

Bistro on Wheels Catering Menu

Chef Wade is happy to customize your event, please don't hesitate to ask how we can enhance your event with us.

Display's and Stations

Pita Bread and Lavosh Station

with roast garlic hummus, olive tapenade and sun-dried tomato and eggplant puree

\$ 6.25 per person

Add: garlic shrimp with onion, roast zucchini and pepper relish, chicken with lime and cilantro, tomato and mozzarella

\$8.25 per person

Antipasto Table with Grilled Vegetables, Italian Meats and Cheeses, Grilled Bruschetta

Roast Broccoli and Peppers, Grilled Zucchini Platter, Tomato and Mozzarella, Parsnip and Carrot, Brussel Sprouts and Yellow Pepper, Cauliflower and Pesto, Golden and Red Beets, Marinated Mushrooms, Roast Olives, Garlic and Snow peas, Prosciutto, Dries and Cured Salami, Pepperoni, Port Derby, Sage Derby, Shaved Parmesan

\$ 16.25 per person

Fresh Sliced Fruit Display and Seasonal Berries

\$ 8.25 per person

Asian Station

*pork pot stickers, orange glazed chicken sate`, shrimp and vegetable spring rolls
hoisin, sweet chili sauce, sweet soy and soy sauces*

\$ 16.95 per person

Toasted Artichoke and Spinach Dip with Tortilla Chips

\$ 8.25 per person

Mini Cupcake Table

a variety of vanilla, chocolate and strawberry cupcake filled with mousse and topped with icing, a variety sprinkle toppings

\$12.95 per person

Assorted Cookies

\$16.00 a dozen

Action and Carving Stations

Arizona Smoked Brisket of Beef with Horseradish BBQ Sauce

Hickory BBQ and Mustard BBQ Sauces, silver dollar rolls

\$200.00 per brisket

approximately 25 persons

Steamship of Pork

glazed apple relish, raspberry and blackberry compote, whole grain mustard

with silver dollar rolls

\$ 275.00 per Leg

approximately 40-50 persons

Quesadilla Station

chef preparing quesadillas with cheddar and jalapeño jack cheeses, green chilis, scallions and tomatoes with a selection of roasted tomato, tomatillo and grilled salsa

\$ 10.00 per person

Add Chicken \$4 per person

Salad Chop Station

Chef's salad mix of seasonal greens with bowls of candied walnuts, sliced apples and strawberries, shaved parmesan, diced mesquite chicken, pear tomato, mozzarella pearls, goat cheese crumbles and bacon bits, lemon herb and balsamic dressings

\$ 12.00 per person

displayed or attended

Nacho Station

tri colored and flour tortilla chips displayed with green chili goat cheese sauce, scallions, chopped olives, diced tomato, choice of meat in chafing dish, roasted house salsa, tomatillo salsa, and spicy pico de gallo, sour cream

\$ 11.00 per person

Smoked Pulled Pork, Braised Brisket, Braised Red Chili Duck,

Smoked Pulled Chicken

add \$ 3.00 per person for guacamole

Blue Crab Cake Station

with red cabbage slaw in stir fry vinaigrette, dijon, roasted red pepper and fennel aioli's, lemon wedges

(based on 4 pieces per person)

\$ 18.00 per person

RoundStone Pizza Station

thin crust with choice of 3

white garlic onion and bacon, tomato mozzarella and basil, pepperoni, sausage and shrimp w/ pepper, zucchini and eggplant w/ oregano, roast garlic tomato and squash, bbq chicken red onion and cilantro, green chili chorizo and goat cheese, salami artichoke and red pepper
\$ 15.00 per person

\$ 100.00 fee for each uniformed chef at stations

Passed Hors d' Oeuvres of Small Bites

Cold Selection

*toasted ciabatta with grilled chicken and mizuna veggie sticks in cup w/ hummus
tomato and mozzarella topped with pesto Spanish peppers and mozzarella
roast shrimp and onion on toast salami tomato and mozzarella skewer
cucumber filled with lentil and feta salad smoked salmon on wonton w/ seaweed
soft cheddar and dried apple rolled in candied almond melon with prosciutto
spiced grilled eggplant caviar on polenta grilled ahi ceviche in cucumber
poached pear with stilton and watercress skewer of fruit w/ balsamic
boursin and dried fig with balsamic on polenta*

