

# COCKTAIL PARTY, HORS D'OEUVRES MENU

- BAKED CRAB DIP (SERVES 25-30)** ..... \$100  
Creamy Lump Crab and Cream Cheese Dip Served with Toast Points and Finished with Old Bay
- COCKTAIL MEATBALLS (75 PCS)** ..... \$65  
Beef and Pork Meatballs with Your Choice of Tomato Basil or Sweet and Smoky BBQ
- BUFFALO WINGS (50 PCS)** ..... \$50  
Traditional or Boneless with Your Choice of Buffalo, Mango Chipotle, or Memphis Dry Rubbed. Paired with Blue Cheese Dressing, Ranch Dressing, and Celery
- CHILLED SHRIMP COCKTAIL (75 PCS)** ..... \$100  
Jumbo Cooked and Chilled Tiger Shrimp served with Traditional Cocktail Sauce and Lemon
- SPINACH AND ARTICHOKE DIP (SERVES 25-30)** ..... \$60  
Cream Cheese Blended with Ricotta Cheese, Fresh Spinach, Artichoke Hearts, Parmesan and Served with Warm Corn Tortillas
- MINI CHESAPEAKE CRAB CAKES (50 PCS)** ..... \$225  
Lump Crab Cakes served with Creole Tartar Sauce
- FRIED GREEN TOMATOES (50 PCS)** ..... \$85  
Hand Breded Green Tomatoes served with Buttermilk Ranch, House Made Chutney and Mixed Greens (50 pcs)
- BURGER SLIDERS (25 PCS)** ..... \$60  
Ground Chuck served on Mini Brioche Buns with Shredded Lettuce, Cheddar Cheese and Red Onion Marmalade
- SOUTHERN FRIED CHICKEN SLIDERS (25 PCS)** ..... \$60  
Brioche Bun Topped with Southern Fried Chicken, Pimento Cheese, Bread and Butter Pickles (25 pcs)
- FRESH VEGETABLE CRUDITÉS (SERVES 25-30)** ..... \$65  
Chef's Selection of Chilled Fresh Vegetables served with Ranch Dip and Black Bean Hummus
- QUESADILLAS (50 PCS)** ..... \$50  
Flour Tortillas filled with Diced Chicken, Black Beans, Corn, Spinach and Mixed Cheeses. Garnished with Shredded Lettuce, Pico de Gallo, and Smoked Chile Crema
- PORK TENDERLOIN (SERVES 25-30)** ..... \$75  
Roasted and Sliced Pork Tenderloin topped with a House Made Fruit Salsa
- BEEF PETITE TENDERLOIN (SERVES 25-30)** ..... \$125  
Pepper Crusted Petite Beef Tenderloin served Chilled and Sliced with Horseradish Sauce and Brioche Buns

## NON-ALCOHOLIC BEVERAGES

- Soft drinks...**\$2 each** (Refills free)  
Coffee...**\$2 each** (Refills free)  
Ice Tea...**\$2 each** (Refills free)

# Bistro Banquet Service Planner

*We are here to make your event a complete success! If you are interested in booking your next event with us or if you simply have additional questions please don't hesitate to email us at [info@byersstreetbistro](mailto:info@byersstreetbistro) or call us at 540-887-6100.*

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(bē'strō)

[www.byersstreetbistro.com](http://www.byersstreetbistro.com)

Monday - Sunday: 11am - Midnight

Restaurant: (540) 887-6100 | K & R Restaurants, Inc. Office: (540) 885-2828

email: [info@byersstreetbistro](mailto:info@byersstreetbistro)

## PRIVATE PARTIES AND SPECIAL EVENTS

The Bistro is here to help you from the planning stages of your event all the way through the actual event itself. We have over 15-years of experience and will guide you through the process to ensure that you don't make common mistakes that guests simply make while planning. We are here to make your event successful.

### THE ROOM

Our private room is located directly inside the front doors of the restaurant and adjacent to the bar area. The décor of the room is consistent with the rest of the Bistro and has large exposed wooden beams that truly give us an atmosphere like no other. The room is flexible for many different style events and can be organized in a number of different ways to suit your needs.

### DINNER SERVICE STYLE

The Bistro can accommodate up to 40 people for a sit down dinner. Any function that entails more than 20 guests must have a select menu. You will be required to select 3 food options from our dinner banquet menu. Additionally, we do require that all food be on one check and may suggest pre-ordering based on the menu that is selected.

### COCKTAIL STYLE

We can accommodate up to 55 people for a cocktail style event including space for a hors d'oeuvre table. Any cocktail style event requires a minimum food order of \$400 from our cocktail banquet menu. The Bistro offers a wide variety of food options for these types of events. The cocktail style events are much easier to plan and can be more cost effective. In addition, since these events are generally more casual attendance numbers generally are better.

### ALCOHOL/BEVERAGE SERVICE

We offer a full bar for beer, wine and mixed drinks. Events may or may not wish for alcohol to be included with their event. If you prefer your guest to be responsible for the own beverages, alcohol may be on separate guest checks however, 18% gratuity fee will be automatically added to each separate check.

