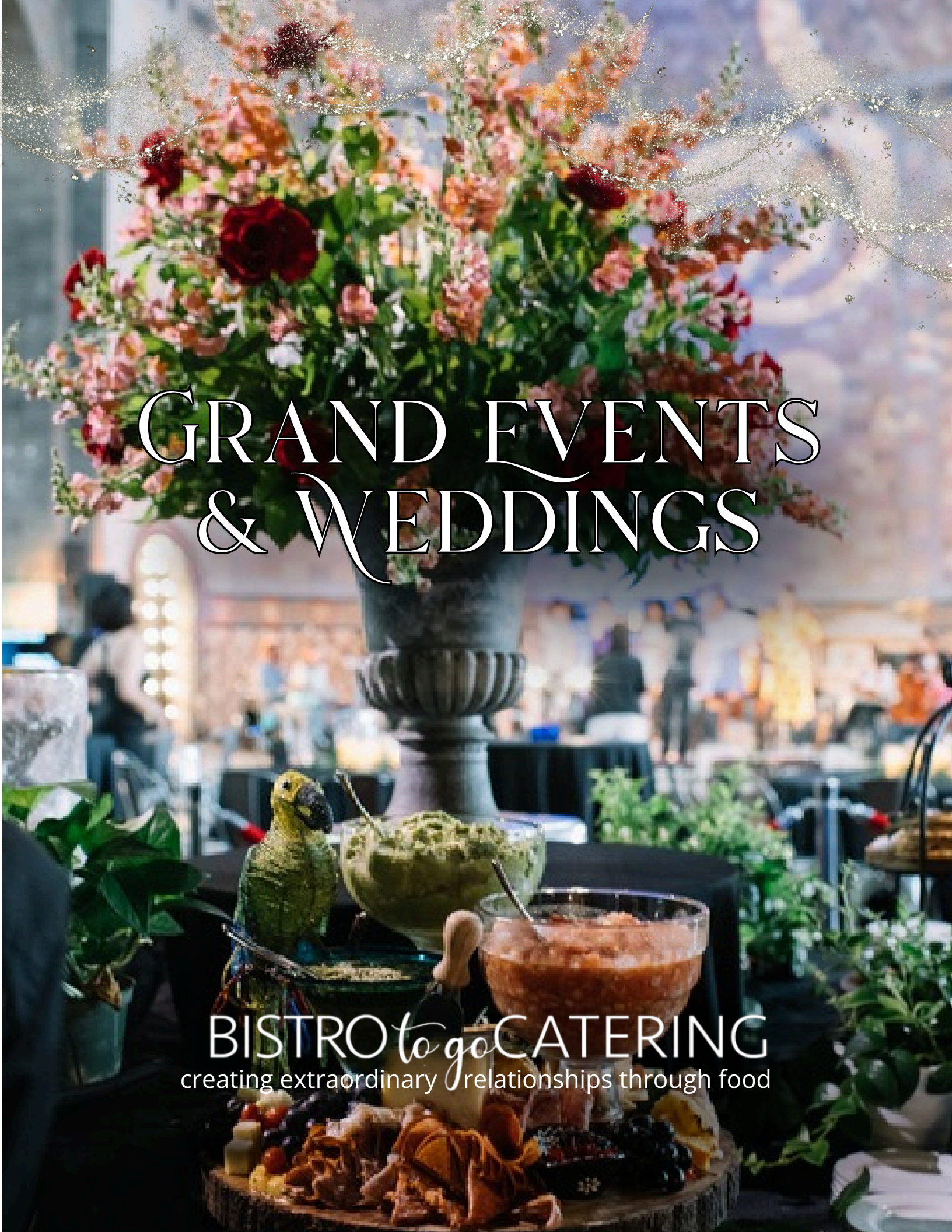

Grand Events & Weddings

BISTRO to go CATERING

creating extraordinary relationships through food

Wedding and Grand Celebration Menu Collection

BISTRO to go CATERING

Exceptionally Fresh & Unforgettable

Bistro To Go creates unique and beautiful celebrations.

