



B I S T R O   &   C A T E R I N G

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Hello,

Thank you for inquiring about catering. For your convenience, we are including sample menus from previous parties and events. This is by no means an inclusive listing of our services, but we hope you will find these useful in determining a need for our assistance. We enjoy creating menus for each specific client and their guests; much discussion takes place before a final menu is created. We look forward to creating the perfect menu for you and your guests and hope to hear from you soon!

Sincerely,  
Patrick & April  
Chef, Owners, Caterers



## Delicious Delicacies to Entice your choice of each course

### **Hors d'oeuvres-Passed/Displayed/Served Selections**

Arancini with Shrimp and Sun-Dried Tomato  
Beggars Purse with Almond Chicken Salad, Ginger Chicken or Thai Chicken with Chive Bow  
BLTT (bacon, lettuce, turkey, tomato) on Toasted Brioche  
Caramelized Onion & Three Cheese Tarts  
Chilled Spring Rolls with Assorted Fillings  
Cubes of Seared Ahi Tuna with Yuzu  
Ginger Chicken on Won Ton Chips with Mango Salsa  
Grilled Baby Octopus with Limoncello & Yukon Golds-skewer  
Grilled Shrimp on Sugarcane  
Housemade Crab Cakes with Spicy Remoulade  
Hot House Cucumber with Sundried Tomato and Goat Cheese  
Red Rose Potatoes with Crème Fraiche, Golden Caviar & Chive Sticks  
Roasted Red Peppers rolled with Italian-Style Tuna, Raisins and Pine Nuts  
Rumaki with Portabello Mushroom and Smoked Bacon  
Spiedini of Fresh Mozzarella, Grape Tomato, Fresh Basil & Balsamic Drizzle-skewer  
Seared Scallop wrapped in Shiso with Yuzu  
Sesame Miso Cones with Ahi Tartar & Wasabi Caviar or Ginger Chicken & Mango Salsa  
Summer Vegetable Frittata  
Watermelon Cubes with Goat Cheese and Balsamic Reduction

### **First Course- your choice of...**

Belgian Endive and Pear Salad with Candied Pistachios and Cilantro Orange Drizzle  
Caesar Salad of Chopped Romaine with Roasted Red Peppers, Homemade Croutons and Caesar Dressing  
Crab, Avocado and Citrus Torte with Mixed Greens  
Beef Carpaccio with Arugula and Shaved Parmesan  
Fresh Melon and Paper-Thin Slices of Prosciutto with Spicy Arugula  
Mesclun and Cherry Salad with Warm Goat Cheese  
Pad Thai Salad with Shrimp, Grapefruit & Sautéed Peanuts  
Rock Shrimp Martini with Avocado Mousse  
Salad of Mixed Greens with Sliced Red Onion, Freshly Sliced Tomato, Black Olives and Carrot Ribbons drizzled with Balsamic Vinaigrette

### **Second Course- your choice of entrées and accompaniments**

Artichoke and Mascarpone Lasagna topped with Warm Basil Cream and Roasted Peppers  
Braised Short Ribs with Shiitake Mushroom Glaze  
Citrus Marinated Chicken Breast  
Cornish Game Hens with Wild Rice, Dried Fruit and Summer Herbs  
Ginger and Mushroom Crusted Tenderloin of Beef with Shiitake Glaze and Gorgonzola Crème  
Grilled Duck Breast with Black Cherry Reduction and Sweet Potato Gratin  
Steamed White Fish in a Sungold Tomato and Cool Cucumber Gazpacho  
Mediterranean-Style Stuffed Leg of Lamb with Kalamata Olives, Roasted Red Peppers, Spinach and Feta  
Roasted Pork Loin  
Roasted Pork Loin Involtini with Dried Fruit and Summer Herbs

## **Second Course-** your choice of entrées and accompaniments

Basmati Rice with Sweet Onions and Summer Herbs

Cucumber, Mint and Tomato Tabbouleh

Sugar Snap Peas with Citrus and Mint

Red Lentils with Summer Herbs

Roasted Red Potatoes with Bacon and Fresh Rosemary

Orzo Salad with Roasted Summer Vegetables and Dried Fruit

Tri-Colored Potato and Watercress Salad with a Vinaigrette of Bleu Cheese and Citrus

