



Wedding Menu

HAND-PASSED HORS D'OEUVRES

General Tso Chicken Taco Cones

flour tortilla, sweet & spicy sauce, lime slaw

Korean Short Rib Lettuce Wrap

shredded cabbage, scallion, sesame seeds

Italian Meatball Skewer

marinara sauce, grated romano cheese, parsley

Garlic Shrimp & Lemon^{GF}

parsley, sprinkle of chili flake, olive oil.

Philly Cheesesteak Eggroll

cheddar dipping sauce

Fried Herb Ricotta Ravioli

marinara sauce

Stromboli Pinwheels

pepperoni; spinach mushroom; sausage; and/or meatball

Thai Vegetable Spring Rolls

balsamic glaze,

Chicken & Waffles...on a Stick!^{GF*}

coated in local pure maple syrup

Flank Steak Crostini

caramelized onions, balsamic drizzle

Pot Sticker - Dumplings

Chicken and asian vegetable filling; dipping sauce

Fried Pickle Hash

buttermilk dill ranch, swerved on spoon

Pigs in a Blanket

local smoked sausage tucked in a flaky croissant

Lobster Roll - Maine Style^{GF}**

lite mayo, lemon zest, butter toasted New England bun

Fig & Bacon Jam Crostini^{GF*}

Sliced figs, whipped goat cheese, caramelized onion & crispy bacon jam.

Blackened Shrimp & Roasted Corn Chowder^{GF*}

blacken season, cream, potatoes, charred pepper

Vegan Vegetable Dumpling

traditional dipping sauce.

Scallops & Bacon Canapé^{*GF*}

scallops, bacon crumble, chives, displayed on spoon

Seared Ahi Tuna^{},^{GF*}**

ponzu sauce, wasabi mayo

Personal Mac & Cheese Bowl^{GF*}

*lobster or grilled chicken BBQ available***

Yankee Pot Roast Slider^{GF*}

braised beef, demi glaze, root vegetable chips

Tomato Bisque Shooter^{GF*}

grilled cheese croutons,

Falafel Kabob^{GF*}

tzatziki sauce

Tomato Bruschetta Crostini^{GF*}

basil pesto, red wine vinegar

Lump Crab & Shrimp Stuffed Mushrooms^{GF*}

creamed spinach, herb crumble

BBQ Pulled Pork or Chicken Slider^{GF*}

coleslaw, BBQ sauce

Double Asterisk (**) Additional Increase Price Per Guest

GF*- can be prepared using gluten free ingredients

STATIONARY APPETIZERS

Baked Brie with Local Berry Filling

accompanied by nuts and dried fruit

Charcuterie Board

domestic cheeses, grapes, dried sausages & sopressata, honey, mustard, crackers

Veggie Grazing Platter ^{GF*}

seasonal fresh and pickled vegetables, assorted dips/spreads, & dried fruit and nuts.

Nacho Platter Trifle ^{GF*}

fresh tortilla chips, melted cheese, sour cream, fresh salsa, tender carne asada beef

Crab Rangoon Dip ^{GF*}

wonton chips, chives

Flatbread Platter

marinara sauce, mozzarella, pesto drizzle.

Tomato Bisque Shooter ^{GF*}

grilled cheese croutons

BBQ Chicken Stuffed Bread

Fresh Mozzarella & Tomato Caprese ^{GF*}

Fresh Fruit Platter ^{GF*}

Seasonal melons, berries, pineapple, grapes.

