

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 | katia'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

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