

## HORS D'OEUVRES AND COCKTAIL PARTY

### Platters: (Serves 15-20)

Roasted Pepper Hummus <i>with Pita Bread</i>	\$40
Fresh Seasonal Fruit Platter	\$55
Vegetable Crudité <i>with Ranch Dressing</i>	\$65
Domestic Cheese Platter <i>with Crackers</i>	\$45
Imported & Domestic Cheese Platter <i>with Crackers</i>	\$45
Fresh Tortilla Chips and Fresh House Salsa	\$40
Creamy Spinach & Artichoke Dip <i>served with fresh tortilla chips</i>	\$50

### Mushrooms: (40 pc each)

Sausage & Romano Cheese Stuffed Mushrooms	\$65
Roasted Pepper, Bacon, and Spinach Stuffed Mushrooms	\$65
Birt's Lobster & Asiago Cheese Stuffed Mushrooms	\$70

### Bruschetta: (40 pc each)

Tomato, Mozzarella & Pesto	\$60
Goat Cheese, Apples & Fig Jam	\$60

## HORS D'OEUVRES AND COCKTAIL PARTY CONT.

**Chicken Skewers (40 pc each)** \$60

**Steak Skewers (40 pc each)** \$70

### Choose Flavors for either choice below:

- Tai Spicy Peanut and Ginger
- Soy Ginger and Sesame Seeds
- Mango BBQ
- Cilantro Lime
- Honey Siracha
- Citrus Herb and Garlic

Caprese Skewer (40 pc)  
Basil Leaf, Tomato & Mozzarella \$45

Birt's Mini Crab Cakes (40 pc)  
with Spicy Remoulade Sauce \$80

**Home-Made Mini Meatballs (40 pc)** \$40  
Choose your flavor:  
Teriyaki, BBQ or Buffalo Sauce

**Birt's Bistro Sliders: (40 pc)** \$60

- BBQ Pork
- Cranberry Pecan Chicken
- Burger, American Cheese & Caramelized Onions

Custom items available per request.



## BIRT'S CLASSIC BUFFET OR PLATED VIP DINNER

(minimum 30 people required)  
price per person listed below  
*All served with Fresh Baked  
Wheat Roll & Butter*

### Choose One Starter:

- Spring Greens with Sun Dried Cranberries, Candied Pecans, Feta Cheese and a Raspberry Dressing
- Caesar Salad with Asiago Cheese and House Made Croûtons
- Butternut Squash Bisque with Ginger Crema (plated dinners)
- Roasted Corn and Pepper Chowder (plated dinners)

### Choose One Entrée:

- |  |      |
|--|------|
| 6 oz. Pan Roasted Salmon<br>with Lemon Dill Sauce  | \$20 |
| 6 oz. Beef Fillet<br>with Cabernet Sauvignon Sauce   | \$25 |
| 6 oz. Frenched Chicken Breast<br>with Apple Bourbon Sauce or Cremini<br>Champagne Mushroom Sauce | \$18 |

### Choose Two Sides:

- Wild Rice Pilaf
- Wild Mushroom Risotto
- Roasted Red Bliss Potatoes
- Chef's Fresh Vegetable Medley
- Orange Glazed Baby Carrots
- Sautéed Petite Green Beans with Bacon

### Choose One Dessert:

- New York Cheesecake with Fresh Berry Compote
- Flourless Chocolate Torte with Raspberry Sauce
- Birt's Bread Pudding with a Caramel Sauce
- Carrot Cake

## EXECUTIVE DINING

(Minimum 15 People Required)  
1/2 Sandwich or wrap portions  
Price per person \$10

### Choose Three:

- Mesquite Smoked Turkey and Provolone on Wheatberry Bread
- Black Forest Ham and Swiss on Wheatberry Bread
- Fire Roasted Vegetable with Mozzarella Cheese, Red Pepper Hummus Spread, on a Spinach Wrap
- Cranberry Pecan Chicken Salad on Wheatberry Bread
- Blacken Chicken Caesar Wrap
- Ham & Turkey Deli Wrap
- Baja Chicken Wrap with romaine lettuce, black beans & corn mix, tortilla strips, cilantro lime dressing

### Served with:

Served with Kettle Chips, condiments, pickles, and fresh baked cookie.  
Add an additional side \$2

- potato salad
- macaroni salad
- garden salad
- coleslaw

Add Bottled Water for \$2

## DESSERTS

- Fresh Baked Cookies \$9 per dozen
- Chef's Assorted Desert Bites \$13 per dozen
- Birt's Jumbo Salted Carmel Crunch or Lemon Blueberry Cookies \$24 per dozen
- Birt's Bites Assorted Cookies \$9 per 36 pieces

Additional fees will apply for service, set up, equipment rental, room rental and other requests. All Prices are subject to 20% service fee and local sales tax. Gratuity is at the discretion of the Client.

