



*love being catered to?*

TheBistroK.com

## a family affair

The moment you step into Bistro K, you become part of her story...a story woven from the successes of four brother chefs, entertaining three countries and seducing two Italians hearts...resulting in the elegance of what is Katia's Bistro K.

The Bagatta family has since been delighting diners and entertaining guests through a series of such successful Orange County restaurants as Brio, Cappuccino and Tony's Cafe.

Blessed with the natural ability to prepare delicious cuisine proved inspiring in the seamless passing of the torch in the Bagatta culinary tradition. Born from the vision of Mother and Daughter, Bistro K opened her doors in April 2008, where a perfect blend of traditional Italian recipes now simmer alongside eclectic New World flavors.



# sample menus

## breakfast - \$12-19 pp

crème brûlée french toast - grown men fight over this!  
fruit and organic yogurt parfait  
fresh fruit  
veggie frittata

## brunch - \$30-45 pp

shrimp cocktail with medley of dipping sauces  
roasted tomato bruschetta  
crème brûlée french toast - grown men fight over this!  
quiche\* – choice of artichoke | spinach | broccoli |  
mixed vegetable | lorraine  
fruit and cheese display with mango honey, marcona  
almonds and fruit compote

## lunch - \$25-40 pp

tony's briosa salad  
basil, tomato, burrata cheese salad  
classic caesar with chicken  
goat cheese, beets and candied pecans on organic  
baby greens  
tony's mac and cheese  
mini salmon, brie, pesto, tomato panini  
grilled veggie wraps (eggplant, zucchini, mushroom)  
with balsamic glaze and provolone  
poached salmon platter  
chicken breast with lemon and capers  
petite desserts | candy bar | cupcakes

## appetizers - \$30-50 pp

mini prosciutto and melon balls  
ahi tartar on wonton crisp  
martini mashed potato bar with short rib gravy, chicken  
pesto and cheddar, chives and sour cream  
roasted eggplant siciliana  
sweet pear and brie in phyllo

crudités and dip  
mini patisserie mignon

## dinner - \$40-70 pp

*tray passed appetizers and cocktails, while guests arrive*  
mini beef wellington in béarnaise sauce  
seared saku ahi tuna on wontons with balsamic drizzle  
roasted tomato bruschetta on toast  
butternut squash soup or katie's mixed green salad  
filet mignon with porcini mushrooms  
asian salmon on jasmine rice or surf and turf  
tiramisu cake

## corporate lunch - \$11-45 pp

turkey and grilled veggie wraps  
jalapeño coleslaw  
classic caesar with chicken  
gourmet cookies  
drinks, utensils and delivery

*\*crustless quiche selections available upon request*

*We'll create a custom menu for every  
occasion and budget.*

# breakfast

10 person minimum

## baker's medley

an assortment of fresh baked, gourmet pastries served with butter, cream cheese and preserves | danishes | cinnamon twists | scones | muffins | apple crisps | chocolate croissants

## fruit and organic yogurt parfait

organic low-fat vanilla yogurt layered with crunchy homemade granola and fresh fruit

## crème brûlée french toast

topped with fresh whipped cream and strawberries

# appetizers

30 pieces per platter

## roasted tomato bruschetta

chopped vine-ripened tomatoes marinated in a red wine vinaigrette with fresh basil and a balsamic drizzle on toast

## seasonal fruit display

fresh sliced pineapple, cantaloupe, honeydew, strawberries, grapes and seasonal varieties nestled on crisp lettuce greens

## boutique cheese display

imported and domestic varieties served with assorted crackers, mango honey and marcona almonds

## crudités and dip

a garden fresh arrangement of raw vegetables served with a creamy dill dipping sauce

## jumbo shrimp platter

chilled succulent shrimp served with Bistro K cocktail sauce medley

## smoked salmon canapés

fresh smoked salmon with a dollop of cream cheese and cucumber on toast

## roasted eggplant siciliana

sliced eggplant roasted and topped with homemade marinara, finished with fresh basil and shaved parmesan cheese

## burrata caprese on toast

creamy burrata cheese, vine-ripened grape tomatoes and fresh basil on toast drizzled with a balsamic reduction

## seared ahi

sushi-grade seared ahi served with fresh sesame seeds and drizzled with a balsamic glaze

## salmon carpaccio

thin sliced sushi-grade salmon topped with fresh pesto - delicious!