## **Third Course**

Peach & Berry Crisp-mixed berries and peaches with a toasty oatmeal topping

Chocolate Cherry Bread Pudding-homemade with Bing cherries and crème anglaise

Duet of Crème Brûlée with Classic Vanilla and Decadent Chocolate



## Holiday Treats

### Hors d'oeuvres

#### Assorted Pizzette

housemade, thin-crust pizza bites topped with seasonal ingredients

#### Salad or Soup

##### Mixed Greens

with sliced red onion, olive, carrot ribbon and our own balsamic vinaigrette  
or

##### Soup of the Day

### Entrées-your choice of 2-3...

#### Sake & Miso-Marinated Salmon

fresh filet of salmon marinated in a reduction of sake and miso with wasabi mashed potatoes and fresh vegetables, finished with a shiitake mushroom glaze

or

#### Grilled White Fish

atop a bed of capellini sautéed in a light sauce of white wine, citrus and garlic with wilted greens, chopped tomatoes and lemon zest

or

#### Braised Short Ribs

slowly braised beef served as tender, boneless steaks with shiitake mushroom glaze, garlic mashed potatoes and blanched spears of asparagus

or

#### Roasted Tri-Tip

sliced beef with a medley of sautéed mushrooms, roasted red peppers and potatoes, finished with chipotle-vanilla barbecue sauce and fresh vegetables

or

#### Penne Pesto

freshly made pesto with roasted chicken, mushrooms, red onion and tomatoes, tossed with penne pasta

or

#### Housemade Lasagna

freshly made pasta with our own marinara sauce, four cheeses, spicy sausage and crumbled meatballs

or

#### Pan-Seared Cod

atop sundried tomato and citrus risotto with white wine reduction, fresh lemon zest and blanched spears of asparagus

## **Dessert**

### **Chocolate Molten Cake**

sinfully rich, hot from the oven with vanilla ice cream

or

### **Seasonal Crisp**

seasonal fruit with a toasty oatmeal topping and vanilla ice cream



## Holiday Party Delights

### Hors d'oeuvres

#### Arancini

bite-sized balls of risotto with sun-dried tomato, basil and goat cheese

#### Rumaki

water chestnut and Portobello mushroom wrapped in applewood smoked bacon

#### Crab Cakes

homemade with lump crab meat and peppers, topped with a spicy remoulade

### Salad

#### Salad of Mixed Greens

with sliced red onion, olive, carrot ribbon and balsamic vinaigrette

### Entrée

served with our garlic mashed potatoes

#### Braised Short Ribs

always a success-slowly braised beef, served as tender boneless steaks with shitake mushroom glaze  
and

#### Miso & Sake Marinated Salmon

with a Miso glaze

### Side

#### Roasted Winter Vegetables

slow-roasted parsnips, beets and butternut squash

### Dessert

#### Peach & Berry Crisp



## New Year's Inspirations

### **Hors d'oeuvres**-your choice of 3-5

Crab Cakes with Spicy Remoulade  
Rumaki with Portobello Mushroom and Waterchestnut wrapped in Applewood Smoked Bacon  
Fresh Oysters with Assorted Dipping Sauces  
Tuna Tartare atop a Sesame Chip  
Spiedini of Fresh Mozzarella, Grape Tomato, Fresh Basil & Balsamic Drizzle  
Port Poached Pears on Puff Pastry with Gorgonzola & Pear Syrup  
Pizzette-assorted toppings  
Grilled Baguette Slice with Serrano Ham & Humboldt Fog Goat Cheese  
Grilled Polenta topped with BBQ pulled Pork  
Ahi Pizza with Wasabi Crème Fraiche & Pickled Ginger  
Rock Shrimp Martini in a Tomato Broth with Fresh Avocado

### **Soup or Salad**-your choice of 2-4

Butternut Squash  
Roasted Sweet Garlic  
Seafood Bisque

Fresh Fennel & Blood Orange Salad  
Mediterranean Salad  
Warm Spinach Salad

### **Entrées** ~ your choice of 2-4-each with seasonal accompaniments

Sake and Miso Marinated Salmon  
Baked Swordfish  
Lobster Tail  
Braised Short Ribs  
Roasted Prime Rib  
Filet Mignon  
Lamb-leg, shank or chops  
Ossobuco  
Veal Loin  
Butternut Squash Ravioli  
Seafood or Vegetable Risotto