SALADS

Garden Salad ^{GF*}

mixed greens, grape tomatoes, cucumbers, red onions, red wine vinaigrette

Citrus Salad ^{GF*}

mixed greens, mandarin oranges, pecans, feta cheese, citrus herb vinaigrette

Blueberry Clementine Salad ^{GF*}

mixed field greens, Mediterranean cheese blend, toasted pecans, fresh blueberries, clementines, blueberry balsamic vinaigrette

Autumn Harvest Salad ^{GF*}

mixed greens, crispy bacon, toasted pecans, shaved red onions, sliced honeycrisp apple slices, goat cheese bites, maple pumpkin dressing

Grapefruit Avocado Salad ^{GF*}

Asiago cheese, toasted pecans, mixed greens, citronette dressing

PASTA DISHES

Penne Pasta with Vodka Sauce ^{GF*}

rose colored creamy tomato sauce, fresh basil

Chilled Tortellini Salad

grilled vegetables, grape tomatoes, wilted spinach, red wine vinaigrette or citronette dressing

Rigatoni with Sausage Ragu & Herb Ricotta ^{GF*}

sweet Italian sausage, simmered in rich tomato sauce

Fusilli Pasta with Spinach & Roasted Vegetables

spiral pasta, seasonal vegetables, saute garlic and oil

Traditional Baked Ziti ^{GF*}

marinara, ricotta cheese, melted mozzarella

Mac & Cheese ^{GF*}

Cheddar, Coby

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MAIN ENTREE DISHES

POULTRY

Chicken Marsala with Fresh Mushrooms ^{GF*}

Chicken Piccata & Capers ^{GF*}

Chicken Parmesan ^{GF*}
marinara sauce, mozzarella cheese

Chicken Francaise ^{GF*}
Sherry cream lemon sauce

Rotisserie Barbecue Chicken ^{GF*}
crispy skinned dark and white meat

Spinach Artichoke Stuffed Chicken ^{GF*}
bacon wrapped

Chicken Cordon Bleu Roulade
white wine cream sauce.

Indian Butter Chicken ^{GF*}
tomato & coconut milk sauce, Indian spices, NOT SPICY!

SEAFOOD

Shrimp Scampi ^{GF*}
white wine, garlic, lemon

Seafood Cakes
scallops, shrimp, and crab

Southern-Style Shrimp & Grits ^{GF*}
stone-ground cheddar grits, chorizo sausage, bacon

Salmon Florentine ^{GF*}
spinach, lemon butter sauce.

Stuffed Flounder ^{**}
scallops, shrimp, and crab, lemon beurre blanc sauce

BEEF & PORK & Lamb

Roasted Herb Beef Sirloin ^{GF*}
caramelized shallot demi glace

Yankee Pot Roast ^{GF*}
braised beef in red wine gravy

Kona Coffee Crusted Flank Steak ^{GF*}
Chimichurri sauce

Apple & Raisin Stuffed Pork Loin ^{GF*}
aromatic herbal bread stuffing

Beef Brisket, Texas BBQ ^{GF*}
tangy/smoky BBQ sauce,

Carolina Style Pulled Pork ^{GF*}
buttermilk coleslaw,

Rotisserie Lamb ^{**GF*}
*Whole Lamb - (feeds approx 30 to 35 guests)
Rack of Lamb - each rack serves 5 to 6 guests
Leg of Lamb - each leg serves about 15 guests
Comes with Lamb Au Jus & Mint Pesto*

Roasted Porchetta ^{GF*}
tender slow roasted pork shoulder slow, dill & fennel seasoning, fennel broth

VEGETARIAN & VEGAN

Any dish can be made Vegan, just ask how.

Eggplant Rollatini ^{GF*}
marinara sauce, mozzarella cheese

Vegetable Paella ^{GF*}
baked saffron rice, roasted red peppers, onions, peas, artichokes, blistered cherry tomatoes.

Quinoa Stuffed Poblano Peppers ^{GF*}
roasted corn, cilantro, blistered tomatoes, queso fresco.

Vegetable Thai Red Curry ^{GF*}
tri-colored peppers, carrots, kale, mild red chili curry with coconut milk, cilantro, basil, lime

Black Bean Sweet Potato Enchilada ^{GF*}
corn tortillas, salsa verde, Monterey Jack cheese, cilantro, and sour cream

Mixed Vegetable Stuffed Shells
butternut ricotta, spinach, mushrooms, tomato-basil sauce

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LATE NIGHT PIZZA MENU

When the party is nearing the end and guests get hungry again...IT'S PIZZA TIME!