Hot Selections

*truffle mushroom mac fritters dilled potato and leek croquette
chicken and black bean tostado bacon wrapped dates w/ chorizo
kabob of spicy chicken meatball bacon and jalapeno wrapped shrimp
saffron polenta and lobster fritters southwest shrimp and onion fritters
andouille sausage and hummus on crouton toasted goat cheese and bacon crostini
bbq chicken, pickles on potato chip turkish spiced pork and tomato on pita
truffled risotto in fillo pocket tempura artichoke hearts with prosciutto
chili relleno hush puppy*

choice of any two

choice of any three

choice of any five

\$12.00 per person

\$16.00 per person

\$25.00 per person

*all selections based on one hour of reception service, price will vary accordingly with
extended reception needs
all items presented butler style or tray and tabled*

Luncheon Buffets

Create Your Own

Soup and Salad

(choice of three)

Tossed Mixed Greens and choice of 2 dressings

Fresh Sliced Fruit Display

Cucumber, Red Onion and Italian Olive

Roma Tomato with fresh Mozzarella Pearls and Pesto

Tuscan Bread Salad

French Green Bean and Red Pepper Salad

Watermelon, Jicama and Red onion with Lime Dressing

Quinoa Salad with Walnuts and Grapes

Orange Cilantro and Red onion Salad

Artichoke and Bowtie Salad with Parmesan

Parslied Cauliflower and red Pepper Salad

Marinated Mushrooms and Roasted Garlic

Italian Squash Salad

Fresh Fruit Salad

Southwest Corn and Green Chili Chowder

Roast Garlic and Leek Bisque

Green or Red Gazpacho

Butternut Squash Bisque

7 Vegetable and Noddle Soup

Deli

Prepared Sandwiches

(Choice of three)

Classic BLT on Egg Bread

Grilled Zucchini with Tomato, Mozzarella and herbed Hummus in Wrap

Turkey with Brie and Cranberry Sauce on Sour Dough

Roast Beef Slider with Horseradish Sauce and Tomato Relish

Grilled Chicken and Spinach with Pepper Jack and Onion Marmelade on Ciabatta

Egg Salad with Prosciutto on French Baguette

Grilled Eggplant, Red Onion with Havarti Cheese and Mizuna on Focaccia

\$25.00

Or

Deli Display

Cheeses

(Choice of two)

Cheddar, Swiss, Pepper or Monterey Jack, Havarti, Port Derby, Munster, Parmesan

Meats

(Choice of three)

Sliced Mesquite Chicken, Genoa Salami, Roast New York, Smoked Salmon,

Pepperoni, Pit Honey Ham or Mortadella

Garnished with lettuce and tomato trays, pickles and assorted condiments with a variety of sliced deli breads

\$23.00 per person

Or

VIP Deli Display

Cheeses

(Choice of Two)

Brie, Aged Cheddar, Whipped Boursin, Goat Cheese, Sliced Mozzarella

Meats

(choice of Three)

*Grilled Chicken Breast, Sliced Loin of Pork, Grilled Tenderloin of Beef, Grilled Large Shrimp, Salmon Medallions, Dried Italian Salami Or Prosciutto
Garnished with Gourmet Mustards and Mayo's, lettuce, tomato and pickle trays with sliced Baguette, foccacia, and croissants
\$30.00per person*

Or

Entrees

(Choice of three)

Crispy Skinned Chicken Breast with Mushrooms and Marsala, grained Rice Pilaf and Buttered Broccoli