Journey with our chef through sample menus, incorporating the freshest, most delicious ingredients. A Bistro consultant will assist in seamlessly coordinating your vision with your budget to create your signature celebration. We will listen to your heart, turning your dream into your reality. Your guests will share your delicious celebration, creating memories that will last forever.

BISTRO to go CATERING

Begin the Journey

Artisan grazing tables, savory hors d'oeuvres, fresh farm to table dinners and dazzling desserts. Chef crafted memories will endure long after the late-night finale.

Appetizers & Grand Displays

Sample menu packages that coordinate with your vision.

Bistro Menu Collections

Fairytale galas, weddings, corporate lunches & dinners, anniversaries, birthdays, and special celebrations

All That Glitters

Bistro artistry is on every table! We are not your standard caterer - every table is created as art!

Create Your Own

One of a kind, unique celebration you and a bistro chef design. Build the custom menu of your dreams.

Service Styles

Cocktail receptions, buffets, family style, plated or stations.
Our culinary team will create your experience.

All the Details & Timeline

Tastings, site visits and creating exceptional fairytale celebrations.

-Executive Lunches-

Professional, always on time, exceptional presentations

-Cocktail Hour-

The anticipation and excitement fill the air as Friends & Family stroll into the barn. Your celebration glitters with hospitality. The perfect atmosphere for an array of savory hors d'oeuvres, artisanal gazing tables and a delicious evening. Cocktail parties can be butler passed, station displayed or both. Simply extraordinary!

-Dinner-

Every detail of your signature meal is coordinated to go off without a hitch. Bistro's culinary team prepares your memorable meal and exceeds your service expectations. We help you coordinate precision rentals, including china, chairs, glassware, and linens. Your beverage service is a breeze with one of our preferred vendors.

SPRING/SUMMER 2026

GREAT BEGINNINGS

relationships BEGIN AT THE table

GRAND DISPLAYS
pricing per guest

SEASONAL FRESH FRUIT DISPLAY $7
Cut and sliced fresh fruit with vanilla bean yogurt dip - pineapple, melons, berries and fresh mint. (GS, V)

SEASONAL ARTISAN FRUIT & CHEESE $10
A multi-tiered display or layered on rustic boards. Chef selected wedges and slices of domestic and imported, hard and soft cheeses, specialty jams and varied mustards. Garnished with grapes, figs, seasonal fruits and fresh herbs. (GS, V) Gourmet crackers on the side.
with charcuterie $15
carved and sliced cured meats, nuts, dried fruit, jams, grainy mustards and crusty breads.

ANTIPASTI $15
An overflowing decorative masterpiece filled with Italian inspired artisan ingredients. An abundance of cured meats, hard and soft cheeses, crusty breads, olives, marinated mushrooms, pickled vegetables, tomato basil bruschetta, roasted tomatoes, spinach artichoke dip and honey mustard. Garnished with cherry tomatoes, pepperoncini, and savory prosciutto-wrapped salt sticks.

All Grand Displays require a minimum of 15 guests.
Prepared on disposable trays for delivery and pick up orders.
All staffed event displays will be prepared on commercial serving pieces at no additional cost

TAPAS $10
Chef's hummus selection, grilled Moroccan chicken skewers marinated in lemon, ginger, and soy, olives, cherry tomatoes, and cucumbers, Lebanese salad, tzatziki, and grilled naan. Garnished with lemons & fresh herbs.
Add a grilled vegetable accompaniment tray $5 per guest - zucchini, yellow squash, red & green blistered bell peppers, and asparagus. Served with balsamic dip.