### **Dessert** ~ your choice of 2

Crème Brûlée-various options available  
Chocolate Ganache Torte  
Holiday Crisp



## Holiday Feast

### Hors d'oeuvres

#### **Cheese and Fruit Platter**

with Brie en Croute and Assorted Crackers and Toasts

#### **Three Cheese & Caramelized Onion Tart**

Puff pastry topped with sweet, caramelized onions and crumbled feta, bleu and goat cheese

#### **Crab Cakes**

freshly made with whole lump crab meat topped with spicy remoulade

#### **Frittata**

Italian-style quiche with roasted vegetables

#### **Rumaki**

water chestnut and Portobello mushroom wrapped in applewood smoked bacon

#### **Chardonnay Poached Salmon**

delicately poached side of salmon with cucumber scales and fresh dill

### Soup or Salad-your choice of 1-2

#### **Butternut Squash**

with nutmeg spice and crème fraiche

#### **Roasted Sweet Garlic**

with light chicken stock and crème Fraiche

#### **Trio of Mushroom**

with Shiitake, Portobello and Crimini mushrooms and fresh herbs

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

with sliced red onion, olive, carrot ribbon and balsamic vinaigrette

#### **Caesar Salad**

with chopped Romaine, shaved parmesan, roasted red peppers and homemade dressing

#### **Mediterranean Salad**

with sliced red onion, Kalamata olive, roasted red peppers, goat cheese and balsamic vinaigrette

### Entrées ~ your choice of 1-2

#### **Whole Turkey-a variety of options are available**

#### **Rolled Turkey Breast**

butterflied breast stuffed with Italian sausage, fresh herbs and dried fruit

#### **Sake and Miso Marinated Salmon**

#### **Chicken Involtini**

with prosciutto, roasted red peppers, arugula and mushrooms

#### **Braised Short Ribs**

always a favorite-slowly braised beef, served as tender boneless steaks with shiitake mushroom glaze,

#### **Roasted Prime Rib**

#### **Roasted Pork Involtini**

slow-roasted loin rolled with prosciutto, sautéed mushrooms and spinach

**Sides** ~ your choice of 2-3

**Roasted Winter Vegetables**

**Grilled Mixed Vegetables**

**Garlic Mashed Potatoes**

**Scallop Potatoes**

thinly sliced and baked with three cheeses

**Sweet Potatoes**

your choice of roasted, mashed or baked

**Traditional Stuffing**

with celery, onion and water chestnuts

**Chestnut Stuffing**

with Italian sausage and fennel

**Wild Rice**

with cranberries and fresh herbs

**Cranberry Chutney**

stewed cranberries with citrus and holiday spice

**Cranberry Relish**

finely diced cranberries with citrus zest

**Dessert** ~ your choice of 1-2

**Homemade Pumpkin Pie**

**Homemade Pecan Pie**

**White Chocolate Bread Pudding**

with white chocolate sauce

**Holiday Crisp**

with a toasty oatmeal topping

**Chocolate Cherry Bread Pudding**

with crème anglaise

Patril

BISTRO & CATERING

## Sample Holiday Dinner

### First Course-*your choice of 1-2*

#### Salad of Mixed Greens

with sliced red onion, olive, carrot ribbon and balsamic vinaigrette

or

#### Caesar Salad

chopped Romaine with roasted red peppers, homemade croutons and Caesar dressing

### Second Course-*your choice of 1-2*

#### Housemade Meat Lasagna

freshly made pasta with our homemade marinara sauce, four cheeses,  
Italian sausage and meatballs

#### Artichoke and Mascarpone Lasagna

layers of noodles with artichoke hearts, mascarpone cheese and ricotta cheese

#### Chicken Involtini

rosemary chicken rolled with roasted red peppers, spinach, mushrooms and mozzarella cheese-  
topped with a light mushroom sauce

#### Citrus Marinated Chicken

citrus, olive oil and garlic marinated chicken with a light, lemon Beurre-blanc sauce

### Side-*your choice of 1*

#### Vegetable Medley

of blanched green beans and carrot sticks with parmesan cheese

or

#### Roasted Winter Vegetables

slow-roasted potatoes, beets and butternut squash

### Third Course-*your choice of 1*

#### Black & White Blueberry Brownies

#### Chocolate Banana Bread Pudding

#### Peach & Berry Crisp



## Parade of Lights Menu

### Hors d'oeuvres

#### Cheese and Fruit

with Brie en Croute and Assorted Crackers and Toasts

#### Arancini

an assortment of bite-sized balls of risotto  
sundried tomato and basil, mushroom and feta cheese  
goat cheese with fresh thyme