Includes: Paper Plates & Napkins

Does not come from the wood fired pizza trailer.

Plain Cheese
Pepperoni
Sausage
Peppers & Onions

Mushroom
Hawaiian
Buffalo Chicken
Farmers Market (Vegetables)

Margarita Style
Dill Pickle Pizza
Meat Lovers
BBQ Grilled Chicken

SIDE DISHES

Asparagus

(Seasonal early Spring -end June) roasted or grilled

Carrots

glazed or grilled with chipotle & honey

Green Beans

roasted or blanched

Grilled Assorted Vegetables

squash, onions, peppers, etc, herbs

Roasted Brussel Sprouts

(Seasonal Sept. October only) olive oil & caramelized onions or crispy bacon

Fresh Broccoli Florets

blanched or roasted

Grilled Red Onions

Creamed Spinach

Steakhouse Mushrooms

roasted whole mushrooms, brown sauce, herbs

Baked Rice Pilaf, GF

Thyme and vegetable broth

Potatoes Au Gratin

Roasted Sweet Potatoes

Herb Roasted Baby Potatoes

Twice Baked Mashed Potato Spirals

Three "B's" Baked Beans

bacon, brown sugar, and bourbon

Moroccan Chickpea Salad

carrots, raisins, oranges, moroccan spice blends

Quinoa and Feta Salad

chickpeas, red onion, pepper, cucumber, lemon, olive oil

German Potato Salad

Grandma's recipe.-red potatoes in a creamy herb dressing

Creamy Coleslaw

cabbage, carrots, celery seeds, & herbs

Italian Pasta Salad

spiral pasta, grilled vegetables, grape tomatoes, wilted spinach, red wine vinaigrette

New York Style Macaroni Salad

creamy dressing, apple cider vinegar, celery, and red bell pepper

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PACKAGE ONE

COCKTAIL HOUR APPETIZER OPTIONS

FOUR Hand Passed Hors D'oeuvres

TWO Stationary Appetizers

SALAD & PASTA OPTIONS

Choice of TWO

ENTREE OPTIONS

Choice of THREE

Dinner rolls and butter

STARCH, VEGETABLES, & SIDES

Choice of TWO

LATE NIGHT PIZZA (not the mobile pizza trailer)

10 Pizzas- 5 cheese, 5 your choice

Up to THREE toppings

Paper plates and napkins

INCLUDES

- Serving platters, dishes, and utensils
- Cooking staff and equipment
- Tables for stationary appetizers, buffet equipment and/or stations
- Disposable appetizer plates, utensils and napkins
- Waitstaff for up to 5 hours
- Clean-up of disposable plates and flatware
- Carving station, if required

POSSIBLE ADDITIONS

- 10x20 Tent Rental (Used for Roadside Bistro catering services, not for Bar or Guests)- \$250
- Water service or Guest Hydration Station: \$150
- Late night clean-up \$2.50 per person
- Cake and dessert set-up: \$75
- Rinsing and reracking rented flatware and plates: Range \$2.50 - \$4.50 per guest depending on setup
- Coffee & tea station \$150
- Lemonade stand \$350
- Late night pizza (not mobile oven) \$3.50 per person

NOT INCLUDED

- Dining room setup
- Dinner and Dessert Plates, flatware, napkin or linens
- Glassware
- Bar set-up, clean-up

STARTING PACKAGE PRICE: \$69 + tax per guest; min guest count 55; \$20 guests under 12yrs & hired staff (DJ, Bar, etc.)

-Price is based on host supplied disposable plates, napkins and silverware.

