



Bistango
WINE & DINE ARTFULLY

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Bistango's Banquet Package

American-Contemporary Cuisine

Thank you for your interest in Bistango Restaurant. We look forward to creating an enjoyable and memorable event for you and your guests.

Enclosed are our current menus. Please take in mind we also offer customized menu planning, complimentary - personalized headings on every party menu, an extensive wine list with over 400 selections (which received Wine Spectators "Award of Excellence" for 1993 - 2017), as well as, full event detailing.

Bistango Irvine opened in 1987 and has received impressive reviews ever since. Southern California Restaurant Writer's Association has honored Bistango with their prestigious "Gold Award". The Zagat Survey has this to say about Bistango: "Revolving artwork from around the world and a high caliber New American Menu that changes just as often – it's memorable in every way."

We hope this information gives you an idea of Bistango - from our award winning cuisine to our outstanding service. The finest example of what Bistango has to offer you though is to experience the restaurant for yourself. We recommend you stop in for a visit to gain a true feel for who we are.

Again, thank you. We know you have many choices when it comes to event locations. We appreciate your business and we are committed to you, our guest. We will always strive to exceed your expectations in the art of dining.

At your convenience, please contact us so we may assist you in planning your next event.

BISTANGO'S ROOM DESCRIPTIONS

For the most current food and beverage minimums, please ask Bistango's Event Coordinator.

THE PRIVATE GALLERIA

Our Galleria provides an intimate, exclusive, private room accented with contemporary art. Available for business and social gatherings, The Galleria seats up to 76 guests for lunch (Monday – Friday) or dinner (Monday-Saturday) and accommodates 100 guests for cocktail receptions.

THE SEMI-PRIVATE STUDIO

Surrounded by displays of art, The Studio offers a semi-private dining experience with sounds of the Atrium's fountain creating a welcoming ambiance. The Studio seats up to 36 guests comfortably for dinner (Monday-Saturday).

THE SEMI-PRIVATE ANNEX

With similar surroundings as The Studio, The Annex (located adjacent to The Studio) offers a semi-private dining experience with sounds of the Atrium's fountain creating a welcoming ambiance. The Annex is available for dinner (Monday-Saturday) and seats up to 16 guests.

THE PATIO

The outdoor Patio offers the best option for lounge and dining. With oversized canvas umbrellas and lush foliage, this outdoor dining area is perfect for any festive party up to 125 guests for a cocktail reception and is available for up to 50 guests for lunch (Monday – Friday) and dinner (Monday-Saturday). **As the Patio is not fully covered, Bistango reserves the right to close the outdoor patio and relocate your function in the event there is inclement weather.**

THE ATRIUM COURTYARD

For larger dinner receptions, weddings and corporate events, the Atrium offers a unique setting designed for any mood you wish to create. Complete with cascading Tivoli lights, a myriad of tropical plants and an artistically designed fountain, The Atrium Courtyard is a highly desired event site which seats 300 guests comfortably and can accommodate up to 600 guests for cocktail receptions. The Atrium Courtyard is available on Saturday and Sunday day from 8:00a.m. - 4:00p.m. ; on Saturday and Sunday night from 5:00p.m. – Midnight; and on Monday through Friday night from 5:30p.m. – Midnight.

THE MAIN DINING ROOM

The very colorful and contemporary setting of the Main Dining Room can accommodate up to 200 guests for a luncheon, wedding reception, bridal shower or Bar/Bat Mitzvah and is available on Saturdays from 10:00a.m. - 4:00p.m or Sundays 10:00a.m.-midnight.

BUYOUTS

Please contact Bistango's Event Coordinator to discuss Buyout Options.

GENERAL INFORMATION AND POLICIES

ATTENDANCE AND GUARANTEE

A guaranteed guest count is required three (3) business days prior to your event and is not subject to reduction. You will be billed for the guarantee or the number of guests served, whichever is greater. We will be prepared to seat and serve a maximum of 5% over the guaranteed count. We reserve the right to relocate your function to a more appropriate space should your group's expected attendance change significantly.