### STAFFING YOUR PARTY/EVENT

We must have a confirmed guest count for your event no later than 10 business days prior to your function so that we can properly prepare staffing levels and order food. Once we have a confirmed guest count you will be responsible for paying a per plate price for each missing guest. When giving the guest count we will need to know the number of adults and children. Service Charges- To ensure that your event is properly staffed we use a formula of one server for every ten guests. Gratuity expense will be based on a minimum fee of \$50 per server or 18% of the total bill, whichever is greater.

### OUTLINE OF EXPENSES

Depending upon the style of event that you are organizing cost will vary however; the following is a basic list of expenses that you should expect in the planning stages. Menu Selection- Sit down meals generally will range in price from \$14-\$20 per person.

### FACILITY FEE & DEPOSIT

\$250 facility fee for any banquet on a weekend or holiday evening.

\$175 facility fee for any banquet on a Sunday-Thursdays.

To reserve and hold a reservation we must secure payment in advance.

### SERVICE CHARGE

\$50 per server or 18% of total bill whichever is greater.

### ALCOHOL/BEVERAGE SERVICE

Varies based on event.

### TAXES

All taxes will apply including local meals and sales taxes for a total of 11%.

\*\*We do not offer any discounts for any private party or special events.

## PRIVATE PARTIES & SPECIAL EVENTS MENU OPTIONS

*Sit down style events will include fresh Artisan Bread, Whipped Butter and Rosemary-Roasted Garlic Olive Oil, and a fresh garden salad.*

### BEEF SELECTIONS

*All Beef selections must be pre ordered*

**12oz ANGUS RIBEYE.** Hand-cut Ribeye | Char Grilled | Whipped Potatoes | Roasted Asparagus **\$29**

**SLOW-ROASTED PRIME RIB.** Aged Angus Ribeye | Roasted to Medium Rare | Whipped Potatoes | Roasted Asparagus **\$29**

**FILET MIGNON.** Choice Center Cut Tenderloin | Char Grilled | Whipped Potatoes | Roasted Asparagus | Bleu Cheese Butter | Red Wine Demi Glace | Crispy Onion Frites **\$31**

**SOUTHERN MEATLOAF.** Beef & Pork Meatloaf | Whipped Potatoes | Roasted Asparagus | Mushroom Demi Glace | Crispy Onion Frites **\$20**

### SEAFOOD

**SEAFOOD ENCHILADAS.** Lump Crab | Tiger Shrimp | Roasted Poblano | Sweet Corn | Spinach | Mascarpone Cheese | Lobster Cream Sauce | Flour Tortilla | Salsa Fresca | Brown Rice. **\$22**

**SALMON FILET.** Char Grilled Salmon Filet | Summer Vegetable Succotash | Tequila Infused Chile Butter Sauce | Cilantro Pumpkin Seed Pesto. **\$23**

**LOW COUNTRY SHRIMP & GRITS.** Jumbo Tiger Shrimp | Crispy Pork Belly | Spring Onion | Green Pepper | Fresh Tomatoes | Red Eye Gravy | Creamy Jack Cheese Grits **\$22**

**PACIFIC FISH TACOS.** Savory Grilled Mahi Mahi | Jalapeno Slaw | Roasted Black Bean Relish | Queso Fresco | Pickled Onion | Smoked Chile Drizzle | Grilled Flour Tortillas **\$20**

### PORK AND CHICKEN

**PORK MOLE BURRITO.** Pork Shoulder | Flour Tortilla | Shredded Lettuce | Salsa Fresca | Mexican Mole Sauce | Queso Fresco | Lime Marinated Onions | Avocado | Toasted Sesame Seeds. **\$19**

**TUNA AL PASTOR.** Marinated and Char Grilled Ahi Tuna | Medium Rare | Herbed Baby Potatoes | Grilled Pineapple | Roasted Pepper Coulis. **\$23**

**BABY BACK RIBS.** Slow Cooked Pork Ribs | Lager Infused BBQ Glazed | Whipped Potatoes | Bacon Studded Collard Greens. **HALF RACK \$21 | FULL RACK \$28**

**CHILE HERB CHICKEN.** Marinated Chicken Breast | Yellow Rice | Edamame | Red Peppers | Yellow Corn | Roasted Broccoli | Balsamic Ancho Reduction | Sliced Avocado | Shaved Radish | Queso Fresco. **\$21**

### VEGETARIAN

**BLACK BEAN FALAFEL.** Twin Black Bean Zucchini Cakes | Cilantro Pesto Quinoa | Cucumber Mojito Relish | Charred Pepper Coulis | Shaved Radish. **\$20**

### NON-ALCOHOLIC BEVERAGES

Soft Drinks **\$2 each** (refills free)

Coffee **\$2 each** (refills free)

Ice Tea **\$2 each** (refills free)