Menu items and prices are subject to change due to seasonal availability.

## BIRT'S ITALIAN DINNER

(minimum 30 people required)

price per person  
one entree **\$15** two entrees **\$19**

### Choose One Starter:

- Fresh Garden Salad with Roasted Peppers, Olives, Tomatoes, Cucumber, Red Onions, and a Balsamic Dressing
- Caesar Salad with Asiago Cheese and House Made Croutons
- Vegetarian Minestrone (plated dinner)
- Italian Wedding Soup (plated dinner)

### Entrées:

- Cheese Manicotti Florentine
- Cheese Manicotti (with meat sauce)
- Chicken Piccata
- Gemelli with Chicken, Artichokes, Peas, Roasted Peppers, and a Pesto Cream Sauce
- Chicken Marsala
- Grilled Eggplant Parmesan
- Chicken Fettuccini Alfredo

### Premium Entrées: (Add. \$2 Per Entree)

- Chicken Parmesan
- Meat Lovers Lasagna

### Choose Two Sides:

- Italian Roasted Potatoes
- Cheese Garlic Bread
- Creamy Mushroom Risotto
- Chef's Fresh Vegetable Medley

### Choose One Dessert:

- Chef's Assorted Cheesecake
- Birt's Bread Pudding with a Caramel Sauce
- Carrot Cake

## BIRT'S MEXICAN BUFFET

(minimum 30 people required)

price per person  
one entree **\$14**  
two entrees **\$18**

### Entrées:

- Chicken Fajitas
- Cheese Enchiladas
- Beef Enchilada Casserole
- Chicken Enchiladas

### Included:

- Chips & Salsa
- Southwest Salad with Fire Roasted Corn & Black Beans with a Creamy Cilantro Dressing
- Spanish Rice & Refried Beans
- Churros

Add Guacamole, \$1 extra per person.  
Add Sour Cream, \$1 extra per person.

## LUNCH BUFFET

(\$12 Per Person)

### Choose One Starter:

- Fresh Garden Salad with Tomatoes, Cucumber, Red Onions, and tossed in a Balsamic dressing
- Caesar Salad with Asiago Cheese and House Made Croutons

### Choose One Entrée:

- Baked Ziti with Meat Sauce with Garlic Bread
- Lemon Caper Chicken served with roasted red bliss potatoes and Rolls with Butter

### Dessert:

Assorted Fresh Baked Cookies

## 1/4 SANDWICH PLATTER

50 quarter sandwiches. Variety of turkey & ham with cheese on our wheatberry bread.  
Served with a side of Dijon **\$85**

## BIRT'S BREAKFAST

• Tray of Assorted Fresh Baked Pastries and Muffins  
(serves 15-20) **\$40**

• Birt's Big Cinnamon Rolls **\$24 per dozen**

• Birt's Premium Breakfast with Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Sliced Fresh Fruit  
price per person **\$9**

• Birt's Breakfast Burrito with Chorizo, Egg, Cheese and Potatoes served with a side of salsa & cup of fresh fruit  
price per person **\$6**

## BIRT'S BBQ PACKAGE

(minimum 30 people required)

price per person  
one entree **\$15**  
two entrees **\$19**

### Entrées:

- BBQ Chicken Breast
- BBQ Pulled Pork with Slider Buns
- Smoked Beef Brisket with Slider Buns

### Choose Two Sides:

- Creamy Coleslaw
- Baked Green Chili Mac & Cheese
- Macaroni Salad
- Creamed Corn Pudding
- Brown Sugar Baked Beans with Bacon
- Creamed Spinach

### Choose One Dessert:

- Apple Cobbler
- Bread Pudding
- Assorted Cheesecake



**Birt's Bistro**  
cafe • catering • bookstore

# CATERING MENU

**623-584-0065**

**WWW.BIRTSBISTRO.ORG**

## BEVERAGES

(1 globe=3 gallons)

• Fresh Brewed Premium Iced Tea or Lemonade **\$12 per pitcher**  
**\$36 per globe**

• Ice Water **\$9 per globe**

• Fresh Brewed Premium Coffee (8oz cups)  
**Half gallon (8 cups) \$10**  
**One gallon (16 cups) \$20**  
**One & A Half gallons (24 cups) \$30**

To-go Cannister **\$16**  
(96oz serves approx. 12)

• Bottled Water **\$2 each**

• Canned Soda (available upon request)

• Orange Juice **\$14 per gallon**

**Your catering purchases will directly support the local non-profit, Benevilla.**