DEPOSIT AND PAYMENT

A deposit of \$250.00 for lunch (December lunch deposit are \$500.00) and of \$500.00 for dinner is required to secure an event reservation. For large events (100 guests and above), a 30% of the projected cost of the event is required to secure an event reservation and will be deducted from your final bill. Payment must be made in full at the event's conclusion. The deposit is refundable with thirty days cancellation notice, excluding holiday reservations, wedding receptions and during the month of December, where 60 days cancellation notice is required. Wedding receptions and parties of 100 guests or more require payment for the estimated final bill 7 days prior to the event along with the final guest count. The payment must be made in cash, cashier's check or with a major credit card.

BANQUET CHARGE, GRATUITY & TAX

A **5% banquet charge** will be added to all food and beverage sales. California State Law regulation 1603 G requires sales tax to be calculated on all food, beverage, mandatory banquet charges and rental fees.

The 5% banquet charge is not a gratuity. Gratuity is not automatically added to the final check, however we can calculate and add a given percentage to the bill, if requested by the host. Gratuity is left to be added at the discretion of the host, upon the completion of the event when presented with the final check.

For more information, please discuss details with your event coordinator.

FOOD & BEVERAGE

All food and beverage must be purchased solely through the restaurant unless prearranged with management. Cocktails can be arranged on a hosted (one check) or a no host (cash & carry) basis. Wine and Champagne are priced per bottle. Liquor will be billed on actual consumption.

Hors d'Oeuvres

(Passed or Stationed)

Hot Selection

Sautéed Mexican White Prawn Skewer with Chili Vinaigrette	\$4/piece
Marinated Chicken Skewer with Tarragon Grain Mustard Sauce	\$3/piece
Marinated Beef Skewer with Green Peppercorn Sauce	\$4/piece
Petit Crab Cake with Chipotle Pepper Aioli	\$4/piece
Mini Quiche with Fresh Vegetables & Goat Cheese	\$3/piece
Grilled N.Z. Lamb Chop with Port Wine Reduction	\$5/piece
Bacon Wrapped Dates with Blue Cheese Stuffing and Honey	\$3/piece
Mushroom Duxelles in "Vol au Vent" Puff Pastry Cup	\$3/piece
Garlic Beef Meatball, Tomato Glaze, Basil, Parmesan Cheese	\$3/piece

Mini bite-size gourmet pizzas

➤ Baby Shrimp, Chorizo, Onions, Pesto, Corn, Peppers, Mozzarella	\$4/piece
➤ Tomato Sauce, Baby Artichokes, Roasted Tomatoes, Kalamata Olives, Onions, Cheese	\$4/piece
➤ Salame Toscano, Olive Oil, Goat Cheese, Arugula	\$4/piece
➤ Tomato Sauce, Mozzarella, Basil	\$4/piece

Cold Selection

Fillo Cup Filled with Apples, Pecan, Point Reyes Blue Cheese	\$3/piece
Tuna Tartare in Persian Cucumber Cup	\$3/piece
Prosciutto, Goat Cheese, Strawberry Crostino Aged Balsamic	\$3/piece
Sweet Tomato & Mozzarella en Spiedini, Balsamic, Pesto	\$3/piece
Smoked Chicken Salad Crostino, Roasted Pepper	\$3/piece
Cantaloupe Melon Wrapped with Prosciutto, Mint and Aged Balsamic	\$3/piece
Marinated Ahi Tuna Cube Cucumber and Spicy Soy-Vinaigrette	\$3/piece
N.Z. Lamb Crostino, Curry Aioli, Crème Fraiche, Cornichon	\$4/piece
Smoked Salmon, Dill Cream Cheese, Capers, Pickle Onion	\$4/piece
Cocktail Shrimp	\$4/piece

Minimum of 20 pieces per selection

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is not automatically added. A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Platters

Designed to serve approximately 10 people.