FARMER'S MARKET CRUDITÉS $7
Fresh vegetables and dips garnished with grapes, radish clusters and greenery. Baby carrots, broccoli, cauliflower, assorted colorful peppers, cherry tomatoes, cucumbers and other seasonal vegetables. Whimsical hollowed cabbage serves as dip holder for buttermilk ranch. (GS, V)
Add hummus $2 per guest
Add spinach & artichoke dip $2 per guest

FIESTA SALSA & DIPS BAR $8
A Latin inspired assortment of flavors, including traditional tomato salsa, salsa verde, guacamole, cilantro corn black bean salsa, pico de gallo, & roasted jalapeños. Served with white corn tortilla chips, and fresh grilled pineapple. (GS, VGN)

SEA SIDE $15
Jumbo shrimp cocktail with chilled shrimp, arranged with lime wedges, cocktail sauce, and green goddess dip. Accompanied by shrimp salad (GS) and saltine crackers (crackers are not GS)

SPRING/SUMMER 2026

SUMMER DIPS

Choose up to two selections.

Summer Corn Salad and Mango Salsa served with white corn tortilla chips $6 (GS)
Warm Crab Dip with buttered sliced French baguette $12
Bruschetta served with sliced asiago crisps $6 (V)
Spinach Artichoke Dip served with white corn tortilla chips $6 (V)

Small Bites

Minimum order 2 dozen unless otherwise noted. Each menu item priced per dozen. $48 per dozen except where noted.

Grilled Chicken Quesadilla with black bean & corn, cheddar cheese, and spicy ranch
Black Bean & Corn Quesadilla with spicy ranch (V, VGN available)
Surf & Turf grilled steak filet and butter-glazed garlic shrimp with sea salt, and lemon wedge on a bamboo knot (GS) *$60 per dozen*
Crab Poppers with lemon dill aioli
Buffalo Cauliflower with blue cheese and celery sticks (GS, V)
Corn Cake with pulled chicken, cabbage slaw, and smoked BBQ aioli
Island Ahi Tuna Poke with sweet onion, cucumber, sesame shoyu, and roasted sesame in a crispy wonton cup
Deviled Eggs (GS)
Buffalo Chicken Soul Rolls with sharp cheddar and pico de gallo
Veggie Soul Rolls (V)
Scallop wrapped in bacon with sweet soy glaze *$60 per dozen*
Asian Chicken Pot Sticker
Crab Wonton
Fresh Spring Rolls with ponzu (GS, VGN)
Vegan Mini Meatballs in marinara (VGN) *$30 per dozen*

handcrafted and extraordinary

CROSTINI $48 per dozen

Crispy little toasts with delicious toppings. Choose one or make It a trio! Mininum 2 dozen per type

Caprese Crostini savory macerated cherry tomatoes marinated in white balsamic with fresh basil and Locatelli cheese (V)
Sweet Peach Crostini Palisade peaches, whipped ricotta, and prosciutto, drizzled with lavender honey
French Café Crostini whipped goat cheese and sliced strawberries with dark balsamic glaze (V)
Charred Steak Crostini on asiago crisps with horseradish cream

JEWELED SKEWERS $42 per dozen *unless noted*

Choose up to 4 types (minimum 2 dozen per type)

Island Grilled Shrimp Skewer with pineapple, orange beurr blanc on the side
Cajun Chicken Skewer with pico de gallo, cilantro, and chipotle aioli (GS)
Chimichurri Steak Skewer (GS)
Teriyaki Grilled Vegetable & Tofu Skewer (VGN)
Honey Sriracha Chicken Skewer (GS) with spicy pineapple & cilantro salsa
Garlic Shrimp & Roasted Tomato Skewer (GS)
Maple Bourbon Chicken Skewer sweet maple bourbon honey mustard, scallions, purple cabbage, red pepper (GS)
Balsamic Vegetable Skewer (GF/vegan)

BISTRO APPETIZER HALF PANS

Perfect for a crowd! $75 per half pan. Serves 12-15

Mini Meatballs All beef. choose from BBQ, Marinara, or Teriyaki
Grilled Wings seasoned and served with buffalo, garlic parmesan, and BBQ sauces (GS)
Mini Potato & Cheese Pierogi with caramelized onions (V) *option: add toppings $10 (sour cream, scallions, cheddar cheese)*
Grilled Kielbasa Bites with BBQ and mustard on the side (GS)

