

MENU # 1

\$32.00 PER PERSON
\$1.60 + 5% GST
\$5.37 + 16% GRATUITY
TOTAL = \$38.97 PER PERSON

SOUP DU JOUR
or
CAESAR SALAD

====

CHICKEN FORESTIÈRES
with wild mushroom sauce
or
BC WILD SALMON FILLET
grilled with an herb butter
or
VEGETARIAN VOL AUVENT

====

CRÈME CARAMEL
or
GATEAU AU CHOCOLAT
====

COFFEE /TEA

MENU #2

\$35.00 PER PERSON
\$1.75 + 5% GST
\$5.88 + 16% GRATUITY
TOTAL = \$42.63 PER PERSON

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MIXED GREENS SALAD
with prosciutto
OR
MIXED GREENS SALAD
with smoked salmon

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5 OZ. BEEF MEDALLIONS
w/ pepper sauce
OR
PRAWNS PROVENCALE
Sautéed in garlic and tomato butter sauce

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CHOCOLATE CAKE
OR
ASSORTED SORBET

====

COFFEE OR TEA

MENU #3

\$ 40.00 PER PERSON
\$ 2.00 + 5% GST
\$ 6.72 + 16% GRATUITY
TOTAL = \$ 48.72 PER PERSON

ANTIPASTO PLATE
With prosciutto, tomato, smoke salmon, shrimp,
olives and roasted tomatoes

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PASTA DUO PLATE
Penne tomato rose sauce
And
cheese tortellini pesto sauce

====

VEAL MEDALLIONS FORESTIÈRES
served with wild mushrooms sauce
OR
SCALLOPS AND PRAWNS PROVENCALE
sautéed in garlic and tomato butter sauce

====

CRÈME CARAMEL
OR
CHOCOLATE CAKE
OR
ASSORTED SORBET

====

COFFEE OR TEA

MENU # 4

\$47.00 PER PERSON
\$2.35 + 5% GST
\$7.90 + 16% GRATUITY
TOTAL = \$57.25 PER PERSON

SEAFOOD ANTIPASTO PLATE
assorted marinated daily seafood

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LOBSTER BISQUE
OR
CEASAR SALAD

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ROASTED DUCK BREAST
with a sundried berry sauce
OR
BC WILD SALMON AND PRAWNS
sautéed in garlic and tomato butter sauce
OR
BEEF TENDERLOIN MEDALLIONS
served with mushrooms and a green peppercorn sauce

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WHITE AND DARK CHOCOLATE
TRUFFLE CAKE

====

COFFEE OR TEA

BUFFET MENU # 1

*\$32.00 PER PERSON
\$1.60 + 5% GST
\$5.38 + 16% GRATUITY
TOTAL = \$38.98 PER PERSON*

MINIMUM 40 GUESTS

MIXED GREEN SALAD
POTATO SALAD
TOMATO SALAD

=====

BC SALMON
CHICKEN PENNE
W/MUSHROOMS SAUCE
RICE,
VEGETABLES

=====

CHOCOLATE CAKE
CREME CARAMEL
FRUIT SALAD

=====

COFFEE /TEA

*DURING THE CHRISTMAS SEASON THE CHICKEN DISH CAN BE REPLACED BY THE ROASTED TURKEY
DINNER WITH STUFFING AND GRAVY*

BUFFET MENU # 2

\$34.00 PER PERSON

\$1.70 + 5% GST

\$5.71 + 16% GRATUITY

TOTAL = \$41.41 PER PERSON

MINIMUM 40 GUESTS

MIXED GREEN SALAD/BALSAMIC DRESSING
POTATO SALAD W/EGG AND BACON
TOMATO SALAD MARINATED WITH BASIL
ASSORTED CHARCUTERIES AND PATES

=====

BC SALMON/HERB BUTTER SAUCE
CHICKEN DIJONNAISE
ROAST BEEF WITH PEPPER SAUCE
RICE, VEGETABLES, POTATOES

=====

CHOCOLATE CAKE
CRÈME CARAMEL
FRESH FRUIT SALAD

=====

COFFEE /TEA

*DURING THE CHRISTMAS SEASON THE CHICKEN DISH CAN BE REPLACED BY THE ROASTED TURKEY
DINNER WITH STUFFING AND GRAVY*

FAMILY STYLE MENU

*MINIMUM 20 GUESTS
\$45.00 PER PERSON
\$2.25 + 5% GST
\$7.56 + 16 % GRATUITY
TOTAL = \$54.81 PER PERSON*

ANTIPASTO PLATTER:
prosciutto, assorted pâtés, salamis,
tomato bocconcini, olives, cornichons, marinated peppers

COLD SEAFOOD ANTIPASTO PLATTER:
calamari, shrimp, smoked salmon,
smoked herring, mussels, clams

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*MIXED GRILL PLATTER:
- Lamb, chicken, beef
- salmon, prawns

*FRIES

*GRILLED VEGETABLES

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CHOCOLATE CAKE
OR
CRÈME CARAMEL

=====

COFFEE / TEA

PATIO BBQ MENU

WHETHER IT IS A WEDDING, BIRTHDAY PARTY, WRAP PARTY, ANNIVERSARY, OR AN EMPLOYEE
APRECIATION DINNER, LE BISTRO CAN ACCOMMODATE A BBQ PARTY ON THE COVERED PATIO AREA 12
MONTHS A YEAR.

FROM A MINIMUM OF 40 GUESTS SIT DOWN, TO 220 GUESTS STAND UP or COCKTAIL STYLE.

SOME SAMPLES OF THE MENU OPTIONS ARE:

BBQ RIBS,
GRILLED Merguez Sausage,
ITALIAN SAUSAGE,
ASSORTED SKEWERS,
GRILLED BC WILD SALMON,
FRESH SALADS
AND MORE

CALL LE BISTRO FOR A FREE ESTIMATE ON YOUR SPECIAL FUNCTION – 604.924.4913