Platters can be ordered in multiples of 2-3-4 (etc.) on larger parties.

Charcuterie Plate \$90.00

Cured meats, assorted pickles, olives, crackers, mustard

Imported and Domestic Cheese Plate \$75.00

Variety of cheese, grapes, honey, nuts, crackers

Roasted Vegetable Plate \$65.00

Roasted and grilled seasonal vegetables aged balsamic, olive oil

Smoked Salmon Plate (1 lb) \$85.00

Red onion, chopped eggs, capers, crackers

Beef Tartare Plate (16 oz) \$95.00

Grilled crostini, truffle sauce

Seafood Plate \$150.00

Chilled shrimp (16), lobster salad (6 oz), steamed clams (16) oysters (12), crab claws (12)

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(All menu preparations and prices are subject to change)

Assorted Mini Bite-Size Desserts

Minimum 25 orders per selection

Can either be tray-passed or displayed on a table

❖ Chocolate Raspberry Truffle Cake	\$4.00
❖ Blueberry Vienna Style Cheese Cake	\$4.00
❖ Tiramisu	\$4.00
❖ White Chocolate Mousse Cake	\$4.00
❖ Fresh Fruit Tart	\$4.00
❖ Lemon Tart	\$4.00
❖ Opera Cake	\$4.00
❖ Strawberry Napoleon	\$4.00
❖ Caramelized Cream Puff	\$4.00
❖ Chocolate Coated Cream Puff	\$4.00
❖ Eclairs	\$4.00

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(All menu preparations and prices are subject to change)

"Pierre-Auguste Renoir"

Two-Course Lunch Menu #1

\$32/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Mixed Greens Salad

Candied Macadamias, Pecans,
Almonds, Stilton Blue Cheese,
Bistango's Vinaigrette

Caesar Salad

Romaine Heart, Anchovy- Parmesan
Dressing, Garlic Croutons

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting
the finest ingredients

Choose Three Entrée Choices

5oz Pan Seared Pacific Red Snapper

Lemon Zest Risotto, English Peas,
Red Curry Sauce

Spaghetti

Served with Tomato Sauce or
Beef Bolognese

Mary's Chicken Marsala

Potato Purée, Sautéed Zucchini Mix,
Mushroom Sauce

Fusilli Alle Verdure

Squash, Onions, English Peas,
Edamame, Asparagus, Feta Cheese,
Jalapeño Cream Sauce

Beef Fettuccine

Marinated Filet of Beef, Onions, Fennel,
Mushrooms, Porcini Sauce, Truffle Zest

Choose Three Entrée Choices

5oz Pan Seared Pacific Red Snapper

Lemon Zest Risotto, English Peas,
Red Curry Sauce

Spaghetti

Served with Tomato Sauce or
Beef Bolognese

Mary's Chicken Marsala

Potato Purée, Sautéed Zucchini Mix,
Mushroom Sauce

Fusilli Alle Verdure

Squash, Onions, English Peas,
Edamame, Asparagus, Feta Cheese,
Jalapeño Cream Sauce

Beef Fettuccine

Marinated Filet of Beef, Onions, Fennel,
Mushrooms, Porcini Sauce, Truffle Zest

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake

Tiramisu

Lemon Coconut Cake

Black Forest Cake

White Chocolate Cheesecake

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(All menu preparations and prices are subject to change)**

"Vincent van Gogh"

