



Fall & Winter

SEASONAL MENU COLLECTION 2026

BISTRO to go CATERING
creating extraordinary relationships through food



- Creating Extraordinary Relationships Through Food -

Spring brings reasons to gather! From corporate breakfasts, cocktail receptions, casual picnics, family barbecues, grand galas, and more.

All of life's celebrations are around the table.

WAYS TO ORDER

A variety of options to keep things simple and easy

- **Online Ordering** easy to plan anytime.
- **Phone Consultation** we would love to help you plan! if you have questions and want to talk to a staff member, just call 412-231-0218 ext. 3
- **By Email** if you have a lot of information to communicate
 - cater@bistro-to-go.com
- **In-Person** we always have time to serve you and hear your plans during café hours, located at 415 East Ohio Street, Pittsburgh PA 15212

HOW WE SERVE

Different styles to align with your vision and budget!

- **Café Pickup** Order in advance to pickup from our café or stop by for a few items. Everything is packaged and ready to serve
- **Boxed Drop-Off Delivery** Packaged and ready to serve once delivered to your location. A great balance of ease and value!
- **Delivery with Setup** Arrives ahead of your serving time. Our driver will set everything in place and ensure you are ready for your guests!
- **Full-Service Staffing** We provide staff servers and chefs to help take care of everything from the beginning of your event until the very end. A Bistro staff member can even help you coordinate extra services like rentals or bar service!

SPECIAL DIETARY REQUESTS

- **V** vegetarian • **VGN** vegan • **ND** no dairy • **NUTS** contains nuts
- **GS** gluten-sensitivity (*Celiac is of special concern due to the airborne nature as we use flour and grains in our kitchens, so we cannot guarantee a completely Celiac-safe environment*)
- **KS** Kosher-style (meat & dairy are kept separate)
 - *For fully Kosher catering, we recommend Elegant Edge. If serving a large group and only a few kosher meals are needed, we can pick up for a fee.*

Bistro To Go operates without oil fryers, allowing us to offer lighter, thoughtfully prepared options. We use only organic, antibiotic-free poultry and wild-caught sustainable seafood, and compostable servingware.

FALL/WINTER 2026

Good Morning! Simply Breakfast

Served in family-style pans & bowls

Morning Comfort

pricing per person unless otherwise noted

Savory

Bistro Grand Breakfast \$24

Pastry assortment, fresh fruit & berries, scrambled eggs, bacon & sausage, and roasted breakfast potatoes. Ketchup, cheddar cheese, or hot sauce included

Bistro Breakfast Scramble \$21

Scrambled eggs, bacon & sausage, and roasted breakfast potatoes. (GS)

Ketchup, cheddar cheese, or hot sauce included

Top Your Scramble add \$2.50 per person choose 1

- Ham & cheddar cheese (GS)
- Tomato basil bruschetta & Parmesan cheese (GS)

Quiche (serves 6-8) \$38 each

- Roasted Root Vegetable - manchego cheese, caramelized onions (veg)
- Lorraine - bacon, onion, & swiss

Sweet

French Toast Forever \$23

Brown sugar caramel cream French toast (2pcs pp), fresh fruit & berries, bacon & sausage. Add sugared pecans \$1 per person (V)

Vanilla Sugared Waffle \$16

caramelized apples on the side and real maple syrup (V)

Option: Add crispy chicken for \$7pp

the most
important
meal of the
day

Simply Healthy

Crunchy & Sweet Breakfast \$19 pp

Good morning granola (crunchy oats, sugared almonds, pecans, cranberries), fresh fruit & berries, vanilla yogurt, pastry assortment. (veg)

Breakfast Cookies \$6 (GS/VGN)

Individual Parfaits \$6 (V)

Vanilla bean yogurt topped with your choice of

- Apricot pecan cardamom or
- Dried cherries & berry crumble

Avocado Toast Packs \$15 (individually packed)

Avocado, sea salt, pico de gallo with whole grain toast (V) and two hard boiled eggs

Acai Bowl \$15 (V) (individually packed)

Acai blended with fruits, coconut milk, and chia seeds, topped with granola and berries

Protein Box \$15 (individually packed)

Two hard boiled eggs, peanut butter, whole grain toast or banana bread, cheese cubes, berries, pepitas

Overnight Oats \$10 (VGN) (individually packed)

Steel cut oats, maple syrup, coconut milk, cranberries, almonds, shredded coconut

Simple Mornings

Morning Wake-Up Breakfast \$15 pp

Pastry assortment, fresh fruit & berry bowl, chilled juice (includes cups).