Roast Salmon medallions with Red Potato, Sauteed French Greens beans

Roasted Chicken breast with Corn Salsa and Garlic Tomato

Grilled Eye of Round Steak on Whipped Potato and Button Mushrooms

Grilled Ahi Tuna with Seaweed Salad and Sesame Soy Butter Sauce

Steamed Salmon on Spinach and Sweet Jasmine rice

Grilled Pork Tenderloin on Sweet Potato Mash and Grilled Asparagus

Rolled Lemon Cod, Lemon Butter Sauce, Marinated Artichokes and Grilled Eggplant

Roast Shrimp with Onion and Carrots over Cous Cous

\$36.00 per person

Or

Desserts

(choice of One)

Variety of Cookies and brownies

Mini Chocolate and White Chocolate Eclairs

Mini Cupcakes Vanilla and Chocolate

Trio of Rice Krispie Treats, Chocolate Chip, Sundried Cherry and Plain

Lemon Bars and Cheesecake

Mini Apple and Cherry Strudle

Mini assorted Fresh Fruit Tarts

Apple Bignettes with Caramel and Chocolate Sauces

Taco Salad Bar

*selection of soft and hard corn and flour tortilla shells
bowls of shredded lettuces, diced tomatoes, onions, shredded cheeses, olives, scallions,
sour cream, our very own grilled salsa and tomatillo salsa, guacamole and ranch
dressing*

*chafing dishes of spiced smoked chicken and braised pork
black bean and roasted corn salad*

sliced orange, red onion and cilantro salad

flan with toppers of strawberries, nuts, coconut and whipped cream toppings

\$24.00 per person

all buffets complete with water, coffee and tea service

all buffets require 50 person booking or \$250.00 set up fee

Plated Lunch Selections

Soup and Salad

(choice of One)

Roast Corn and Chicken Chowder

White or Red Gazpacho

Rich Beef Consomme with Mushroom Ravioli and Vegetables

Vegetable Noodle Soup

Cream of Sweet Onion with Garlic Crouton

Butternut Squash Soup

Bistro Style Salad

*mixed garden greens tossed with balsamic and garnished with caramelized walnuts,
dried peaches, pear tomato and crumbled blue cheese*

Farm Fresh Greens

*Tossed with lemon vinaigrette, strawberries toasted almonds and Goat Cheese
medallion*

Mozzarella and Tomato

pearls of mozzarella with roma tomato, sun dried tomato vinaigrette and finished with pesto and baby greens

Cold Entree's
(choice of One)

Mediterranean Cobb Salad

Quinoa salad with grapes, grilled onion, dill, and peppers garnished with micro greens and olive puree

Chicken \$ 30.00 per person

Salmon fillet \$ 33.00 per person

Roast Shrimp \$35.00 per person

Bistro Cobb Salad

smoked chicken, jalepeno jack cheese, chopped egg, diced tomato, sliced olive, roast onion crispy bacon and avocado over farmed greens, lemon vinaigrette

\$ 24.00 per person

Slow Roast Turkey and Basil Sandwich

on brioche style bun with mizuna, tomato and avocado relish and pesto ranch dressing served with fresh potato chips and seasonal fruit skewer

\$ 23.00 per person

Grilled Shrimp and Basil Salad

on sliced orange and avocado puree with arugala and frisee, pesto vinaigrette

\$ 31.00 per person

Slow Roast Beef Tenderloin

Grilled tomato, frisee and olive salad with baguette toast and mustard aioli

Jonah Crab Salad

on beef steak tomato slice, brunoise vegetable salad garnish, reisling vinaigrette and micro greens

\$ 36.00 per person

Slow Poached Salmon Fillet

cucumber, pickled ginger and dill salad, citrus yogurt sauce and belgian endive radicchio salad

\$34.00 per person

Hot Entree's

(choice of One)

Grilled Petit Filet of Beef

with gorgonzola polenta, green beans almondine and tomato jus

\$ 37.00 per person

Mushroom Ravioli in Roast Onion Veloute

garnished with cipollini, grilled chicken and micro basil

\$ 28.00 per person

Asian Sesame Eye of Round Steak

on roasted corn and sweet potato puree and asian style ratatouille

\$ 32.00 per person

Grilled Salmon Fillet

*served with tomato olive herb relish, sauteed fennel and carrots with
zucchini stuffed quinoa*