## beef carpaccio

thin sliced beef tenderloin with capers and shaved parmesan served on a bed of fresh arugula and drizzled with olive oil and lemon

### grilled vegetable presentation

garden fresh grilled vegetables drizzled with a tangy balsamic glaze

### three cheese mousse canapés

a creamy mousse of fontina, ricotta and cream cheese and served on homemade toasted crostinis

### crispy cornmeal calamari

cornmeal encrusted calamari rings served with marinara and chipotle sauces

### mini sliders

choice of beef | pulled pork | ahi tuna | short rib sliders with lettuce, tomato, avocado and cheese

### mini beef wellington with béarnaise sauce

bite-size filets of beef topped with paté, wrapped in a crispy puff pastry and served with béarnaise sauce

### sweet pear and brie in phyllo

sweet pear and creamy brie cheese wrapped in phyllo to form a delicate golden beggar's purse display, served with raspberry emulsion

### steak or chicken skewers

tender beef or chicken skewers with mixed vegetables



## hear what they're saying...

Buy.com has been catering lunch for our employees daily for the past 10 years. Although deemed a "free lunch," our employees have become "food critics," and consider Bistro K's fare among the best in Orange County. They serve 200 employees in the span of just two hours with the quality of food equal to a five-star resort.

- Greg Giraudi, COO Buy.com

While having dinner at Bistro K, our server mentioned that they offered corporate catering. The food was so good, and his description of the family's experience intrigued me, so I took a "leap of faith" and had Katia cater our office's Halloween party for 150. The food and presentation were out of this world!

Since then, Bistro K has catered three large office events, many small working lunches and five different weekend events at our home and our friends' homes. They have prepared a luau, an Oscar party, a birthday party, etc.

I can't express how happy we are to have found Bistro K. They will be our one and only event source!

- Heidi, CEO Cybercoders



# *lunch and dinner*

serves 10

## **roasted butternut squash and sage ravioli**

paired with a walnut brown-butter sauce

## **spinach and ricotta ravioli**

paired with a creamy white sauce

## **penne with chicken, mushrooms and broccoli**

topped with a tomato cream sauce

## **penne primavera with seasonal vegetables**

served with a tomato cream sauce

## **Bistro K rigatoni**

paired with katia's homemade meat sauce

## **vegetarian or meat lasagna**

oven baked pasta layered with fresh ricotta and mozzarella

## **chicken marsala**

boneless chicken breast sautéed with a marsala wine sauce and mushrooms

## **chicken piccata**

boneless chicken breast sautéed with lemon sauce, butter, capers and white wine

## **chicken parmesan**

lightly breaded boneless chicken breast topped with homemade marinara sauce and fresh provolone cheese

## **filet mignon two ways**

tender filets of beef topped with gorgonzola cheese and served with a red wine reduction or paired with a wild porcini mushroom sauce

## **pan roasted halibut**

drizzled with a mango salsa

## **grilled alaskan salmon**

served with a choice of lemon caper butter or a creamy dijon mustard sauce

## **whole poached salmon**

paired with russian potato and cucumber salad

## **escolar**

grilled hawaiian white fish

## **roasted pork loin**

stuffed with spinach, pine nuts and ricotta cheese

*party time*  
20 person minimum  
individually priced upon request

**martini mashed potato bar**

whipped Idaho, roasted garlic, cheddar, or mashed sweet potatoes with choice of toppings, including: shrimp scampi | pesto chicken | grilled vegetables | sautéed mushrooms | onion fritters | sour cream | chives | cheddar cheese | short rib gravy

**katia's southern-style bbq**

a selection of southern-style bbq favorites, including: pulled pork | beef brisket | slow roasted chicken | baby back ribs | spare ribs | italian sausage | grilled portabello mushroom served with a choice of classic sides, including: jalapeño coleslaw | three cheese baked macaroni | bbq baked beans

**mexican feast**

slow roasted carnitas with all the fixings | chicken taquitos "to die for" | mexican chopped salad

**dessert bar**

assortment of: lemon meringue | chocolate bites | fruit tarts | mini crème brûlée tarts | and much more!