Muffins on the Run \$54 per dozen

Assortment of fresh baked muffins.

- Request GS/VGN - \$6 each

Danish Pastry Tray \$72 per dozen

BISTRO to go
catering • café • community

415 East Ohio Street • Pgh, PA 15212 • 412.231.0218 x 3 • bistroandcompany.com • cater@bistro-togo.com • 8/28/26

BREAKFAST SANDWICHES

BY THE DOZEN. Delicious breakfast sandwiches on Willow Bend English muffins unless otherwise noted, wrapped individually, packaged in a family style box, \$144 per dozen.

Pork Sausage, Egg, & Cheese English Muffin

Bacon, Egg & Cheese English Muffin

Caprese English Muffin Egg, Tomato, Buffalo Mozzarella, and Basil Pesto (nut free) (V)

Tofu Scramble Wrap with tomato and vegan sausage, vegan chipotle aioli on a wrap (VGN)

ADD SIDES

Sausage pork 12 pieces \$38 (GS)

Sausage turkey 12 pieces \$38 (GS)

Bacon 24 strips \$38 (GS)

Roasted Breakfast Potatoes 10-12 servings ½ pan \$45 (GS, V)

Chobani Greek Yogurt Cups \$4.50

Granola Bags \$6.50

BEVERAGES

Coffee service Dark roast regular or decaf, cream, sugar in the raw, sweetener, eco cups \$4.50 pp

Premium Hot Tea assorted tea bags, hot water, cream, sugar, sweetener, lemon, honey, eco-cups \$3.50 pp

Coffee or tea travel box Dark roast regular. Add decaf, cream, sugar in the raw, sweetener, eco cups \$42 (8 servings)

Individual bottles fruit juice Orange juice, cranberry, or apple (includes cups) \$4.50

Flavored Pellegrino \$4.75

Bottled Spring water \$2.75

Add earth-friendly paperware (plates, napkins, utensils) \$3.50pp

Add decorative disposable heating racks (recommended 1 per hot item) \$25 each

*Delivery minimum 15 people, no minimum order for pick-up!
Increased charges incurred prior to 7:00am*



Recharge & Energize

Mid-Morning Snacks - Anytime Breaks

pricing per person unless otherwise noted

The Candy Box \$8

Assorted candy & chocolate chunk cookies
Option: add chocolate truffles \$6

Afternoon Tea \$8

Bottled iced teas, lemonade, & vintage sodas
Fruit & berry skewers with cream cheese dip
Lemon bars, chocolate brownies
Option: add petite sandwiches \$4.50

Afternoon at the Game \$8

Sea salt chips, peanuts, pretzels, popcorn,
snack bags
*Option: add mini hot dogs with ketchup, mustard, &
relish \$4.50*

Urban Party \$8

Single-serve mini cups filled to the brim!
Veggies with ranch dip
Hummus & pita
Meat & cheese
Cheese & crackers

Trail Mix Bar \$8

Granola, mixed nuts, dried fruits, chocolate
chips, chex mix

Cookies & Milk \$8

Assorted cookies & chocolate milk

Appetizer Trays

Simple Fruit & Cheese \$ 8

Hummus with veggies & pita \$6

Crudite with ranch \$7

Desserts

Gourmet cookie tray \$27/dozen

Bar cookies & brownies - chef's selection \$57/dozen

Cupcake assortment \$66/dozen

restore your *balance*
rediscover your *spark*





Sandwich Options

Bistro Artisan Sandwich Package on a Tray

choice of sandwiches • chilled side(s) • sea salt chips • gourmet cookie | with one side \$21 • with two sides \$25
includes earth friendly paperware