Three-Course Lunch Menu #2

\$42/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Mixed Greens Salad

Candied Macadamias, Pecans, Almonds, Stilton Blue Cheese, Bistango's Vinaigrette

Caesar Salad

Romaine Heart, Anchovy-Parmesan Dressing, Garlic Croutons

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

5oz Oven Roasted Ora King Salmon

Garlic Mashed Potato, Sautéed Zucchini, Lemon Caper Butter Sauce

Beef Fettuccine

Marinated Filet of Beef, Onions, Fennel, Mushrooms, Porcini Sauce, Truffle Zest

Mary's Chicken Marsala

Potato Purée, Sautéed Zucchini Mix, Mushroom Sauce

Fusilli Alle Verdure

Squash, Onions, English Peas, Edamame, Asparagus, Feta Cheese, Jalapeño Cream Sauce

Potato Gnocchi

Cherry Tomatoes, Green Olives, Basil, Ciliegine Cheese, Marinara Sauce

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

White Chocolate Cheesecake with Oreo Cookie Crust and Vanilla-Chocolate Sauce

Fresh Fruit Tart with Almond Cream, Grand Marnier Sabayon and Strawberry Sauce

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(All menu preparations and prices are subject to change)

"Gustav Klimt"

Three-course Lunch Menu #3

\$52/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Mixed Greens Salad

Candied Macadamias, Pecans, Almonds, Stilton Blue Cheese, Bistango's Vinaigrette

Caesar Salad

Romaine Heart, Anchovy-Parmesan Dressing, Garlic Croutons

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

Oven Roasted Ora King Salmon

Garlic Mashed Potato, Sautéed Zucchini, Lemon Caper Butter Sauce

Spaghetti

Served with Parmesan & Tomato Sauce or Beef Bolognese (Your Guests' Choice)

Roasted Mary's Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

(6oz) Grilled Prime Filet Mignon

Garlic Potatoes Purée, Honey Glazed Roasted Carrots, Red Wine Reduction

Shrimp Risotto

Bacon Wrapped Mexican White Prawns, Sweet White Corn, Chives, Rosemary White Balsamic Vinaigrette

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

White Chocolate Cheesecake with Oreo Cookie Crust and Vanilla-Chocolate Sauce

Fresh Fruit Tart with Almond Cream, Grand Marnier Sabayon and Strawberry Sauce

Mixed Berries in Martini Cup with Whipped Cream and Mint Garnish

An automatic 5% Banquet Charge will be added to all food and beverage sales.
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A given percentage of your choice can be calculated on the contract upon your request.
(All menu preparations and prices are subject to change)

" Jackson Pollock "

Three-Course Dinner Menu #1

\$52/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Mixed Greens Salad

Candied Macadamias, Pecans, Almonds, Stilton Blue Cheese, Bistango's Vinaigrette

Caesar Salad

Romaine Heart, Anchovy-Parmesan Dressing, Garlic Croutons

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

6oz Grilled Prime Filet Mignon

Garlic Potatoes Purée, Honey Glazed Roasted Carrots, Red Wine Reduction

Beef Fettuccine

Marinated Filet of Beef, Onions, Fennel, Mushrooms, Porcini Sauce, Truffle Zest

Pan Seared Pacific Red Snapper

Sweet White Corn Risotto, Wilted Pea Sprouts, Lemon Vinaigrette

Fusilli Alle Verdure

Squash, Onions, English Peas, Edamame, Asparagus, Feta Cheese, Jalapeño Cream Sauce

Roasted Mary's Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

White Chocolate Cheesecake with Oreo Cookie Crust and Vanilla-Chocolate Sauce

Fresh Fruit Tart with Almond Cream, Grand Marnier Sabayon and Strawberry Sauce

Mixed Berries in Martini Cup with Whipped Cream and Mint Garnish

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A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

"Paul Gauquin"

Three-Course Dinner Menu #2

\$62/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Mixed Greens Salad

Candied Macadamias, Pecans, Almonds, Stilton Blue Cheese, Bistango's Vinaigrette

Caesar Salad

Romaine Heart, Anchovy-Parmesan Dressing, Garlic Croutons

Martini of Tuna Tartare

Avocado Crema, Wonton Chips, Cucumber, Chili Vinaigrette

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

Pan Roasted New Zealand Lamb Chops

Potato Purée, Creamy Spinach, Baby Carrots, Port Wine Sauce

Oven Roasted Ora King Salmon

Garlic Mashed Potato, Sautéed Zucchini, Lemon Caper Butter Sauce

Roasted Mary's Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Spaghetti

Served with Parmesan & Tomato Sauce or Beef Bolognese (Your Guests' Choice)