**customized candy bar – available by request**

*platters*  
serves 15-20

**baker's medley**

an assortment of fresh baked, gourmet pastries served with butter, cream cheese and preserves | danishes | cinnamon twists | scones | muffins | apple crisps | chocolate croissants

**fruit and organic yogurt parfait**

organic low-fat vanilla yogurt layered with crunchy homemade granola and fresh fruit

**fresh seasonal fruit and cheese platter**

fresh sliced pineapple, cantaloupe, honeydew, strawberries, grapes and seasonal varieties served with a selection of artisan cheeses

**healthy fare**

egg white scramble with fresh vegetables, steel cut oatmeal with all the fixings or low-fat yogurt and fresh fruit

**Bistro K brunch**

an assortment of fresh baked, gourmet pastries served with butter, cream cheese and preserves with fresh seasonal fruit paired with a fruit and organic yogurt parfait or hearty, old-fashioned oatmeal served with such favorite toppings as: brown sugar, butter, milk and organic raisins

**Bistro K best continental breakfast**

an assortment of fresh baked, gourmet pastries served with butter, cream cheese and preserves with fresh seasonal fruit paired with a fruit and organic yogurt parfait or hearty, old-fashioned oatmeal served with such favorite toppings as: brown sugar, butter, milk and organic raisins and a choice of quiches\*, including artichoke | spinach | broccoli | mixed vegetable | lorraine

*\*crustless quiche selections available upon request*

# box lunches

minimum order of 10 of each item  
served in a box or on platters  
each order includes freshly baked gourmet cookies

## sandwiches and wraps

### Bistro K bundle

a selection of fresh sandwiches served with Bistro K's famous Mediterranean pasta salad  
chicken pesto | chicken salad | tuna salad | seared ahi | ham and swiss | vegetable | tomato, basil and fresh mozzarella | grilled vegetable with provolone

### artisan wraps

a selection of wraps served with Bistro K's famous mediterranean pasta salad  
smoked salmon with cream cheese | california turkey | fresh vegetable | ham and swiss | mediterranean turkey | roast beef with horseradish mayo

### Bistro K box lunch

a selection of fresh sandwiches served with Bistro K's famous mediterranean pasta salad, plus seasonal fruit or chips

### Bistro K best working lunch

a choice of quiches\*, including artichoke | spinach | broccoli | mixed vegetable | lorraine, palm-sized sandwiches, a mixed green salad, plus a dessert tray

*\*crustless quiches selections available upon request*

### Bistro K boardroom lunch

a choice of pasta, a delicious chicken dish or santa maria tri-tip, a mixed green salad, plus a dessert tray  
includes artisan bread

## salads

### tony's briosa

organic baby greens topped with almonds, feta cheese and strawberries served with a light balsamic vinaigrette

### classic ceasar

hearts of romaine topped with shaved parmesan reggiano and homemade croutons

### mediterranean pasta salad

elbow macaroni tossed with tomatoes, feta cheese, kalamata olives, italian parsley and extra virgin olive oil

### katia's mixed greens

organic baby greens topped with candied pecans, feta cheese and dried cranberries served in a light raspberry vinaigrette

### endive salad

belgian endive with chopped egg tossed in a lemon olive oil anchovy emulsion

### jalapeño coleslaw

shredded savoy and red cabbage with chopped green onion tossed in a light and spicy jalapeño dressing



## beverages

coke | diet coke | sprite | fresh squeezed lemonade | fresh squeezed orange | specialty iced tea | assorted fruit juices | mineral water | bottled water

### specialty espresso and tea bar – priced upon request

cappuccino | café latte | café americano | chai tea latte

### specialty teas

green | lemon | english breakfast | black | earl grey | chamomile | strawberry | raspberry | peppermint

## soups

mushroom | clam chowder | tomato basil | carrot | minestrone

## desserts

### cookies

old-fashioned chocolate chip | oatmeal chocolate chip | oatmeal raisin | toasty coconut macarons | mexican wedding cookies | seasonal sugar cookies, decorated just for the occasion

### cupcakes to die for

va-va-voom vanilla | katie's chocolate, chocolate, chocolate mouth-watering red velvet | silky chocolate cream

*ask about the availability of custom flavors and colors*

### petite desserts

cannoli | tiramisu | crème brûlée | decadent flourless chocolate cake | carrot cake | lemon bundt cake | coconut cake soaked in coconut and crème filled chocolate

*ask about our seasonal selections*

## ordering information

minimums apply to select orders. 50% deposit required at time of order. delivery available and must be arranged in advance.

### Bistro K

949.495.9101

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Laguna Niguel

[TheBistroK.com](http://TheBistroK.com)





*schedule your catering consultation today*

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