Bistro Artisan Individual Boxed Lunch

choice of individual sandwich • chilled side • sea salt chips • gourmet cookie | \$21
includes earth friendly paperware, fork, napkin, salt & pepper | add an extra side \$4

Individual Sandwich a la Carte \$12

unless otherwise noted

Artisan Sandwiches

all dressings and condiments on the side

Cranberry Almond Chicken Salad Crossant

Plum tomato, leaf lettuce, on a croissant (NUTS)

Classic Turkey Ciabatta

Carved smoked turkey, provolone cheese, plum tomato, leaf lettuce, mayonnaise, Dijon mustard, on a ciabatta roll

Retro French Suite Croissant

Brown sugar baked ham, Swiss, plum tomatoes, leaf lettuce, honey mustard, on a croissant

Buffalo Chicken Wrap

Buffalo chicken, pico de gallo, shredded cheddar, chopped romaine, in a wheat tortilla wrap, with ranch

The Prime Rib Sandwich

Shaved roast beef, white cheddar cheese, plum tomato, leaf lettuce, horseradish cream, on a French baguette **add \$2**

Lemon Caprese Baguette

Lemon preserve vinaigrette, fresh buffalo mozzarella, plum tomatoes, micro greens, on a French baguette (V)

Southern Club Sandwich

Carved smoked turkey, pepper jack cheese, bacon, candied jalapeños, smoky chipotle aioli, leaf lettuce, on an onion brioche kaiser roll

Chicken Cheddar Wrap

Grilled chicken, shredded cheddar, romaine, plum tomato, ranch, in a wheat tortilla wrap

Grilled Veggie Wrap

Zucchini, yellow squash, red and green peppers, roasted tomato, leaf lettuce, red pepper, hummus, balsamic vinaigrette, on a wrap (VGN)

**Gluten-free bread* add \$2 each | Wrapped with name for \$1*

The perfect lunch for those on the run! Everything is packaged and ready to go, including paper products.

Delivery minimum 15 people. No minimum order for pick-up.

Value Lunch

Simple Lunch Bag

available for pick-up only | \$13 per lunch

A simple sandwich with sliced meats & cheese on a kaiser roll with tomato, lettuce, mayo & mustard packets.
Includes potato chips, cookie, and fork & napkin.

Choice of sandwich: Turkey & Provolone • Ham & Cheddar • Cheese & Veggies

Add a fresh fruit and berry bowl or really good pasta salad for \$4 per person

Entree Salads

The perfect lunch for those on the run! Everything is packaged and ready to go, including paper products.



Salad Options



Bistro Salad Bowls to Share \$20pp
choice of two (2) salads for guests to share
one chilled side dish • naan • gourmet cookie
+ earth friendly paperware included

Bistro Individual Salad Boxed Lunch \$22pp
choice of individual entree salad
chilled side dish • naan • gourmet cookie
+ earth friendly paperware included | add an extra side \$4

add 4oz carved chicken \$5
add 4oz of salmon \$7
add 4oz of steak \$9

all dressings on the side

Individual Salads a la Carte

Apple Harvest Salad

Chopped romaine, red grapes, blueberries, vanilla-sugared almonds, dried apples, gorgonzola, apple cider vinaigrette (GF/veg)

Caesar Salad

Romaine ribbons, shaved parmesan cheese, heirloom cherry tomatoes, asiago cheese croutons, Caesar dressing (pescatarian)

Power Bowl

Shredded kale, chopped romaine, quinoa, cilantro, scallions, avocado, tomato, cucumber, chickpeas, dried cranberries, sunflower seeds, balsamic vinaigrette (GF/vegan)

Asian Wonton Salad

Romaine ribbons, shredded cabbage, crispy wontons, cucumber, edamame, toasted almonds, carrots, sesame ginger vinaigrette (veg)

Cobb Salad

Chopped romaine, avocado, heirloom tomatoes, blue cheese, bacon, egg, black olives, cucumber, cheddar cheese, creamy buttermilk ranch dressing (GF)

Pittsburgh Salad

Romaine ribbons, roma tomato, cucumber, shredded cheddar, crispy potatoes, buttermilk ranch dressing (veg)

Winter Salad

Mixed greens, pomegranate seeds, dried pears, crumbled blue cheese, pecans maple vinaigrette (veg, GF)

Artisan Simple Salad

Chopped romaine, plum tomatoes, cucumbers, balsamic vinaigrette (GF/vegan)

Delivery minimum 15 people. No minimum order for pick-up.