\$ 35.00 per person

Cashew Crusted Atlantic Cod

pineapple jasmine rice with sauteed spinach and leeks

\$ 34.00 per person

Roasted Chicken Southwest

*on sweet corn coconut rice topped with spiced tomato avocado relish finished with
cilantro*

\$ 31.00 per person

Dessert Selection

(choice of one)

Apple Beignets

Cluster dusted with powdered sugar and chocolate and caramel sauces

Tempura Banana Foster

On sponge cake, salted caramel ice cream, blueberries

Chocolate Chip Cookie and Ice Cream

French vanilla bean with berries and caramel sauces

all luncheon plate prices will include water, coffee and or tea service

sliced baguette and butter

Dinner Buffets

Italian Buffet

bowl of hearts of romaine and shredded parmesan cheese, garlic croutons, anchovies and caesar dressing

display of fresh sliced melon with prosciutto and salami

platter of sliced tomato and fresh mozzarella drizzled with pesto oil and black peppercorn

salad of peppers, gorgonzola and balsamic glaze

grilled zucchini's and shrimp salad

basket of garlic and parmesan bread

mushroom ravioli with peas, basil and artichokes

fried calamari with spicy garlic tomato sauce

roasted chicken and spicy sausage with broccoli and lemon

display of tiramisu, lemon tarts and flan

\$ 38.00 per person

Bistro Executive Dinner Buffet

tossed hearts of romaine in caesar dressing, garlic croutons, fresh diced tomato, grated parmesan and prosciutto julienne

fresh asparagus peacock display with condiments and herb vinaigrette

display of fresh fruit and berries

baked rustic bread

artichoke, red onion and tomato

french green bean, red pepper and onion

sautéed baby carrots and asparagus with herb butter

creamed spinach au gratin

garlic parmesan whipped potatoes

choice of four hot entrée's

dessert table of mini pastries, tarts with fresh baked cookies

\$ 55.00 per person

Create your Own

choice of four soup or salads, choice of two sides and three entrees, sliced baguette and butter coffee, tea and water service with dessert table to include

cookies and mini desserts and tarts

\$ 48.00

Soup and Salad

Vegetable Minestone Soup, garlic croutons
French Onion Broth
Chicken and Corn Chowder
Roast Leek and Garlic Cream
Chilled Melon Soup with Mint Cream

Tossed Mixed Greens four toppings and choice of three dressings
Fresh Sliced Fruit Display
Cucumber, Red Onion and Italian Olive
Grilled Ahi Tuna Niciose
Roma Tomato with fresh Mozzarella Pearls and Pesto
Tuscan Bread Salad
Sesame Pork and Snow Peas
French Green Bean and Red Pepper Salad
Cashew Orange Chicken
Watermelon, Jicama and Red onion with Lime Dressing
Quinoa Salad with Walnuts and Grapes
Spicy Szechuan Beef Salad
Antipasto Salad with Salami and prosciutto

Sides

Garlic Mashed Potato
Herbed Potato Croquette
Mushroom and Cipolinni Onion Grain Rice
Date and Golden Raisin Quinoa
Au Gratin Potato
Herb Roasted Fingerline Potato
French Green Beans and Roasted Shallots
Parsnips and Carrots with Fennel
Grilled Zucchini and Eggplant Ratatouille
Baby Vegetables
Buttered Broccoli and Cauliflower
Au Gratin Spinach and Cipolinni Onions
Roast Asparagus, Roma Tomato and Yellow Squash

Hot Entrees

steamed salmon with red wine butter sauce
italian herb crusted atlantis cod medallions on creamy tomato basil sauce
baked steelhead trout on spinach and red pepper sauce
grilled hoisin salmon over caramelized onions and sweet thai chili sauce
slow roasted pork sliced with dark rum and date sauce
pineapple pork medallions with hoisin demi and cilantro
smoked chicken marinated with herbs and served with garlic demi sauce
grilled breast of chicken over roasted corn and red peppers, tomatillo sauce
duck wings tossed with Asian bbq sauce
orange basil marinated chicken breast over cilantro cream and pico de gallo
roasted lamb rack chops on sautéed squash and mint rosemary jus
medallions of beef tenderloin on red wine sauce and fried onions
roasted loin of new york sliced and served over grilled onions and garlic demi

