozen

Mozzarella Balls, Cherry Tomatoes Drizzled with Seasoned Olive Oil

*Cocktail Shrimp Shooter

\$53.00 Per Dozen

Tail on Shrimp, Lemon Slice, Leaf Lettuce Garnish with Chef's Special Sauce Served in Shot Glasses

*Ice Cocktail Prawns

\$13.95 Per Person

Cubed Salmon Marinated in Teriyaki Sauce Baked Then Sprinkled with White and Black Sesame seed
(Buttered Served Room Temperature)

*Bombay Beef Wraps

\$39.95 Per Dozen

Thinly Sliced Marinated Beef, Stuffed with Carrots and Scallions, Rolled Then Sprinkled with Sesame Seed

*Mini Char Broiled Beef Pattie Sliders

\$71.00 Per Dozen (minimum of 5 dozen order for facility only)

Fully Cooked Mini Beef Patties, Gorgonzola Cheese, Sliced Roma Tomato, Bermuda Onions, Green Leaf Lettuce,
on a Mini Bun, and Condiments on the Side

*Mini Smoked Bacon Slider

\$60.00 Per Dozen (minimum of 5 dozen order for facility only)

Crispy Smoked Bacon, Sliced Roma Tomato, Smoked Goat Cheese, Green Leaf Lettuce, On Focaccia Bread, and Condiments
on the side

*Vegetarian Slider

\$56 Per Dozen (minimum of 5 dozen)

Fresh Avocado, Alfalfa Sprouts, Diced Tomatoes, Pepper Jack Cheese and Chives On Sliced Italian Baguette, and
Condiments on the Side