Chilled Sides

Select for your Sandwich or Salad package, or purchase a la carte for \$5 per person

- **Broccoli Bacon Salad** broccoli • bacon • cheddar cheese • cranberries • red onion • sweet cream dressing (GF)
- **Pasta Salad** tomato, fresh basil, mozzarella, cucumber, herb vinaigrette (veg)
- **Artisan Simple Salad** chopped romaine • plum tomatoes • cucumbers • balsamic vinaigrette (GF|vegan)
- **Fresh Fruit Bowl** (GF/vegan)
- **Tomato Cucumber Salad** cucumber • tomato • red onion • Italian vinaigrette (GF/vegan)
- **Roasted Butternut Squash Salad** roasted butternut squash • baby kale • cranberries • white balsamic & honey vinaigrette (GF/veg)
- **Cilantro, Corn & Black Bean Salad** corn • black beans • red onion • tomato • cilantro • vinegar • olive oil (GF/vegan)



FALL/WINTER 2026

Soups to Savor

Fall/Winter

Chicken Dumpling
Tomato Basil Bisque (veg)
Broccoli Cheddar (veg)
Vegetable Minestrone (veg)
Chef selection (please inquire)

Cup - \$6.50 per person • 8oz
Bowl - \$8.50 per person • 12oz

family style or individually packed | includes crackers and spoon | 48 hours to order



Fall & Winter Everyday Comfort Menu

Lunch, dinner or anytime you crave Bistro. Our chefs have paired side dishes with entrees to simplify your menu planning.
Feel free to change up your preferences • Prepared to share

Rolls & butter and earth-friendly compostable paperware included. Add a salad or an additional side for \$5pp

entrees

POULTRY *organic | antibiotic free*

Meyer Lemon and Artichoke Chicken Braised airline chicken breast with oregano, olives, white wine, charred lemon (GF/DF) \$26.95
Paired with Caramelized Brussel Sprouts GF, Roasted Yukon Potatoes GF

Farmhouse Apple Cider Roast Chicken Herb roasted Airline chicken breast, apples, apple cider, rosemary (GF/DF) \$26.95
Paired with Roasted Root vegetables VG/DF/GF Yukon Gold Mashed Potatoes VEG

Wild Mushroom Chicken Marsala Boneless chicken breast, flour, sautéed butter, mushrooms, cream, parmesan marsala wine \$26.95
Paired with Fresh Broccoli Florets GF/VEG Yukon Gold Mashed Potatoes GF/VEG

Country Chicken Boneless chicken breast breaded in stuffing baked in chicken gravy \$26.95
Paired with Southern Green Beans GF Yukon Gold Mashed Potatoes VEG/GF

Chicken Parmesan Boneless chicken breast breaded flour egg Italian seasoned crumbs, sautéed, butter, mozzarella marinara sauce and Parmesan \$26.95
Paired with Artisan Simple Salad balsamic vinaigrette (Veg/GF) pasta sauce mozzarella

Crispy Chicken Boneless chicken breast panko bread crumbs, baked crispy, honey mustard dipping sauce \$26.95
Paired with Southern Green Beans GF/Veg Mac and Cheese Veg

BEEF

Braised Rustic Beef Short Ribs Marinated in rosemary, chianti, infused with orange (GF) \$33.95
Paired with Meyer Lemon Green Beans Parmesan Breadcrumbs /Yukon Gold Mashed Potatoes