Plated Dinner Features

Selection is priced with soup or salad and dessert choice

Soup and Salad

Choice of one

Lobster Bisque with Sherried Crème Fraiche

Rich Oxtail Consomme with Cheese Tortellini and Parsnips

Bisque of Roast Yellow Pepper Soup with Truffles

Roasted Garlic and Leek Bisque

Golden Tomato Gazpacho with Margarita Sorbet

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Bistro Style House Salad

***mixed garden greens tossed with balsamic and garnished with, caramelized walnuts
dried peaches, pear tomato and crumbled blue cheese***

Bundle of Farm Fresh Greens

***wrapped with cucumber and served with poached pear wedge and goat cheese
medallion, heirloom tomato and late harvest riesling vinaigrette***

Small Wedge of Bibb

lemon vinaigrette and crumbled blue cheese served with tomato wedges

Lolla Rosa, Baby Leaf and Radicchio

***tossed with brown mustard vinaigrette, orange slices, toasted almonds
and dried fig***

Mozzarella and Tomato

pearls of mozzarella with roma and golden tomato, sun dried tomato vinaigrette and finished with pesto and baby greens

Dinner Entrée Selection

***Stuffed Chicken with Truffles and Serrano Ham
parmesan polenta, baby green beans and red pepper
\$ 48.00 per person***

***Herb Crusted Chicken Breast
sweet potato puree, asparagus and yellow beets
\$ 44.00 per person***

***Grilled Filet of Beef
6 oz. filet of beef served with brussel sprouts , truffled whipped potato,
béarnaise sauce in artichoke bottom
\$ 63.00 per person***

***Ginger Crusted Salmon
on edamame puree, garnished with sweet jasmine rice croquette and carrot baton
\$ 50.00 per person***

***Herb Truffle crusted Pork Filet and Shrimp
with roasted pearl potatoes, carrot basil puree and tomato caper
\$ 52.00 per person***

***Roast Pork Chop
on soft cheddar polenta, gremolata of orange and lemon with brunoises of
root vegetables
\$48.00***

***Vegetarian Option
roast tomato filled with spinach, pinenut with garlic on spaghetti squash and quinoa
pilaf, fresh vegetable in season
\$ 30.00 per person***

Roasted Breast of Chicken and Shrimp Scampi

with saffron risotto and tomato, grilled zucchini with olive and peppers
\$ 58.00 per person

Manchego Beef Filet Medallion
with mushroom mac and cheese, turned squashes and baton of carrots
\$ 63.00 per person

Grilled Filet of Beef and Ginger Crusted Salmon
au gratin potato, asparagus bundles and yellow patty pan squash
\$70.00

please select a dessert
Dessert

Smoeres Napoleon
layers of dark chocolate mousse and toasted marshmallows and honey graham cake
finished with raspberry and mango sauce

Black Forest Parfait
layers of midnight chocolate cake, chocolate mousse with marachino cherries and
topped with whipped cream garnished with cherries jubilee sauce

Strawberries Romanoff
in cinnamon pastry shell with vanilla ice cream, orange scented stawberries and
russian cream

Classic Tiramisu
served in a chocolate cup with mocha sauce

Banana Foster
on pound cake with salted caramel ice cream

all dinner selections will include water, coffee, tea and bread service and are
exclusive of tax and gratuity

Dinner with Chef Wade

a unique dining experience where your hands and minds are free of planning for a party of eight. Chef Wade will take care of everything, cook in your home kitchen or use his trailer just outside your house.