SPRING/SUMMER 2026

Bistro Slider Bar

$54 per dozen
(unless otherwise noted) • Minimum 2 dozen each type.
All accompanied with toppings tray unless otherwise requested

Backyard Burger Slider
Toppings Bar includes American cheese, pickle, ketchup, and mustard.
Add more moppings, including tomato, lettuce, red onion, Gorgonzola cheese, spicy ranch, mayo, Swiss, Gouda, mushrooms, hot honey, and bacon for an additional charge

Grilled Chicken Slider lettuce, tomato, mayonnaise

Bay Crab Cake Slider lemon dill aioli *$60 per dozen*

Cubano Slider ham, shredded pork, queso, pickle, mustard seeds, and dijonnaise

Steak Filet Slider chilled, thin sliced tenderloin filet with a side of horseradish cream and roasted red pepper *$96 per dozen*

Korean Crispy Chicken bao bun with sweet gochujang sauce, cucumber and pickled red onion with cilantro

Shrimp Po Boy battered shrimp and chopped romaine with remoulade $60

Nashville Hot Chicken Slider Crispy chicken with hot honey, pickles, pepperjack, and slaw

Mini Dogs with ketchup, mustard, and relish

Summer BLT Slider Mariah farms bacon, lettuce, plum tomato, and mayonnaise

Honey BBQ Pulled Pork Slider served with honey BBQ

Jackfruit BBQ Slider with pickle and vinegar slaw (V)

Black Bean Burger Slider with chipotle aioli and pico de gallo (V)

Grilled Cheese Slider smoked Gouda, sharp cheddar & chipotle aioli on asiago ciabatta (V)

Substitute GS or vegan roll upon request

Petite Appetizer Sandwiches

$54 per dozen
Miniature sized versions of our classic Bistro sandwiches. Order by the dozen.

Mini Tuna Salad Croissants
Mini Cranberry Almond Chicken Salad Croissants with tomato & lettuce
Turkey & Provolone with lettuce & plum tomato
Ham & Swiss with honey mustard, lettuce, & tomato
Caprese roasted tomato, basil, mozzarella, shaved parmesan & balsamic vinaigrette on focaccia (veg)
Roasted Vegetable Roasted vegetables & hummus on focaccia (VGN)

Mini Cocktail Salads

$54 per dozen
Miniature sized versions of our classic Bistro salads. Order by the dozen.

Mini Strawberry Sugared Pecan Salad (GS, V) Mixed greens, fresh strawberries, feta cheese, sugared pecans, raspberry walnut vinaigrette (late spring/summer)
Mini Artisan Simple Salad Romaine ribbons, spring greens, plum tomatoes, cucumbers, balsamic vinaigrette or buttermilk ranch upon request (VGN)
Mini Blackberry Orchard Salad Blackberries, romaine ribbons, spring greens, pepitas, crumbled lemon stilton cheese, Blackberry vinaigrette (GS, V)
Mini Asian Wonton Salad Romaine ribbons, spring greens, shredded cabbage, crispy wontons, cucumber, edamame, toasted almonds, carrots, sesame ginger vinaigrette (V)
Mini Caesar Salad Romaine ribbons, shaved parmesan cheese, cherry tomatoes, asiago cheese croutons, Caesar dressing (pescatarian)

Dinner Menu Collections

BISTRO to go CATERING

-A Hickory Farm Reception-

DINNER

Strawberry Sugared Pecan Salad with raspberry vinaigrette dressing
Rustic rolls & butter
Heirloom Tomato Chicken with fresh basil, white balsamic drizzle (GS)
Glazed Carved Flank Steak
Summer Sautéed Squash Medley
Sea Salt Roasted Yukon Gold Potatoes (GS/VGN)
Basil Penne Pasta
$36 per person