8oz Prime Angus NY Steak

Thyme Garlic Roasted Creamer Potatoes, Sautéed Haricots Verts, Green Peppercorn Sauce

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

White Chocolate Cheesecake with Oreo Cookie Crust and Vanilla-Chocolate Sauce

Fresh Fruit Tart with Almond Cream, Grand Marnier Sabayon and Strawberry Sauce

Mixed Berries in Martini Cup with Whipped Cream and Mint Garnish

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(All menu preparations and prices are subject to change)

"Paul Cezanne"

Four-Course Dinner Menu #3

\$79/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Mixed Greens Salad

Candied Macadamias, Pecans, Almonds, Stilton Blue Cheese, Bistango's Vinaigrette

Caesar Salad

Romaine Heart, Anchovy-Parmesan Dressing, Garlic Croutons

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Two Middle Course Choices

Wagyu Beef Ravioli (3pcs)

Black Truffle Zest, Onion Marmalade, Mushrooms, Parmesan Velouté

Potato Gnocchi

Marinara Sauce, Green Olives, Basil, Cherry Tomatoes, Ciliegine Cheese

Carpaccio of Dry Cured Beef "Bresaola"

Wild Arugula, Parmesan Cheese, House Vinaigrette

Martini of Tuna Tartare

Avocado Crema, Wonton Chips, Cucumber, Chili Vinaigrette

Choose Three Entrée Choices

Grilled Prime Filet Mignon

Garlic Potatoes Purée, Honey Glazed Roasted Carrots, Red Wine Reduction

Oven Roasted Ora King Salmon

Garlic Mashed Potato, Sautéed Zucchini, Lemon Caper Butter Sauce

Roasted Mary's Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Pan Roasted New Zealand Lamb Chops

Potato Purée, Creamy spinach, Baby Carrots, Port Wine Sauce

Grilled Swordfish

Lemon Zest Risotto, Roasted Red Pepper, Olive Tapenade, White Balsamic Vinaigrette

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

White Chocolate Cheesecake with Oreo Cookie Crust and Vanilla-Chocolate Sauce

Fresh Fruit Tart with Almond Cream, Grand Marnier Sabayon and Strawberry Sauce

Mixed Berries in Martini Cup with Whipped Cream and Mint Garnish

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(All menu preparations and prices are subject to change)

"Willem de Kooning"

Three-Course Dinner Menu

\$95/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Spanish Octopus Salad

Pickled Onions-Celery, Campari Tomatoes, Cucumber, Olives, Arugula, Lemon Vinaigrette

Wedge Salad

Ripened Tomato, Baby Iceberg, Pickled Red Onions, Tomatoes, Bacon, Blue Cheese Dressing

Baby Spinach Salad

Tomato, Pine Nuts, Dry Cranberries, Petit Basque Cheese, Balsamic Vinaigrette

Lobster Louie Salad

Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing

Choose Three Entrée Choices

16-oz. Bone-in Rib Eye Steak

16-oz. Dry-Aged NY Steak

12-oz. Bone-in Filet Mignon

14-oz. Rib Eye Steak

16-oz. Bone-in New York Steak

Chilean Sea Bass

N.Z. Ora King Salmon

Alaskan Halibut (Upon Availability)

