

# Bistro Select

Half Pan: Approx. 5 –6 pounds serves 9 –12 \$49.99  
Full Pan: Approx. 10 –12 pounds serves 18 –24 \$89.99

## LASAGNA

All our lasagne are made with rich egg noodles, whole milk ricotta and parmesan cheese, eggs, basil, and homemade marinara.

### TRADITIONAL LASAGNA

Made with all natural quality ingredients: fresh pasta, robust marinara, creamy Ricotta and Reggiano parmesan cheese

### GRILLED VEGETABLE LASAGNA

A great vegetarian option made with grilled eggplant, portabella mushrooms, zucchini, peppers, onions, and smoked mozzarella

### SPINACH AND MUSHROOM LASAGNA

A classic lasagna made with fresh spinach and mushrooms sautéed in extra virgin olive oil with slivered garlic

### FRIED EGGPLANT LASAGNA

A deliciously innovative creation combining crispy, breaded eggplant with a rich marinara and zesty Reggiano parmesan

### LASAGNA BOLOGNESE

A perennial favorite made with perfectly seasoned lean ground beef and all the traditional ingredients

### VEGAN LASAGNA

Our original recipe is made from roasted corn pasta, flash grilled vegetables and soy cheese- a delicious dairy free alternative to our traditional dish

## SIDE SALADS

### MIXED GREEN SALAD

A vibrant selection of crisp fresh vegetables with your choice of creamy blue cheese, parmesan peppercorn or balsamic vinaigrette  
Sm (serves 10-15) \$19.99 Lg (serves 20-25) \$32.99

### CLASSIC CAESAR

Crisp romaine, garlic butter croutons, grated imported parmesan cheese and a delicious Caesar dressing served on the side  
Sm (serves 10-15) \$19.99 Lg (serves 20-25) \$32.99

### AUTUMN AND WINTER MESCLUN SALAD

Tender greens, roasted pear, dried cranberries, red onion, crumbled goat cheese and candied walnuts with a balsamic vinaigrette served on the side  
Sm (serves 10-15) \$24.99 Lg (serves 20-25) \$39.99

### SPINACH SALAD

Baby spinach, sliced mushrooms, red onion, cucumbers, and crumbled blue cheese, served with bacon and a balsamic vinaigrette on the side  
Sm (serves 10-15) \$24.99 Lg (serves 20-25) \$39.99

### TUSCAN GREENS

Crisp mixed greens, raddichio, arugula, ripe tomatoes, artichoke hearts, kalamata olives and shaved parmesan cheese served with a red wine herb vinaigrette  
Sm (serves 10-15) \$24.99 Lg (serves 20-25) \$39.99



## BISTRO SELECTIONS

### EGGPLANT PARMESAN

Sautéed breaded eggplant, zesty marinara and fresh parmesan cheese

### CHICKEN PARMESAN

Breaded chicken breast sautéed with extra virgin olive oil, layered with zesty marinara and fresh grated parmesan and mozzarella

### DELUXE MACARONI & CHEESE

*with broccoli*  
Rich velvety cheeses and macaroni paired with crispy bacon and tender broccoli, a comforting favorite for all to enjoy  
• *Bacon may be served on the side*

### CHICKEN BROCCOLI & ZITI

Sliced chicken breast, fresh broccoli and ziti in a creamy cheese sauce

### CHICKEN MIRABELLA

Chicken thigh roasted in a red wine and balsamic reduction with prunes, olives, capers, and Tuscan herbs

### BEEF STROGANOFF

Lean ground beef with egg noodles in a smooth, savory sour cream tomato sauce

### TUNA NOODLE CASSEROLE

A homemade favorite of tender ziti, creamy sauce, fresh vegetables, and chunk tuna

### CHICKEN POT PIE

Rich gravy, carrots, peas, and onions, filled to the brim with tender white and dark meat chicken, topped with a flaky crust

### CHICKEN MARSALA

Tender white meat chicken dredged in seasoned flour, sautéed in butter and extra virgin olive oil, simmered in a rich stock with plump mushrooms and a full bodied Marsala wine

### CRISPY CHICKEN TENDERS

Crowd pleasing for kids and adults alike, served with creamy ranch dressing and a sweet and tangy barbeque sauce.  
*Crispy Chicken is also available in a spicy buffalo version served with blue cheese dressing*

### COUNTRY BEEF STEW

A hearty stew of perfectly seasoned tender beef and roasted root vegetables all smothered in a rich beef gravy, perfect for those winter nights

### TURKEY TETRAZZINI

A casserole of white meat turkey and creamy gravy over egg noodles, and topped with buttered garlic bread crumbs

### ROASTED VEGETABLE POT PIE

Sweet potatoes, carrots, leeks, parsnips, red potato, pearl onion, and celery are slowly roasted in a savory vegetarian gravy