-Summer Nights Under the Stars-

DINNER

Caesar Salad
Focaccia Bread, flavored oils & butter
Chicken Piccata with white wine lemon butter Glazed
Beef Tenderloin Tips
Grilled Asparagus with Lemon Zest
Sea Salt Roasted Yukon Gold Potatoes (GS/VGN)
Spinach Orzo with feta & roasted tomatoes (V)
$39/person

Prices do not include staffing/service fees. Beef and seafood prices are subject to change due to market fluctuation. Read on for more details.

Additional menu options and à la carte on bistroandcompany.com

available September - March

DINNER

Strawberry Sugared Pecan Salad Raspberry Vinaigrette (GS/V/nuts)
Rustic Rolls & Butter
Wild Mushroom Chicken Marsala
Glazed Beef Tenderloin Filet with frizzled onions
Pomodoro Pasta (V)
Whipped Cream Potatoes (GS/V)
Garlic DIll Petite Green Beans (GS/VGN)
$56 per person

DINNER

Artisan Salad with buttermilk ranch (GS/VGN)
Watermelon Minted Blueberry Salad (GS/VGN)
Cornbread Muffins with honey butter
Honey BBQ Chicken (GF) or
Crispy Chicken with honey mustsard
BBQ Pulled Pork (GS)
Macaroni & Cheese (V)
Garlic Dill Petite Green Beans
Sea Salt Roasted Yukon Gold Potatoes (GS/VGN)
$29 per person

DINNER

Little Gem Salad with honey mustard dressing (GS)
Rustic Rolls & butter
Chef Carved Roasted Prime Rib with Horseradish Cream (GS)
*Lemon Parmesan Chicken
Garlic Parmesan Mashed Potatoes (V)
Garden Vegetable Pasta (V)
Grilled Asparagus with lemon zest (GS/VGN)
$39/person

*substitute salmon for chicken for an additional cost

available September - March

DINNER

Apple Harvest Salad with Champagne Vinaigrette (GS/V)
Rustic rolls and butter
Farmhouse Apple Cider Roast Chicken (GS/ND)
Rustic Beef Pot Roast (GS)
Butternut Squash Ravioli with Brown Butter Sage Cream Sauce (V)
Roasted Root Vegetable (GS/VGN)
Yukon Gold Mashed Potatoes (GS/VGN)
$32/person

available September - March

DINNER

Simple Artisan Salad with balsamic vinaigrette
Bistro soft yeast rolls and butter
Brown Sugar Baked Ham Apricot Sauce
Traditional Stuffed Chicken
Roasted Root Vegetables (GS/VGN)
Yukon Gold Mashed Potatoes (GS/V)
Pecan Sweet Potato Casserole
$32 per person

available June - September

DINNER

Artisan Simple Salad with balsamic vinaigrette (GF/VGN)
Asiago ciabatta (V)
White balsamic peach chicken (GF)
Pan seared blackened salmon (GF)
Edamame Succotash (GF/VGN)
Sea salt roasted Yukon Gold potatoes (GF/VGN)
Garden Vegetable Pasta (V)
$38

DINNER

Caesar salad
Focaccia & butter
Heirloom Tomato Chicken with fresh basil, white balsamic drizzle (GS)
Tuscan Grilled strip steak (GS)
Garlic Parmesan Mashed Potatoes (GS/V)
Summer Grilled Vegetables (GS/VGN)
Chef Crafted Pasta Bar: Cavatappi pasta with assorted Sauces - Marinara, Parmesan Cream Sauce, Tomato Vodka Cream
$48 per person

DINNER

Artisan Simple Salad with balsamic or buttermilk ranch
Rustic rolls and butter

This is a basic affordable way to cater
a beautiful wedding or grand celebration day!

