

Appetizers

Flautas \$29
Corn tortillas stuffed with Cheddar mashed potatoes, shredded rotisserie chicken, blended cheeses, seasoned sour cream.

Crab and Crawfish Bake \$36
Lump crabmeat, crawfish tails and artichoke hearts in a lemon Parmesan cheese sauce, garlic croutons.

Spinach and Artichoke Dip \$40
Spinach and artichoke dip topped with blended cheeses, white tortilla chips.

Buffalo Wings \$50
Whole chicken wings seasoned and fried, homemade Bleu Cheese dressing.

Salads

Caesar Salad \$30
Romaine lettuce, croutons, Parmesan cheese, Parmesan crisps.

House Salad \$18
Fresh mixed lettuce tossed with spicy bacon, eggs, tomatoes, cucumbers and croutons with your choice of dressing.

Cobb Salad \$25
Fresh shredded greens, ripe juicy tomatoes, shaved grilled chicken, egg, spicy bacon, avocado, Bleu cheese crumbles, choice of dressing.

Spinach Apple Walnut Salad \$32
Fresh spinach leaves and Boston Bibb lettuce, apples, spicy bacon, mushrooms, toasted walnuts, Bleu Cheese, chili salsa vinaigrette.

Dressings

Homemade Buttermilk Ranch, Bleu Cheese, Honey Mustard, Chili Salsa Vinaigrette, Balsamic Vinaigrette, Italian, Thousand Island (Spicy Louis), Wasabi Vinaigrette and Caesar.

Additional Supplies

Tea, Sweet or Unsweet \$7/Gallon

Utensils (Plates, Plasticware, Napkins) \$.50/Person

Disposable Chafing Dish and Sterno \$10



RESTAURANT • BAKERY • BAR

Catering Menu



RESTAURANT • BAKERY • BAR



Locations

Metairie, LA (504) 454-7620

New Orleans, LA (504) 593-9955

Bossier City, LA (318) 550-0491
(Louisiana Boardwalk)

Atlanta, GA (404) 815-8800
(Atlantic Station)

Contact Jenny Matherne at (504) 559-5594 regarding the New Orleans & Metairie locations.

Each Dish Serves 8-10 People.
Please place your order at least 24hrs.
in advance of your event.
Items and prices may vary by location.

Wraps and Sandwiches

Thai Chicken Wrap \$30

Roasted chicken, crispy noodles, green onions, lettuce, cilantro, spicy peanut vinaigrette, sweet oriental mayonnaise.

Crescent City Chicken Wrap \$39

Garlic glazed fried chicken strips, Mozzarella cheese, lettuce, tomatoes, avocado, ginger honey and mayonnaise.

Club Wrap and Roll® \$45

Roasted turkey breast, Mozzarella cheese, spicy bacon, avocado, egg, lettuce, tomato, honey mustard dressing.

Hot Turkey French DIP \$47

Thinly sliced roasted turkey breast, Swiss cheese, garlic mayonnaise, toasted French bread with Cajun dippin' gravy.

Chicken and Avocado Club \$56

Grilled marinated chicken breast, sliced avocado, bacon, lettuce, tomato, garlic mayonnaise, Swiss cheese on toasted brioche bread.

Caesar Chicken Sandwich \$57

Grilled chicken breast, on toasted Parmesan brioche bread, Caesar salad greens, sliced tomato, bacon strips.

French Club \$57

Thinly sliced roasted turkey breast, crisp smoked bacon, lettuce, sliced tomatoes and garlic mayonnaise stacked on toasted French bread.

Soup

Gumbo \$23

A smokey, rich roux with okra, chicken, andouille sausage, fluffy white rice.



Bistro Signature Dishes (All Pastas are served with Penne)

Tomato Fresco Angel Hair \$30

Pasta sautéed with white wine, garlic, diced tomatoes and fresh basil ribbons.

Chicken, Shrimp and Sausage Penne \$38

Italian sausage, chicken, shrimp, penne pasta in a tomato basil cream sauce, Parmesan cheese.

Parmesan Crusted Chicken \$39

Chicken cutlets battered and lightly fried, Parmesan cheese, garlic cloves, pasta in a creamy marinara sauce.

Paneed Chicken Over Crawfish Linguine \$55

Parmesan crusted chicken breast lightly fried, pasta tossed with a spicy crawfish cream sauce.

Jambalaya Pasta \$56

Shrimp, chicken, andouille, smoked sausages, peppers, mushrooms, penne pasta in a spicy jambalaya sauce.

Shrimp St. Charles \$63

Light garlic broth with shiitake and button mushrooms, green onions, toasted garlic croutons, pasta.

Chicken Marsala \$70

Pan sautéed chicken cutlets with shiitake and button mushrooms, creamy marsala wine sauce over pasta, Mozzarella cheese.

Crawfish Ravioli \$79

Seasoned fried ravioli stuffed with Ricotta cheese, topped with hot crawfish tails, green onions in a spicy cream sauce.

Fresh Seafood

Shrimp, Grilled or Blackened \$19

Fried Catfish \$23

Tuna, Grilled or Blackened \$36

Salmon, Grilled or Blackened \$49

From the Grill

Chicken Breast \$26

Chicken cutlets, grilled or blackened.

Mom's Meatloaf \$30

Homemade meatloaf, smothered in hot onion gravy, garlic mashed potatoes.

St. Louis Ribs \$80

"Fall off the bone" tender St. Louis Ribs, smothered in our homemade BBQ sauce.

Sides

Garlic Mashed Potatoes \$22

Succotash \$22

Macaroni & Cheese \$22

Side items may vary by location.

Desserts

Signature Original Cheesecake \$40

or Chocolate Cheesecake \$6

Topping for an extra \$6

Toppings include: Bananas Foster, Fresh Strawberry, White Chocolate Macadamia, Fudge Brownie, White Chocolate Raspberry, Creme Caramel, Dulce de Leche & Praline, White Chocolate Strawberry.

Chef Crafted Cheesecake \$45

Original, Chocolate, Ultimate Snickers®, Killed by Chocolate, Black and White Tuxedo, Turtle, Peanut Butter Cheesecake made with Reese's®, Cookies & Cream.

Fudge Brownies \$6

Pralines \$9

White Chocolate Bread Pudding \$63

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