



27 West Broad Street | Richmond, VA | 23221 | 804.780-0086 |  
Bistrotwentysseven.com

William Wright  
Owner/General Manager  
[Rockcreekvadc@yahoo.com](mailto:Rockcreekvadc@yahoo.com)

Alicia B. Dean  
Sales and Catering Manager  
[Bistro27events@yahoo.com](mailto:Bistro27events@yahoo.com)

## General Catering Information

### **Guarantees**

*The final number of guests to be in attendance for all banquet functions must be given three (3) Business days prior to the event. Once given, this number is then not subject to reduction. Bistro 27 will be prepared to serve 5% above the guaranteed number specified. If the guarantee is not provided within this time frame Bistro 27 will utilize the latest expected number as the minimum number of guests guaranteed and billed.*

### **Room Capacity**

*Bistro 27 has two semi private dining areas. One area seats from 15-40, the other from 40-70.*

### **Liquor Regulations**

*Bistro 27 's liquor license requires those alcoholic beverages only to be supplied and dispensed its employees. Alcohol service will be denied to those guests who appear to be intoxicated or under age. Bistro 27 will refuse service to guests without proper identification. Virginia State Law limits the service of alcoholic beverages to (2) drinks per person per trip to the bar. Bistro 27 reserves the right to discontinue service for the entire event should this be deemed necessary and reasonable.*

### **Payment**

*\$250 advance deposit is required in order to confirm a booking. All advanced deposits are non-refundable and may be made in the form of a personal check, credit card, cash, money order or cashier's check. All final payments must be made in the form of cash, money order, cashier's check or credit card two weeks prior to the function or on date of event per approval.*

### **Bartender Fee**

*Bistro 27 has a standard setup Fee of \$100.00 per Bartender. One per 75 people.*

### **Beverage Arrangements**

*Bistro 27 is the only licensed authority to sell and serve liquor for consumption on the premises; therefore liquor is not permitted to be brought into the Restaurant.*

### **Room Fees**

*Pricing ranges from \$100-\$500 per event. Some events are subject to Food and Beverage Minimum*

### **Parking**

*Bistro 27 has free parking after 5pm for our guest. Lot is located at the corner of Adams and Grace Streets on the southwest corner*

# Hors d'Oeuvres

## **Hot Selections**

*Marinated Beef Skewers with Lemon Jam*  
*Miniature Beef Wellington with Hollandaise Sauce*  
*Cuban Braised Beef on a Blue Corn Chip with Lime Chile Crème Fraiche*  
*Andouille Sausage Stuffed with Mushroom Caps*  
*Corn Cups Filled with Pulled Pork BBQ*  
*Cajun Sausage Wrapped in Puff Pastry with Honey Dijon Sauce*  
*Chorizo Stuffed Dates Wrapped in Apple Cider Cured Bacon*  
*Baby Lamb Chops with Mango Chutney*  
*Chicken Egg Rolls with Szechwan Dipping Sauce*  
*Skewered Chicken Satay with Spicy Peanut Sauce*  
*Chicken Andouille Lollipops with Sundried Tomato Marmalade*  
*Chicken Dijonnaise with Hazelnuts*  
*Coconut Shrimp Skewers with Key Lime Sauce*  
*Scallops Wrapped in Apple Cider Cured Bacon*  
*Miniature Crab Cakes with Roasted Red Pepper Aioli*  
*Lobster Cakes on Brioche Rounds with Lemon Caper Remoulade*  
*Lobster Triangles with Seafood Béchamel Sauce*  
*Silver Dollar Mushrooms Stuffed with Spinach, Feta, and Sun Dried Tomato*

## **Cold Selections**

*Chilled Caribbean Lobster Salad Served on Tasting Spoons*  
*Tomato Bruschetta with Roasted Pepper and Olive Tapenade*  
*Tuna Ribbons with Wasabi Cream*  
*Shaved Beef Tenderloin Crostini with Rosemary Butter*  
*Virginia Ham Salad with Arugula and Lime Chile Dressing*  
*Smoked Salmon Rose on Rye Toast Points with Dilled Aioli*  
*House Dried Pear with Gorgonzola and Spiced Pecans*  
*Beef Carpaccio with Arugula and Lime Chile Dressing*  
*Cucumber Cups Filled with Smoked Salmon Mousse*  
*Strawberries Decorated with Orange Gourmandise Cheese*  
*Belgian Endive with Bleu d'Auvergne Cheese and Roasted Pecans*  
*Chevre-Parmesan Stuffed Artichoke Hearts Garnished with Tomato Relish*  
*Bruschetta with Apple, Ginger, Jicama, and Chevre*  
*Roasted Red Pepper and Goat Cheese Pinwheels*  
*Virginia Ham Salad Served on Parker House Rolls with Honey Mustard*  
*Grilled Seckel Pears with Silton Cheese Wrapped in Prosciutto*  
*Cucumber Cups filled with Taragon Chicken Salad*

# *Culinary Displays*

## **Tuscan Antipasto**

*Artfully Arranged Grilled and Roasted Vegetables, Sliced Italian Meats, House Made Mozzarella, Imported Prosciutto, Basil, and Roma Tomatoes Served with Focaccia Bread and Cracker Assortment*

## **Smoked Antipasta**

*Kielbasa, Andouille, Smoked Turkey, and Spicy Cocktail Meatballs, Smoked Cheese Selection, Cornichons, Cherry Peppers, Mustard Variety Served with French Bread, Cracker Assortment, and Flat Breads*