Chicken Selection
Vegetable
Pasta
Potato

$28 per person

available June - September

DINNER

Blackberry Orchard Salad (GS/V)
Rustic rolls & butter
Summer Citrus Chicken
Chimichurri grilled flank steak (GS)
Rice pilaf (V)
Elotes Mexican street corn (GS/V)
$39

DINNER

Sweet Pear Salad with champagne vinaigrette (GS/V)
[September - March]
Strawberry Sugared Pecan Salad with raspberry walnut vinaigrette (GF/V) [April-August]
Rustic rolls & butter
Tenderloin filet of beef medallion with garlic butter (GS)
Bay Crab cakes with lemon dill aioli
Whipped cream potatoes (GS/V)
Spring vegetable medley (GS/VGN)
$62

Station Menus

BISTRO to go CATERING

A celebration of colorful flavors from around the world.

Stations offer delicious tapas-style portions for each of your guests. We recommend two to four stations for an extraordinary experience.

The Carving Board: Chef crafted grand carving station: Herb Roasted Prime Rib, Maple Glazed Roast Turkey, Brown Sugar Baked Ham, Seasoned Whole Grilled Salmon. Mashed potato bar with toppings. Cocktail sized Caesar salads. Pick one or two protein selections

Southern Heritage: Macaroni & Cheese Bar with toppings, Crispy Chicken with honey mustard, Pecan Sweet Potato Casserole and Corn Bread Muffins and butter with a Minted Watermelon Berry Salad.

Pasta Bar: Cavattappi with assorted sauces, Marinara, Parmesan Cream Sauce, Tomato Vodka Cream Sauce, Fresh Basil Pesto, Mini Meatballs, Italian Sausage, Sweet Pepperoncini, and Carved Italian Chicken.

New Orleans: Cajun Chicken, Petite Crab Cakes with remoulade, Shrimp & Crab Gumbo, rice, Maque Choux, Caesar Salad.

Pittsburgh: Pierogi with toppings bar, Kielbasa with sauces/rolls, Mini Pittsburgh Salads, Primanti's style sandwiches

Asian "Mini" Noodle Bowl: Chilled wheat noodle with Thai peanut sauce, glass noodles with coconut lemongrass sauce, wheat noodles with sesame ginger sauce. Served with Asian slaw. Assorted toppings: stir fried veggies, chicken, steak, and "crispy" tofu

Mexican Street Festival: Mexican Chargrilled Chicken, Chargrilled Steak Fajitas, Mini Quesadillas, Wild Rice, & Avocado Corn Tomato Salad

Caribbean Island: Teriyaki Pineapple Chicken, Pulled Pork with toppings, Chargrilled Sweet & Sour Shrimp Kabobs with mango and pineapple, wild rice, grilled vegetables

Georgia Peach: Crispy Chicken & Waffles, Green Beans Smoked Turkey, Mashed Potato Bar, Shrimp & Grits

Texas Roadhouse: Gourmet Sliders – Burgers, BBQ Pork, Brisket, Crispy Chicken, Pecan Sweet Potato Cups, Mac & Cheese and Mashed Potato Bar with toppings

A French Tradition: Food that feels generous, a night-long cocktail party

-All that Glitters-

Celebration Party Lunch Package

• Mini assorted sandwiches (2 per person), $54/dozen
• Fresh fruit skewers, $42/dozen
• Gourmet bar cookies, $4.50 each
with disposables & servingware, $3.50pp

$17/person

-All that Glitters-

Savory Late Nite Finale

• Mini cheese potato pierogies cup with cocktail fork, sour cream, caramelized onions, bacon bits $30/dozen
• Mini assorted sliders $57/dozen
• Quesadillas $48/dozen
• Soft Pretzel bites and sharp cheddar cheese sauce $30/dozen

-All that Glitters-

Sweets All Night

• S'mores bar $4/person
• Hot Chocolate Bar $6/person
• Mini donuts $39/dozen
• Chocolate chip cookies, milk jars $60/dozen
• Cream filled whoopies $39/dozen
• Assorted Mini mousse shooters $39/dozen
• Mini Belgian waffle bar with ice cream and toppings $10/person
• Chocolate Fondue Fountain
pineapple, pound cake, berries, bananas, pretzels, marshmallows

