

blu stone bistro

We take great pride in preparing everything fresh to order, using regional, sustainable and seasonal farm-to-table products whenever available.

THE EYE OPENER BREAKFAST	MINIMUM 15 GUESTS	\$12 PER GUEST
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SELECTION OF BREAKFAST BREADS AND PASTRIES; SERVED WITH BUTTER AND JAMS
ASSORTED CEREALS
FRESH FRUITS
CHILLED FRUIT JUICES
COFFEE AND TEA SERVICE

HEARTY BREAKFAST	MINIMUM 15 GUESTS	\$16 PER GUEST
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SELECTION OF BREAKFAST BREADS AND PASTRIES; SERVED WITH BUTTER AND JAMS
ASSORTED CEREALS AND YOGURT PARFAIT
HOT OATMEAL
SCRAMBLED EGGS
STUFFED FRENCH TOAST WITH POWDERED SUGAR
HASH BROWNS
FRESH FRUITS
CHILLED FRUIT JUICES
COFFEE AND TEA SERVICE

ADD
VEGETABLE FRITTATA OR QUICHE \$2 EXTRA PER GUEST
MEAT LOVERS FRITTATA OR QUICHE \$3 EXTRA PER GUEST

*** Our event planner would be happy to customize our breakfast menus to create a perfect menu for you. ***

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BOUNTIFUL BRUNCH

MINIMUM 15 GUESTS

\$25 PER GUEST

FRESH MUFFINS AND PASTRIES; SERVED WITH BUTTER AND JAMS

◆ FRESHLY BAKED GOURMET COOKIES ◆ CHILLED FRUIT JUICE ◆ COFFEE AND TEA SERVICE

SALADS

CAESAR

HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING

FIELD GREENS

FRESH LOCAL FARM GREENS AND VEGETABLES SERVED WITH YOUR CHOICE OF DRESSING

CHOICE OF THREE ENTRÉES

SLICED SIRLOIN

SLICED NY SIRLOIN WITH A MUSHROOM BORDELAISE SAUCE AND ROASTED RED POTATOES

QUICHE OR FRITTATA

VEGETABLE OR MEAT LOVERS

PASTA PRIMAVERA

RIGATONI PASTA TOSSED WITH WHITE WINE BUTTER CREAM SAUCE AND MIXED VEGETABLES

SALMON

MAPLE SRIRACHA GLAZE , RICE, SEASONAL VEGETABLES

CHICKEN MARSALA

MUSHROOM MARSALA WINE SAUCE WITH FETTUCINI

ASSORTED DESSERTS