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PACKAGE TWO

COCKTAIL HOUR APPETIZER OPTIONS

TWO Hand-Passed Appetizers

TWO Stationary Appetizers

ENTREE OPTIONS

Choice of THREE

Dinner rolls and butter

SALAD, PASTA, & SIDES

Choice of THREE

INCLUDES

- Serving platters, and utensils
- Cooking staff and equipment
- Tables for stationary appetizers, buffet equipment and/or stations
- Disposable appetizer plates, utensils and napkins
- Waitstaff for up to 5 hours
- Clean-up of disposable plates and flatware
- Carving station, if required

POSSIBLE ADDITIONS

- 10x20 Tent Rental (Used for Roadside Bistro catering services, not for Bar or Guests)- \$250
- Water service or Guest Hydration Station \$150
- Late night clean-up \$2.50 per person
- Cake and dessert set-up: \$75
- Rinsing and reracking rented flatware and plates: Range \$2.50 - \$4.50 per guest depending on setup
- Coffee & tea station \$150
- Lemonade stand \$350
- Late night pizza (not mobile oven) \$3.50 per person

NOT INCLUDED

- Dining room setup
- Dinner and Dessert Plates, flatware, napkin or linens
- Glassware
- Bar set-up, clean-up

Starting Package Price: \$50.00 + tax per guest; Min guest count 65; \$20 for guests under 12yrs & hired staff (DJ, Bar, etc)

- Price is based on host supplied disposable plates, napkins and silverware.

Double Asterisk (**) Additional Increase Price Per Guest

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PACKAGE THREE

COCKTAIL HOUR APPETIZER OPTIONS

THREE Stationary Appetizers

ENTREE OPTIONS

Choice of TWO
dinner rolls and butter

SALAD, PASTA, & SIDE

Choice of THREE

INCLUDES

- Serving platters, dishes, and utensils
- Cooking staff and equipment
- Tables for stationary appetizers, buffet equipment and/or stations
- Disposable appetizer plates, utensils and napkins
- Waitstaff for up to 3 hours
- Clean-up of disposable plates and flatware
- Rotisserie machine, if items are selected
- Carving station, if required

POSSIBLE ADDITIONS

- 10x20 Tent Rental (Used for Roadside Bistro catering services, not for Bar or Guests)- \$250
- Water service \$150
- Late night clean-up \$2.50 per person
- Cake and dessert set-up: \$75
- Rinsing and racking rented flatware and plates: Range \$2.50 - \$4.50 per guest depending on setup
- Coffee & tea station \$150
- Lemonade stand \$350
- Late night pizza (not mobile oven) \$3.50 per person

NOT INCLUDED

- Dining room setup
- Dinner and Dessert Plates, flatware, napkin or linens
- Glassware
- Bar set-up, clean-up

Starting Package Price: \$39.00 + tax per guest; Min guest count 80; \$12 guests under 12yrs & Hired staff (DJ, Bar, etc)

- Price is based on host supplied disposable plates, napkins and silverware.

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ADDITIONAL OFFERINGS OR ADD-ONS



REHEARSAL DINNER

Select from a variety of styles to bring your perfect wedding celebration together. We offer food truck style service, a fully catered dining experience, or drop-off catering. Click [here](#) for menu options and packages.

MOBILE WOOD FIRED PIZZA OVEN

Create a memorable experience for your guests with this unique addition to your event. Hot, fresh pizzas made to order in minutes! Click [here](#) for menu options and packages.



ASADO STYLE GRILL/FIRE PIT

There is nothing more primitive and personal than cooking over an open fire. This grill is a functional work of art. Protein, vegetables, and seafood are hung over the hardwood coals to slowly cook and infuse with smokey goodness.

Inspired by Chef's Table on Netflix, Season 1, Episode 3. Francis Mallmann

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LEMONADE STAND



Three guest self pour options of: Traditional Lemonade, Watermelon Lemonade, & Unsweetened Iced Tea (We can flavor as well). Eco-friendly disposable cups, beverage napkins, stirrers are provided.



COFFEE AND TEA STATION

Coffee station includes coffee, decaf, assorted tea and accompaniments. Eco-friendly disposable cups, beverage napkins and stirrers are provided.

CATERING TENT RENTAL - 10ft X 20ft

Tent may be required if the venue does not have a covered area for the food to be served. Please check with the venue if they require one, or have space for the buffet to go. We recommend a commercial grade tent, you can acquire from another company. We will not however serve from a tent that we, Roadside Bistro doesn't not feel safe and or structurally secure.



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