Pepper Steak In a savory sauce \$29.95
Paired with Rice, Southern Green Beans

Rustic Beef Pot Roast (GF) a side of gravy (gravy is not GF) \$25.95
Paired with Roasted Yukon Potatoes GF/VG/DF Roasted Maple glazed carrots

Classic Bistro Meatloaf Served with carrots and mushroom gravy (48 hour notice) \$26.95
Paired with Garlic Mashed Potatoes (veg/GF) and Southern Green Beans (GF)



SEAFOOD *wild | sustainable*

Pomegranate Balsamic Salmon Pan seared salmon filet fresh basil, pomegranate seeds, dark balsamic glaze \$28.95

Paired with a Sweet Pear Salad Veg/GF and Roasted Yukon Potatoes GF/Vn

Spinach Asiago Salmon Grilled salmon filet topped with cream, spinach, asiago cheese, bruschetta (GF) \$28.95

Paired with grilled Asparagus VN/DF/GF and Roasted Yukon Potatoes VN/DF/GF

Tuscan Butter Salmon Pan seared salmon filet, butter, roasted tomato, white wine fresh basil (GF) \$28.95

Paired with Charred Brussel sprouts Vn/GF/DF and Whipped Cream Potatoes Veg/GF

Jumbo Garlic Shrimp Jumbo shrimp sautéed in garlic butter, white wine. Lemon crumb topping \$28.95

Paired with Fresh Broccoli Florets GF/Veg Parmesan pasta Veg

Baked Lemon Crunch Cod Lemon crunch topping and side of tartar sauce \$26.95

Paired with Green Beans GF/Veg and Wild Rice Vn/ GF

Southern Seafood Gumbo with Shrimp Crab Chicken \$33.95

Paired with rice Gf Vn Southern green beans with turkey GF

VEGAN

Thai Stir Fried Noodles (vegan) \$26.00

Paired with Stir Fried Vegetables and crispy tofu

Butternut Squash Chickpea Curry (vegan/GF/DF) \$26.00

Paired with Jasmine Rice

Beans and Greens (vegan/GF) \$25.00

Paired with Plant Based Sweet "Sausage" sweet peppers and onions

Roasted Delicata Squash with Pepitas, Edamame and Succotash (vegan/GF/DF) \$24.00

Paired with polenta and chimi churri (GF/vegan)

Spicy Chickpea Croquettes with pico de gallo and spicy ranch (vegan) \$23.00

Paired with corn black bean salad (GF) and Wild Rice

PASTA

Pasta, Sauce and Marinara with melted mozzarella and Meatballs \$22.00

Pair with Artisan Simple Salad GF. Vn

Blackened Chicken Parmesan Pasta \$23.00

Pair with Fresh Broccoli

Portabella Penne Pasta with spinach grilled carved chicken and melted mozzarella \$24.00

Pair with garlic dill green beans



SPECIAL EDITIONS



Mini Pittsburgh

A collection of traditional Pittsburgh favorites \$25.00

Includes:

- **Mini Pierogies & Caramelized Onions** Classic potato and cheddar mini pierogies with butter and caramelized onions (veg)
- **Kielbasa** with mustards and Rolls on the side (GF)
- **Mini Pittsburgh Style Sandwich** Shaved turkey breast, provolone, sweet n sour slaw, & waffle fry on French baguette bread with a cherry tomato bamboo pick
- **Pittsburgh Salad** Crispy potatoes, cucumber, mozzarella, cherry tomato, Italian dressing (GF/veg)

extras

Decorative Reusable Heated Serving Racks complete with sterno fuel and water pan (recommended one per hot item) \$25 each

Earth-friendly Sustainable paper products: 9" plates, forks, knives, napkins \$3.50pp

Commercial "Real" Serving equipment is only used for staffed events

the more, the merrier!

Add an additional entree(s) - pricing upon request
Additional sides add \$5.00pp





Extras

Earth friendly serving ware, mid plates, 6" plate, fork, knife, napkins \$3.50

Salt and pepper disposable shakers \$5

Decorative disposable heating rack with Sterno \$25

Sterno fuel heat only \$4 each

Large empty foil pans \$5 each

To-go boxes \$1.50 each

1/2 size foil pans & lids for leftover food \$4 each

Bistro Kids



Our children's menu is designed to appeal to the younger palette, portion & price.

