



MONTE BISTRO

CATERING SERVICES



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 Fllet 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)



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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

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



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



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

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)

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