Sauces

Red Wine Sauce; Green Peppercorn Sauce; Chimichurri Sauce

Choose Three Side Dishes

Potato au Gratin

Spicy Roasted Brussels Sprouts, Red Onions, Bacon

**Truffle Shoestring Fries, Herbs, Garlic,
Parmesan Cheese**

**Mac and Cheese, Baby Shrimp, Bacon, Scallions,
Roasted Peppers**

Exotic Mushroom Risotto

Grilled Asparagus, Grain Mustard Aioli

Choose Two Desserts Choices

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

White Chocolate Cheesecake with Oreo Cookie Crust and Vanilla-Chocolate Sauce

Fresh Fruit Tart with Almond Cream, Grand Marnier Sabayon and Strawberry Sauce

Mixed Berries in Martini Cup with Whipped Cream and Mint Garnish

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(All menu preparations and prices are subject to change)

Sample Heavy Hors d'oeuvres Menu

(Minimum of 40 guests)

“Tapas Style”

Caesar Salad, Garlic Croutons, Parmigiano-Reggiano

Fresh Mozzarella & Vine Ripened Tomato Salad, Aged Balsamic, Onion Marmalade & Basil Essence

Carpaccio of Dry Cured Beef “Bresaola” Wild Arugula, Parmigiano-Reggiano

Steamed Asparagus, Mustard Vinaigrette, Chopped Egg

Imported and Domestic Cheese Platter, Grapes, Walnuts

Smoked Chicken Pasta Salad, Savoy Cabbage and Mixed Peppers

White Creamers Patatas Brava’s, Hot Garlic-Paprika Aioli

Mini Griddle Crab Cakes, Chipotle Aioli

Grilled Baby Lamp Chops, Port Wine Reduction

Grilled Marinated Chicken Skewers Dijon Mustard-Tarragon Sauce

Grilled Angus Beef Skewers, Green Peppercorn Sauce

Bread and Butter

\$55 per person

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(All menu preparations and prices are subject to change)

Buffet Menu #1

(Minimum of 100 Guests)

Salads

Mixed Greens Salad

Candied Macadamia, Pecans, Almonds, Stilton Blue Cheese, Bistango's Vinaigrette

Bistango's California Chicken Salad

Napa Cabbage, Sesame Dressing

Chilled Pasta Salad

Grilled Asparagus, Zucchini, Eggplant, Bell Peppers, Aged Balsamic, Extra Virgin Olive Oil

Entrées

Sautéed Breast of Chicken

Mushroom Sauce

Roasted Prime Rib of Beef

Horseradish Cream

Penne Pasta

a la Vodka, Parmigiano-Reggiano

Sides

Season's Vegetables

Roasted Herb Potatoes

Bread & Butter

Desserts

Chocolate Eclairs

Fresh Fruit Tarts

New York Style Cheesecake

\$69 per person

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(All menu preparations and prices are subject to change)

Buffet Menu #2

(Minimum of 100 Guests)

Appetizers

Smoked Salmon

Traditional Garnishes, Cucumber Dill Salad

Fresh Mozzarella and Vine Ripened Tomato Salad

Aged Balsamic, Onion Marmalade & Basil Essence

Prosciutto and Melon Skewers

Salads

Mixed Greens Salad

Candied Macadamias, Pecans, Almonds, Stilton Blue Cheese, Bistango's Vinaigrette

Caesar Salad

Romaine Heart, Anchovy-Parmesan Dressing, Garlic Croutons

Bistango's California Chicken Salad

Napa Cabbage, Sesame Dressing

Entrées

Marinated Yellowtail

Lemon-Butter Sauce, Fresh Dill

Roasted Prime Rib of Beef

Horseradish Cream

Sautéed Chicken Breast

Dijon Mustard-Tarragon Sauce

Sides

Season's Vegetables

Penne Pasta sauce (a La Checca) Parmigiano- Reggiano

Roasted Herb White Creamer Potatoes

Bread & Butter

Desserts (Select three)

Cream Puffs filled with Vanilla Pastry Cream

Lemon Coconut Cake

Fresh Fruit Tarts

White Chocolate Cheesecake

Black Forest Cake

\$89 per person

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(All menu preparations and prices are subject to change)