Ages 12 and under. Served with adult meal order.

Choices

two selections for \$12 per child • three selections for \$14 per child

- Macaroni & Cheese (V)
- Breaded Chicken Strips with ranch and ketchup
- Mini Burgers with ketchup and pickle
- All Beef Hot Dogs with ketchup
- Grilled Chicken Strips with ranch (GS)
- Fresh cut fruit (VGN, GS)
- Macaroni Salad (V)
- Tossed Garden Salad (VGN, GS)
- Spiral Pasta with sauce or butter (V)
- Mashed Potatoes (GS, V)
- Waffle Fries (V)
- Tater Tots (V/GS)

Beverages

Coffee or Tea Travel Box

dark roast regular & decaf, cream, sugar in the raw,
sweetener, eco cups \$42 serves 8

Individual Bottles of Fruit Juice

Cranberry • Orange • Apple \$4.00

Vintage Locally Bottled Sodas \$3.50

Coke & Pepsi Products (diet & regular) \$3.25

Bottled Spring Water \$2.50

Bottled Iced Tea \$3.75

Flavored Pellegrino \$4.50

Bottled Calypso Assorted Lemonades \$5.00



FALL/WINTER 2026



*something
sweet*

Cannoli with sprinkles \$57/dozen

Chef crafted gourmet bar cookies \$57/dozen

Gourmet Cookie Chef's selection \$27/dozen

Chocolate Brownie \$57/dozen

Gourmet Cupcakes Chef's selection \$57/dozen



GREAT BEGINNINGS

relationships BEGIN AT THE table

GRAND DISPLAYS

pricing per guest

SEASONAL FRESH FRUIT DISPLAY \$7

Cut and sliced fresh fruit with vanilla bean yogurt dip - pineapple, melons, berries and fresh mint. (GS, V)

SEASONAL ARTISAN FRUIT & CHEESE \$10

A multi-tiered display or layered on rustic boards. Chef selected wedges and slices of domestic and imported, hard and soft cheeses, specialty jams and varied mustards. Garnished with grapes, figs, seasonal fruits and fresh herbs. (GS, V) Gourmet crackers on the side.

with charcuterie \$15

carved and sliced cured meats, nuts, dried fruit, jams, grainy mustards and crusty breads.

ANTIPASTI \$15

An overflowing decorative masterpiece filled with Italian inspired artisan ingredients. An abundance of cured meats, hard and soft cheeses, crusty breads, olives, marinated mushrooms, pickled vegetables, tomato basil bruschetta, roasted tomatoes, spinach artichoke dip and honey mustard. Garnished with cherry tomatoes, pepperoncini, and savory prosciutto-wrapped salt sticks.



*All Grand Displays require a minimum of 15 guests.
Prepared on disposable trays for delivery and pick up orders.
All staffed event displays will be prepared on commercial serving pieces at no additional cost*



TAPAS \$10

Chef's hummus selection, grilled Moroccan chicken skewers marinated in lemon, ginger, and soy, olives, cherry tomatoes, and cucumbers, Lebanese salad, tzatziki, and grilled naan. Garnished with lemons & fresh herbs.

Add a grilled vegetable accompaniment tray \$5 per guest - zucchini, yellow squash, red & green blistered bell peppers, and asparagus. Served with balsamic dip.

FARMER'S MARKET CRUDITÉS \$7

Fresh vegetables and dips garnished with grapes, radish clusters and greenery. Baby carrots, broccoli, cauliflower, assorted colorful peppers, cherry tomatoes, cucumbers and other seasonal vegetables. Whimsical hollowed cabbage serves as dip holder for buttermilk ranch. (GS, V)

Add hummus \$2 per guest

Add spinach & artichoke dip \$2 per guest

FIESTA SALSA & DIPS BAR \$8

A Latin inspired assortment of flavors, including traditional tomato salsa, salsa verde, guacamole, cilantro corn black bean salsa, pico de gallo, & roasted jalapeños. Served with white corn tortilla chips, and fresh grilled pineapple. (GS, VGN)

SEA SIDE \$15

Jumbo shrimp cocktail with chilled shrimp, arranged with lime wedges, cocktail sauce, and green goddess dip. Accompanied by shrimp salad (GS) and saltine crackers (crackers are not GS)

SUMMER DIPS

Choose up to two selections.

