

An American Bistro  
296 Columbus Avenue  
Tuckahoe, NY 10709  
914/793-0807

## **In House Catering Menu**

**This Package is not available for Parties on Friday or Saturday Night,  
Please ask for Details**

### **Hors d'oeuvres**

One hour 14.00 per person / ½ hour 8.50 per person  
Choice of six(½ hour)OR eight(One hour)

Cajun Spiced Calamari with Citrus Tartar Sauce	Pigs in Blankets
Pecan Brie Fritters with Fruit Chutney	Asparagus & Prosciutto Strudel
Spinach & Parmesan Croquette	Beef Sate with Ginger Soy Dip
Coconut Panko Shrimp with Mango Mustard Dip	Focaccia Pizza with Assorted Toppings
Crispy Duck Wontons with Sesame BBQ Sauce	Pizza Bagels
Maine Crab & Shrimp Cake with Red Pepper Aioli	
Potato Pancakes with Apple Sour Cream	
Scallops Wrapped in Bacon with Basil Lemon Dipping Sauce	
Vegetable Risotto Croquette with Roasted Tomato Aioli	
Fresh Mozzarella Almond Coated Fritters With Onion Roasted Pepper Compote	
Skewered Chicken Wrapped in Bacon with Soy Coconut Marinade. Served with Spicy Thai Peanut Sauce	

Crostini:	Roasted Eggplant, Basil and Parmesan Cheese
	Roasted Filet Mignon with Horseradish Mayonnaise
Turnovers:	(Puff Pastries with Fillings)
	Spinach & Goat Cheese
	Sausage & Boursin Cheese
	Curried Chicken
Tartlets:	Tuna Sesame Tartar & Wasabi Sauce
	Smoked Salmon & Chive Mascarpone
	Curried Chicken with Dried Fruits
	Grilled Shrimp with Chipotle Cocktail Sauce
Cold:	Smoked "Pastrami" Cured Salmon on Black Bread with Horseradish Mascarpone
	Smoked Salmon on Cucumber Rounds with Dill Sauce
	Endive Leaves with Gorgonzola, Walnuts and Apple Cream Shallot Dip
Stationary:	Cheese and Fruit Platter 50.00
	Crudités with Dip 40.00

## **Appetizers**

Choice of Two

6.50 per person

Cold Antipasto

Grilled Stuffed Eggplant with Three Cheeses, Roasted Garlic Tomato Compote, Balsamic Honey Reduction and Herbed Focaccia

Crispy Truffle Polenta with Wild Mushroom Sherry Sauce

Grilled Asparagus with Prosciutto and Melon

Roasted Peppers with Oven Dried Tomatoes and Fresh Mozzarella

\*Angel hair Pasta Pancake with Grilled Shrimp and Roasted Tomato Vinaigrette

\*Maine Crab Cake with Root Vegetable Slaw and Red Pepper Aioli

\*Jumbo Shrimp Cocktail with Chipotle Cocktail Sauce

\*\*Crispy House Smoked Salmon, leek and Shiitake Mushroom Spring Roll with Horseradish Crème Fraiche and Herb Oil

\*4.00 Supplementary Charge

\*\*3.00 Supplementary Charge

## **ENTREES (CHOICE OF THREE)**

27.50 per person (12.95 Children)

32.50 per person with Penne Vodka Appetizer

Includes All Sodas

House Salad with Dressings on the side

Veal & Shiitake Mushroom Meatloaf with Fresh Tomatoes and Natural Jus

Chicken Francaise Dipped in Parsley Egg Batter with Lemon Roasted Garlic White Wine Sauce

Sautéed French Cut Chicken Breast with Porcini Mushroom Sherry Wine Sauce

Roasted Sliced Turkey with Natural Gravy and Cranberry Orange Relish

Sliced Boneless Loin of Pork with a Grain Mustard White Port Wine Sauce

Sautéed Chicken Breast with Sun Dried Cranberries, Shallots and Lemon, Mustard Port Wine Sauce

Grilled Salmon with Beluga Lentil-Vegetable Relish or Mango Salsa

Crispy Sautéed Sole with Warm Sherry Vinegar Sauce and Beluga Lentil-Vegetable Relish or Mango Salsa

Wild Mushroom Ravioli with Prosciutto, Parsley, Garlic White Wine Mascarpone Sauce

\*Veal Francaise Dipped in Parsley Egg Batter with Lemon Roasted Garlic White Wine Sauce

\*Veal Scaloppini Sautéed in Herb Batter with Prosciutto, Fresh Mozzarella and White Wine Sauce

\*\*Sliced Roasted Sirloin with Red Wine Sauce

\*\*\*Sliced Roasted Veal Loin with Dried Cherries and Port Wine Sauce

\*\*\*Roasted Shrimp with Coconut Saffron Shrimp Broth

\*\*\*\*Grilled NY Sirloin with Gorgonzola Butter and Portobello Mushrooms

\*3.00 Supplementary Charge    \*\* \$4 Supplementary Charge

\*\*\* 5.00 Supplementary Charge    \*\*\*\*\$6 Supplementary Charge

Entrees are Served with Mixed Vegetables and Choice of Starch

Maple Ginger Mashed Sweet Potatoes  
Currant Couscous  
Roasted New Potatoes

Mashed Potatoes  
Saffron Rice Pilaf  
Three grain Pilaf

### **Desserts**

Choice of Two

Apple Crisp with Tahitian Vanilla Ice Cream  
Oreo Cheesecake with Raspberry Sauce and Oreo Crunch  
White Chocolate Mousse Cake with Chocolate Sauce  
Seasonal Bread Pudding with Cinnamon Custard Sauce  
Sheet Cakes Available upon Request

Espresso or Cappuccino two-dollar supplementary charge

### **Beverage Options**

Cash bar available at bar only

Running Tab

Magnums of Wine; Chardonnay, Pinot Grigio, White Zinfandel & Merlot 36.00 Per bottle

Champagne (750ml 26.00 per bottle)

\$12.00 PP Beer and Wine for Three Hours

\$18.00 PP Bar Package Includes Wine, Beer, and Top Shelf Drinks for Three Hours

\$22.00 PP Bar Package Includes Above for Four Hours

## **PARKING**

**\*\*The GULF Station Adjacent to the Restaurant is Privately Owned.**

**You may not park there ever.**

**You may make Arrangements to use the Lot by Speaking to the Owner Personally. If No Arrangements Are Made the Car May Be Towed\*\***

**AN AMERICAN BISTRO WILL NOT BE HELD RESPONSIBLE FOR ANY TOWING FEES**

**There is a Municipal Parking Lot on Fisher Avenue available for free \*Permit Spots\* after 4:00 PM and all Day Saturday and Sunday. Metered Parking on Columbus Avenue is Free after 6:00 PM.**

**Menu is due Ten Days Prior to Event, the Final Count is Due Five Days Prior. Anything that is Lower Than 10% of Confirmed Count will Be Charged**

**Deposits are Non-Refundable**

**All Decorations Must Be Pre Approved. NO GLITTER, CONFETTI or TAPE OF ANY KIND**

**Nothing hanging or leaning against the Walls**

**Gratuity of 20% before tax is added to all parties**