$14/person

Morning Celebrations

-Summer Celebrations Sample Brunch-

Seasonal Fresh Fruit Display
Mini Yogurt & Granola Parfaits
A chef created assortment of croissants, filled danish, bear claws, cinnamon rolls,
pecan rolls, muffins, scones and mini bagels with cream cheese, jelly and butter.
Farm Fresh Scrambled Eggs, Bacon and Sausage Patties, with bistro home fries or cheesy potatoes
Chef Crafted Made to Order Omelets

Add Chef Mini Carving Station:
Herb Roasted Prime Rib, Smoked Turkey Breast, Sugar Baked Ham & toppings bar.
French brioche slider buns.

Add a mimosa & blood mary setup (no alcohol)

Girly Girl Shower

-These Moments Deserve a little Bistro Glitter-

Seasonal fresh fruit display with vanilla yogurt dip • Alfresco dips display (hummus, spinach artichoke dip, tomato basil bruschetta, Greek chopped salsa, pita bread and asiago cheese crostini for dipping. Garnished with grapes, cherry tomatoes & fresh herbs) Bistro Gourmet Sandwiches • Strawberry Sugared Pecan Salad with raspberry vinaigrette and a Bistro chilled side dish
$24.95 per person

Add a decadent petite pastry buffet - gourmet cupcakes, cannoli, lemon bars. chocolate ganache cake bites, baby bundt cakes, apple hand pies all garnished with berries
$10 per person

Add a mimosa & blood mary setup (no alcohol)

Bistro Kids

Our children's menu is designed to appeal to the younger palette, portion & price.

Ages 12 and under. Served with adult meal order.

Choices

two selections for $12 per child • three selections for $14 per child

Macaroni & Cheese (V)
Breaded Chicken Strips with ranch and ketchup
Mini Burgers with ketchup and pickle
All Beef Hot Dogs with ketchup
Grilled Chicken Strips with ranch (GS)
Fresh cut fruit (VGN)
Macaroni Salad (V)
Tossed Garden Salad (VGN)
Spiral Pasta with sauce or butter (V)
Mashed Potatoes (GS, V)
Waffle Fries (V)

For our Wedding Couples

BISTRO to go CATERING

A wedding is one of life's grandest experiences. Keeping a bride and groom's most memorable meal within budget is just as important as saying "I Do!" We carefully craft one-of-a-kind receptions to align with a variety of budgets.

Our predesigned menu collections simplify decisions, or you can select from our a-la-carte options to customize.

Bistro To Go Catering will assemble a package price for food and service. The proposed price will be based on your chosen menu, number of guests, method of service, and number of staff required for an exceptional reception.

Every wedding should include:
- Hors D'ouevres – stationary, butler passed, or both
- The Wedding Meal – served buffet or station style
- Serving Staff, a Team Leader, and an On Site Chef

Bistro To Go Catering offers:
- The bridal couple receives a complimentary tasting for each additional guest at $50 per guest. Each tasting accommodates up to 6 guests including the couple. We do welcome your planner to join free of charge
- Consultations as needed, along with accessibility when you have questions
- A site visit for planning in conjunction with already scheduled planning meetings
- Complimentary cake cutting and plating
- Packing extra food family style containers

Extras to add in:
- Day-of Celebration Lunch
- Late Night Finale
- Pittsburgh Cookie Table Traying

All wedding packages are subject to a 15 % service charge, plus sales tax

Bistro Service Styles

BISTRO to go CATERING

Methods of Service to Create Extraordinary Memories

Bistro To Go Catering creates a unique & personalized event suited to your theme & individual taste. The menu and the way you serve is customized to your preference. Our event specialists will assist with menu selections and selecting the services and rentals to match your vision & fit within your budget. Our wide variety of service styles accommodate an hors d'oeuvres event to a full-service gala or corporate meeting. Wedding and Grand Celebrations require added attention to detail. Let us help you craft the perfect celebration. We have listed our service options from the most affordable first.