Summer Corn Salad and Mango Salsa served with white corn tortilla chips \$6 (GS)

Warm Crab Dip with buttered sliced French baguette \$12

Bruschetta served with sliced asiago crisps \$6 (V)

Spinach Artichoke Dip served with white corn tortilla chips \$6 (V)

Small Bites

Minimum order 2 dozen unless otherwise noted. Each menu item priced per dozen. \$48 per dozen except where noted.

Grilled Chicken Quesadilla with black bean & corn, cheddar cheese, and spicy ranch

Black Bean & Corn Quesadilla with spicy ranch (V, VGN available)

Surf & Turf grilled steak filet and butter-glazed garlic shrimp with sea salt, and lemon wedge on a bamboo knot (GS) \$60 per dozen

Crab Poppers with lemon dill aioli

Buffalo Cauliflower with blue cheese and celery sticks (GS, V)

Corn Cake with pulled chicken, cabbage slaw, and smoked BBQ aioli

Island Ahi Tuna Poke with sweet onion, cucumber, sesame shoyu, and roasted sesame in a crispy wonton cup

Deviled Eggs (GS)

Buffalo Chicken Soul Rolls with sharp cheddar and pico de gallo

Veggie Soul Rolls (V)

Scallop wrapped in bacon with sweet soy glaze \$60 per dozen

Asian Chicken Pot Sticker

Crab Wonton

Fresh Spring Rolls with ponzu (GS, VGN)

Vegan Mini Meatballs in marinara (VGN) \$30 per dozen

CROSTINI \$48 per dozen

Crispy little toasts with delicious toppings. Choose one or make it a trio! Minimum 2 dozen per type

Caprese Crostini savory macerated cherry tomatoes marinated in white balsamic with fresh basil and Locatelli cheese (V)

Sweet Peach Crostini Palisade peaches, whipped ricotta, and prosciutto, drizzled with lavender honey

French Café Crostini whipped goat cheese and sliced strawberries with dark balsamic glaze (V)

Charred Steak Crostini on asiago crisps with horseradish cream

JEWELLED SKEWERS \$42 per dozen unless noted

Choose up to 4 types (minimum 2 dozen per type)

Island Grilled Shrimp Skewer with pineapple, orange beurr blanc on the side

Cajun Chicken Skewer with pico de gallo, cilantro, and chipotle aioli (GS)

Chimichurri Steak Skewer (GS)

Teriyaki Grilled Vegetable & Tofu Skewer (VGN)

Honey Sriracha Chicken Skewer (GS) with spicy pineapple & cilantro salsa

Garlic Shrimp & Roasted Tomato Skewer (GS)

Maple Bourbon Chicken Skewer sweet maple bourbon honey mustard, scallions, purple cabbage, red pepper (GS)

Balsamic Vegetable Skewer (GF/vegan)

BISTRO APPETIZER HALF PANS

Perfect for a crowd! \$75 per half pan. Serves 12-15

Mini Meatballs All beef. choose from BBQ, Marinara, or Teriyaki

Grilled Wings seasoned and served with buffalo, garlic parmesan, and BBQ sauces (GS)

Mini Potato & Cheese Pierogi with caramelized onions (V) *option: add toppings \$10 (sour cream, scallions, cheddar cheese)*

Grilled Kielbasa Bites with BBQ and mustard on the side (GS)

handcrafted
and extraordinary



Bistro Slider Bar

\$54 per dozen

(unless otherwise noted) • Minimum 2 dozen each type.

All accompanied with toppings tray unless otherwise requested

Backyard Burger Slider

Toppings Bar includes American cheese, pickle, ketchup, and mustard.

