



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 350 selections (which received Wine Spectators "Award of Excellence" for 1993 - 2018), 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. Wines can be brought in and for each bottle that is consumed there will be a corkage fee applied. 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

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|--|-----------|
| 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 |
| Shrimp Cocktail | \$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) \$90.00

Red onion, chopped eggs, capers, crackers

Beef Tartare Plate (16 oz) \$95.00

Grilled crostini, truffle sauce

Seafood Plate \$175.00

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 |
| ❖ Nutella Cheesecake | \$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)

Lunch Menu #1

Two-Course Menu

\$38*/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu.

Option A

Choose Two Starter Choices

Mixed Greens Salad

Green and Fuji Apples, Candied Pecans,
Point Reyes 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

Pan Seared Pacific Red Snapper

Lemon Zest Risotto, English Peas,
Red Curry Sauce

Penne

Achiote Marinated Chicken Breast,
Asparagus, Tomatoes, Red Onions,
Basil, Touch of Cream

Mary's Chicken Marsala

Potato Purée, Sautéed Zucchini Mix,
Mushroom Sauce

Beef Fettuccine

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

Shrimp Risotto

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

Option B.

Choose Three Entrée Choices

Pan Seared Pacific Red Snapper

Lemon Zest Risotto, English Peas,
Red Curry Sauce

Penne

Achiote Marinated Chicken Breast,
Asparagus, Tomatoes, Red Onions,
Basil, Touch of Cream

Mary's Chicken Marsala

Potato Purée, Sautéed Zucchini Mix,
Mushroom Sauce

Beef Fettuccine

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

Shrimp Risotto

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

Choose One Dessert

Chocolate Raspberry Truffle Cake

Tiramisu

Lemon Coconut Cake

Black Forest Cake

***Coffees and teas will be served with desserts and are included in menu price.**

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)

Lunch Menu #2

Three-Course Menu

\$48*/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu.

Choose Two Starter Choices

Mixed Greens Salad

Green and Fuji Apples, Candied Pecans, Point Reyes Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

Oven Roasted 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

Shrimp Risotto

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

Chicken Penne Pasta

Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Touch of Cream

Choose One Dessert

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

Nutella Cheesecake with Oreo Cookie Crust, Whipped Cream, Strawberry Relish

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

***Coffees and teas will be served with desserts and are included in menu price.**

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)

Lunch Menu #3

Three-course Menu

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

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu.

Choose Two Starter Choices

Mixed Greens Salad

Green and Fuji Apples, Candied Pecans, Point Reyes Blue Cheese, Balsamic Vinaigrette

Baby Spinach Salad

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

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

Oven Roasted 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

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

Beef Fettuccine

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

Choose One Dessert

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

Nutella Cheesecake with Oreo Cookie Crust, Whipped Cream and Strawberry Relish

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

***Coffees and teas will be served with desserts and are included in menu price.**

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)

Dinner Menu #1
Three-Course Menu

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

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu.

Choose Two Starter Choices

Mixed Greens Salad

Green and Fuji Apples, Candied Pecans, Point Reyes Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

Prime Angus Flat Iron Steak

Potato au Gratin, Baby 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

Shrimp Risotto

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

Roasted Mary's Chicken Breast

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

Choose One Dessert

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

Nutella Cheesecake with Oreo Cookie Crust, Whipped Cream and Strawberry Relish

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

***Coffees and teas will be served with desserts and are included in menu price.**

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)

Dinner Menu #2
Three-Course Menu

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

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu.

Choose Two Starter Choices

Mixed Greens Salad

Green and Fuji Apples, Candied Pecans, Point Reyes Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

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 King Salmon

Garlic Mashed Potato, Sautéed Zucchini, Lemon Capers Butter Sauce

Roasted Mary's Chicken Breast

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

Beef Fettuccine

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

12oz Prime Angus NY Steak

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

Choose One Dessert

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

Nutella Cheesecake with Oreo Cookie Crust, Whipped Cream and Strawberry Relish

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

***Coffees and teas will be served with desserts and are included in menu price.**

**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)

Dinner Menu #3

Four-Course Menu

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

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu

Choose Two Starter Choices

Baby Spinach Salad

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

Mixed Greens Salad

Green and Fuji Apples, Candied Pecans, Point Reyes Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Two Middle Course Choices

Potato Gnocchi

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

Mexican Prawns Cocktail

Cocktail Sauce, Garlic Crostino

Choose Three Entrée Choices

Grilled Prime Filet Mignon

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

Oven Roasted King Salmon

Garlic Mashed Potato, Sautéed Zucchini, Lemon Capers 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 One Dessert

Chocolate Raspberry Truffle Cake with Raspberry Coulis

Tiramisu with Espresso Sauce

Lemon Coconut Cake with Strawberry Sauce

Black Forest Cake with Chocolate Sauce

Nutella Cheesecake with Oreo Cookie Crust, Whipped Cream, Strawberry Relish

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

***Coffees and teas will be served with desserts and are included in menu price.**

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)

Dinner Menu #4

Four-Course Menu

\$89*/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu

Choose Two Starter Choices

Baby Spinach Salad

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

Mixed Greens Salad

Green and Fuji Apples, Candied Pecans, Point Reyes Blue Cheese, Balsamic Vinaigrette

Garlic Soup

Chives, Whipped Cream, Croutons

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Two Middle Course Choices

Lobster Salad Martini

Cucumbers, Celery, Scallions, Mayonnaise, Tarragon, Lemon Wedge

Mexican Prawns Cocktail

Cocktail Sauce, Garlic Crostino

Potato Gnocchi

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

Martini of Tuna Tartare

Avocado Crema, Wonton Chips, Cucumber, Chili Vinaigrette

Choose Three Entrée Choices

Oven Roasted Chilean Sea Bass

King Salmon

Grilled Swordfish

14-oz. Grilled Prime Rib Eye Steak

Pan Roasted New Zealand Lamb Chops

Roasted Mary's Chicken Breast

Grilled Prime Filet Mignon

Sauces: Red Wine Sauce; Green Peppercorn Sauce; Chimichurri Sauce

Choose Three Side Dishes Choices

Potato au Gratin; Garlic Shoestring Truffle Fries; Garlic Mashed Potatoes; Exotic Mushroom Risotto;

Lemon Zest Risotto; Grilled Asparagus

Choose One Dessert

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

***Coffees and teas will be served with desserts and are included in menu price.**

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)

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 Lamb 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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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)

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

Cashews, 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

Nutella Cheesecake

\$69 per person

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)

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

Cashews, 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

Nutella Cheesecake

Black Forest Cake

\$89 per person

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