## **Shrimp Cocktail**

*Old Bay Poached Jumbo Shrimp Served with Lemon Wedges and Black Pepper Cocktail Sauce*

## **Poached Salmon Display**

*A whole Atlantic Salmon Filet Decorated with Cucumber Scales Accompanied by Diced Egg, Red Onion, Capers, Tomato, and Citrus Aioli*

## **Fruit and Cheese Cascade**

*Fresh Cut Fruit and Seasonal Berries with Yogurt Dipping Sauce  
Domestic and Imported Cheese Display*

## **Baked Brie**

*French Brie Wrapped in Puff Pastry  
Choose from Hazelnut Kahlua, Raspberry Preserves, or Sundried Tomato and Herb Pesto Served with French Bread, Cracker Assortment, and Flat Breads*

## **Artisan Breads and Dips**

*Choose Two of the Following to be Served with French Bread, Cracker Assortment, and Flat Breads*

*Chesapeake Bay Crab Dip with Hints of Worcestershire  
Spinach and Artichoke Dip with Caramelized Spanish Onions  
Asiago and Scallion Dip  
Mozzarella Asparagus Torta  
Crab and Artichoke Torta*

## **Mediterranean Olive Bar**

*Assorted Gourmet Olives, Roasted Red Peppers, Pepperoncinis, Hummus, Tabouleh, and Cucumber Salad Served with Pita Chips, Cracker Assortment and Flat Bread*

# Plated Dinners

## **Menu Option 1**

### **Salads**

#### **Bistro Salad**

*Bosc Pear, Pickled Red Onion, Candied Walnuts, Gorgonzola Cheese, Cherry Tomatoes, Honey Vinaigrette*

#### **Caesar Salad**

*Romaine Lettuce, House Caesar Dressing, Fresh Baked Croutons*

#### **Mixed Greens Salad**

### **Entrees**

#### **Flounder Mediterranean**

*Pan Seared Flounder, Cherry Tomato, Capers, Kalamata Olive, Butter Whipped Potatoes*

#### **Orzo Pasta**

*Bell Pepper, Zucchini, Squash, Red Onion, Tomato Concasse , Mint Basil Pistou*

#### **Beef Ravioli**

*Beef Tenderloin, Fontina Cheese, Spiced Tomato Cream*

#### **Chicken Marsala**

*Chicken Breast Sautéed with Imported Mushrooms in a Marsala Wine Sauce*

#### **Baked Salmon**

*Baked Salmon Stuffed with Seafood Mousse and Served with a Lemon White Wine Sauce*

#### **Chicken Ravioli**

*Braised Chicken, Spinach, Mozzarella, Toasted Walnut Cream*

### **Desserts**

*Cheesecake*

*Tiramisu*

*Chocolate Pate*

## **Menu Option 2**

### **Salads**

#### **Bistro Salad**

*Bosc Pear, Pickled Red Onion, Candied Walnuts, Gorgonzola Cheese, Cherry Tomatoes, Honey Vinaigrette*

#### **Caesar Salad**

*Romaine Lettuce, House Caesar Dressing, Fresh Baked Croutons*

#### **Mixed Greens Salad**

### **Entrees**

#### **Flounder Mediterranean**

*Pan Seared Flounder, Cherry Tomato, Capers, Kalamata Olive, Butter Whipped Potatoes*

#### **Orzo Pasta**

*Bell Pepper, Zucchini, Squash, Red Onion, Tomato Concasse , Mint Basil Pistou*

#### **Beef Ravioli**

*Beef Tenderloin, Fontina Cheese, Spiced Tomato Cream*

#### **Beef Tenderloin**

*7 oz Beef Tenderloin with Black Truffle Demi Sauce*

#### **Chicken Cordon Bleu**

*Virginia Ham, Fontina Cheese, Demi Cream, Wilted Spinach, Butter Whipped Potatoes*

### **Desserts**

*Cheesecake*

*Tiramisu*

*Chocolate Pate*

### **Menu Option 3**

#### **Appetizers**

##### **Calamari Fritti**

*Marinara, Saffron Aioli*

##### **Beef Carpaccio**

*Beef Carpaccio (served raw) with Truffle Oil, Pecorino Romano, Capers, Arugula, Walnuts*

#### **Salads**

##### **Bistro Salad**

*Bosc Pear, Pickled Red Onion, Candied Walnuts, Gorgonzola Cheese, Cherry Tomatoes, Honey Vinaigrette*

##### **Caesar Salad**

*Romaine Lettuce, House Caesar Dressing, Fresh Baked Croutons*

##### **Mixed Greens Salad**

*Seasonable Field Greens served with Tomato, Onion and, House Vinaigrette Dressing*

##### **Crab Salad**

*Lump Crab, Corn, Avocado, Pickled, Red Onion, Baby Arugula, and Spinach, Avocado Buttermilk Dressing*

#### **Entrees**

##### **Orzo Pasta**

*Bell Pepper, Zucchini, Squash, Red Onion, Tomato Concasse , Mint Basil Pistou*

##### **Beef Tenderloin**

*8 oz Beef Fillet with Black Truffle Marsala Wine Sauce*

##### **Chicken and Artichoke**

*Chicken Breast with artichoke hearts served in a White Wine Sauce*

##### **Baked Salmon**

*Baked Salmon Stuffed with Crab and Shrimp Mousse and Served with a Lemon White Wine Sauce*

##### **Duck Breast**

*Pan Seared Duck Breast Pearled Barley, Strawberry Port Reduction, Wilted Spinach*

#### **Desserts**

*Cheesecake*

*Tiramisu*

*Chocolate Pate*