Add more moppings, including tomato, lettuce, red onion, Gorgonzola cheese, spicy ranch, mayo, Swiss, Gouda, mushrooms, hot honey, and bacon for an additional charge

Grilled Chicken Slider lettuce, tomato, mayonnaise

Bay Crab Cake Slider lemon dill aioli \$60 per dozen

Cubano Slider ham, shredded pork, queso, pickle, mustard seeds, and dijonnaise

Steak Filet Slider chilled, thin sliced tenderloin filet with a side of horseradish cream and roasted red pepper \$96 per dozen

Korean Crispy Chicken bao bun with sweet gochujang sauce, cucumber and pickled red onion with cilantro

Shrimp Po Boy battered shrimp and chopped romaine with remoulade \$60

Nashville Hot Chicken Slider Crispy chicken with hot honey, pickles, pepperjack, and slaw

Mini Dogs with ketchup, mustard, and relish

Summer BLT Slider Mariah farms bacon, lettuce, plum tomato, and mayonnaise

Honey BBQ Pulled Pork Slider served with honey BBQ

Jackfruit BBQ Slider with pickle and vinegar slaw (V)

Black Bean Burger Slider with chipotle aioli and pico de gallo (V)

Grilled Cheese Slider smoked Gouda, sharp cheddar & chipotle aioli on asiago ciabatta (V)

Substitute GS or vegan roll upon request



Petite Appetizer Sandwiches

\$54 per dozen

Miniature sized versions of our classic Bistro sandwiches.

Order by the dozen.

Mini Tuna Salad Croissants

Mini Cranberry Almond Chicken Salad Croissants

with tomato & lettuce

Turkey & Provolone with lettuce & plum tomato

Ham & Swiss with honey mustard, lettuce, & tomato

Caprese roasted tomato, basil, mozzarella, shaved parmesan & balsamic vinaigrette on focaccia (veg)

Roasted Vegetable Roasted vegetables & hummus on focaccia (VGN)

Mini Cocktail Salads

\$54 per dozen

Miniature sized versions of our classic Bistro salads.

Order by the dozen.

Mini Strawberry Sugared Pecan Salad (GS, V) Mixed greens, fresh strawberries, feta cheese, sugared pecans, raspberry walnut vinaigrette (late spring/summer)

Mini Artisan Simple Salad Romaine ribbons, spring greens, plum tomatoes, cucumbers, balsamic vinaigrette or buttermilk ranch upon request (VGN)

Mini Blackberry Orchard Salad Blackberries, romaine ribbons, spring greens, pepitas, crumbled lemon stilton cheese, Blackberry vinaigrette (GS, V)

Mini Asian Wonton Salad Romaine ribbons, spring greens, shredded cabbage, crispy wontons, cucumber, edamame, toasted almonds, carrots, sesame ginger vinaigrette (V)

Mini Caesar Salad Romaine ribbons, shaved parmesan cheese, cherry tomatoes, asiago cheese croutons, Caesar dressing (pescatarian)



We are an Allegheny County Food-Certified Business. Bistro To Go is recognized by Pittsburgh Magazine as best caterer as well as Best of Wedding Wire and The Knot. Our soups have won awards from Humane Action Pittsburgh.

NONPROFIT CATERING

We provide local nonprofits a 5% discount for orders placed prior to 48 hours in advance and must be paid in full prior to receiving your order. Nonprofit PA tax exempt form required.

PAYMENT INFORMATION

Payment terms and due date(s) can be found on the bottom section of your proposal/invoice. On orders over \$1,500, a \$500 deposit is required to schedule your event. Deposits are non-refundable.

- A minimum \$45 charge will be applied to all deliveries.
- All menu items and services are subject to 7% sales tax.
- A 15% service charge applies to all staffed events. The service charge may be added on all staffed events and covers behind the scenes costs, insurance, administrative costs, vehicle & facility costs, equipment, and commissions where applicable for vendors and venues.

Thank you for thinking of caring for our team! You are welcome to tip your staff directly for a job exceeding your expectations. Gratuities are not included and Bistro can not accept on behalf of staff.