\$ 300.00 per person inclusive

Late Night Snacks

Nacho Station

tri colored and flour tortilla chips displayed with green chili goat cheese sauce, scallions, chopped olives, diced tomato, choice of meat in chafing dish, roasted house salsa, tomatillo salsa, and spicy pico de gallo, sour cream

\$ 11.00 per person

*Smoked Pulled Pork, Braised Brisket, Braised Red Chili Duck,
Smoked Pulled Chicken*

add \$ 3.00 per person for guacamole

Asian Station

*pork pot stickers, orange glazed chicken sate`, shrimp and vegetable spring rolls
hoisin, sweet chili sauce, sweet soy and soy sauces*

\$ 14.00 per person

Old Arizonian

*mini chicken burritos and beef empanadas, trio of tortilla chips with roasted house
salsa and tomatillo salsa*

\$ 14.00 per person

All American

Veinna Beef Hot Dogs with Chili and grated cheese, Four Cheese Mac n Cheese,

or

Slider Cheese Burgers and Tator Tots and Chili
\$12.00 per person

Salted Chocolate Dipped Giant Pretzels and Large Chocolate Chip Cookies
\$ 15.00 per person

Old South
BBQ Pork and BBQ Beef Sliders with fresh Potato Chips and Onion Dip
\$ 14.00 per person

Meeting Break Options

Selection of Sodas, Bottled Sparkling and Still Waters
\$4.50 per person

Sweets
m&m's, chocolate kisses, mini candy bars and a variety of hard candies
\$5.00 per person

Fast Break
selection of sodas, iced tea and bottled waters
fresh fruit display and cookies
\$8.00 per person

A Healthy Choice
assorted juices and bottled waters
fresh fruit and cheese display with power and granola bars and lavosh

\$12.00 per person

Sugar Rush Break

*selection of sodas, coffee, tea and bottled waters
assorted chocolate and pretzel barks and chocolate truffles*

\$15.00 per person

Breakfast Selections

Continental Buffets

Coffee and Donuts

*a selection of assorted donuts
display of fresh sliced fruit,
coffee, juice and water bottl station*

\$ 15.00 per person

Soufflé Breakfast

*individual quiches baked in fillo shell, ham and cheddar cheese, spinach and gruyere
served warm in chafing dishes*

*display of fresh sliced fruit and berries and array of fruit muffins
coffee, juice and water station
\$ 20.00 per person*

*Executive Breakfast
selection of fresh sliced fruit display with mini muffins and croissants
sliced tomatoes and asparagus with fresh basil
berries and yogurt
scrambled eggs with cheddar cheese and chives
skillet potatoes with peppers and onions
choice of bacon, sausage patty or grilled ham
coffee, juice and water station
\$ 25.00 per person*

add any of the following selections for an additional cost

*scrambled eggs with cheddar cheese and scallions
\$ 4.00 per person*

*eggs benedict with hollandaise and asparagus
\$ 7.00 per person*

*crispy bacon and patty sausage
\$ 3.00 per person*

*grilled ham steaks
\$ 3.00 per person*

*skillet fried lyonnaise potatoes with red onions and chives
\$ 3.00 per person*

*french toast with fresh berry compote
\$5.00 per person*

*skillet ranch eggs with smoked sausage, potatoes and peppers
smothered in jalapeño jack cheese
\$ 8.00 per person*

*assorted mini fruit muffins
\$15.00 a dozen*

*assorted croissants of chocolate, raspberry and plain
\$28.00 per dozen*

*omelet station with bowls of peppers, onions, cheddar cheese, mushrooms, spinach, our
house made salsa, and fresh tomatoes
a selection of whipped eggs, whole eggs, egg whites
\$ 10.00 per person*

\$ 50.00 charge will apply for uniformed chef to prepare

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| <i>Coffee by the Gallon</i> | <i>\$30.00</i> |
| <i>Tea by the Gallon</i> | <i>\$30.00</i> |
| <i>Bottled Soda, Coke, Sprite and Fanta</i> | <i>\$ 3.00 each</i> |
| <i>Sparkling Waters</i> | <i>\$ 2.00 each</i> |
| <i>Bottled Water</i> | <i>\$1.00 each</i> |
| <i>Waiters/bartenders 4 hour minimum</i> | <i>\$ 35 p hour</i> |
| <i>Chef/Truck fee</i> | <i>\$ 350-1000</i> |
| <i>Rentals we suggest Party People, White House Florist, Creative</i> | |