THE TRADITIONAL BUFFET: This is a standard method of serving that can be anything but ordinary. We will create a beautiful array of flavors displayed in one or two serving lines to quickly serve your guests in the most affordable way. Guests are able to greet one another as they enter or during an hors d'oeuvres time then seated for the meal. Each table is released to the buffet from our event manager one table at a time. Generally, the buffet includes, a salad with rolls, two entrées and two or three side selections. Appetizers when added are generally table displayed.

BISTRO GRAND STATIONS: Bistro To Go is known for artistic & delicious table displays. An appetizer station can precede dinner or multiple stations of wonderful flavors can be the main meal where guest can sample an array of culinary specialties. Stations are also a way to serve two or three different meal options like a fall harvest meal, southern meal and an Italian pasta bar. Bistro chefs will create your display and oversee the tables to insure every guest gets a grand experience. Guests are able to interact and mingle creating a festive party. Service is a little less formal. Guests have many options and are able to quickly move through the stations. We recommend a minimum of three stations for a meal. Stations are generally reserved for signature events, receptions or galas.

CHEF PERFORMANCE STATION: Bistro Chefs love to perform their craft and demonstrate their culinary skill!begin with a Grand Station and add a spectacular show of your chef preparing you favorite dish on site.
This could be an appetizer Grilled Chicken Fajita, or a main meal Pasta Sauté, or Grilled Steak

*** Vegetarians, Vegan, Gluten Free or any other special plate can be prepared by plate or as an option for all.**

PLANNING YOUR EVENT

Once your menu is selected and your serving method chosen, the next step in planning your event is to add in the staffing. This will determine your estimated charges. Staffing varies based on your timeline, serving method and menu. Staffing also fluctuates based on using china or disposables, and the event overall detail and complexity. Your Bistro event specialist will help coordinate the best value to meet your expected level of excellence.

Turning Dreams Into Reality...
WITH BISTRO to go CATERING

Planning Your Event

We believe in crafting celebrations that are dazzling. We believe weddings and grand celebrations should be unforgettable, where the only surprise is how extraordinary everything is!

From the moment you contact Bistro To Go Catering, your date is secure while you wait on a proposal and tasting.

Planning Your Menu
There are two ways to plan your Bistro reception; by choosing a sample menu, or you can build your own customized menu with one of our chefs. Sample menus will provide ideas to craft you personal vision that matches your budget. Once you have an initial menu, your proposal will be created promptly, and for our wedding couples, your tasting will be scheduled.

A Bistro Tasting
For our wedding couples, your tasting is a pre-mini wedding reception, with the closest folks you love. You will both experience your wedding and a very memorable evening. We encourage you to bring a few guests - additional guests are $50pp, up to four guests. We encourage you to come with an appetite! Our focus is to surpass your expectations by serving inspired seasonal ingredients and custom menus that are personalized and highly creative celebrations. We provide your tasting prior to the decision and deposit process.

Scheduling Your Wedding
Within 30 days following the tasting, a $5,000.00 deposit will confirm your Bistro wedding. The communication continues every time you have a change, and we will revise your proposal up to 2 weeks prior to your scheduled wedding date. Relax & get excited!

Special dietary menus are created for Gluten Free, Vegan or any specific request.

YOUR BISTRO to go CELEBRATION

For more information
or to plan with a Bistro culinary consultant

Visit our website for a more extensive menu
Bistroandcompany.com

Contact Nikki at 412.231.0218, email weddings@bistro-togo.com, or email cater@bistro-togo.com

Bistro To Go Café & Catering
415 East Ohio Street, Pittsburgh, PA 15212
Located in the National Historic District of Deutschtown
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Enjoy your journey!