#### Shrimp, Crab & Corn Bisque

creamy with a hint of spice

### Dinner

#### Baby Spinach and Belgium Endive

with Roasted Pear, Gorgonzola and Caramelized Walnuts with Cilantro-Orange Vinaigrette

#### Orzo Salad

with Roasted Vegetables and Dried Fruit

#### Roasted Filet Mignon

Thinly Sliced with Homemade Garlic Aioli, Whole Grain Mustard Spread  
and Horseradish Cream with Assorted Rolls

### Dessert

#### Peach & Berry Crisp

mixed berries and peaches with a toasty oatmeal topping

#### Homemade Chocolate Truffles



## Italian Holiday

### **Hors d'oeuvres**-your choice of 2

#### **Frittata**

Italian-style quiche with roasted vegetables

#### **Fritto Misto with Bagna Cauda**

bay scallops, calamari and shrimp lightly breaded and delicately fried with warm garlic-anchovy dipping sauce and a splash of lemon

#### **Bruschetta**

freshly chopped tomato, basil and garlic with olive oil on garlic crostini

#### **Calamari**

sautéed in a spicy tomato broth with fresh garlic and a squeeze of lemon

#### **Sautéed Mushrooms**

whole mushrooms sautéed with Marsala wine and truffle oil

#### **Arancini**

bite-sized balls of risotto with crumbled goat cheese, lightly breaded and served golden

#### **Sautéed Shrimp with Salsa Verde**

delicately sautéed shrimp with a sauce of finely chopped parsley, capers and anchovy on a bed of vine ripened tomatoes and radicchio leaves

### **Soup or Salad**-your choice of 2

#### **Butternut Squash**

with nutmeg spice and crème fraiche

#### **Roasted Sweet Garlic**

with light chicken stock and crème fraiche

#### **Trio of Mushroom**

with Shiitake, Portobello and Crimini mushrooms and fresh herbs

#### **Roasted Tomato Soup**

with fresh mozzarella, basil ribbons and balsamic reduction

#### **Pasta e Fagioli**

al dente pasta, beans and pancetta in a light tomato broth with wilted greens

#### **Beef Carpaccio**

tender beef, delicately sliced with baby arugula and a drizzle of olive oil and citrus finished with grated Parmigiano-Reggiano

#### **Fresh Fennel & Blood Orange Salad**

with extra virgin olive oil and a squeeze of lemon

#### **Warm Spinach Salad**

fresh spinach with crisp prosciutto, fresh melon and crumbled goat cheese, lightly drizzled with a balsamic vinaigrette

**Entrées** - your choice of 3-4

**Roasted Pork Involtni**

slow-roasted loin rolled with prosciutto, sautéed mushrooms and spinach

**Lamb & Mint Ravioli**

freshly made ravioli with mint and spicy lamb stracotto with our own marinara, fresh ribbons of basil and Pecorino Romano

**Ossobuco**

slowly braised veal shank with saffron risotto and shaved Parmigiano-Reggiano

**Roasted White Fish**

a luxurious pairing of mildly sweet filet and Tuscan white beans with wilted greens and shaved black truffles

**Fettuccini with Oxtail Ragù**

al dente pasta tossed with succulent, braised oxtail in our own marinara

**Lamb Stracotto with Polenta**

shredded leg of lamb atop creamy polenta with freshly chopped parsley

**Butternut Squash Ravioli**

freshly made ravioli with a purée of butternut squash and nutmeg, tossed in a light sauce of white wine, butter and sage

**Seafood Risotto**

housemade Arborio rice with calamari, shrimp and octopus, finished with fresh lemon zest

**Spiced Veal with Polenta**

thinly sliced veal with traditional spices of cinnamon and clove atop our creamy polenta

**Pappardelle with Tuscan Ragù**

wide pasta ribbons with a savory sauce of Italian sausage, pork and mushrooms

**Hunter's-Style Chicken**

with fresh rosemary, tomatoes, caramelized fennel and roasted baby potatoes

**Spicy Braised Pork**

slow-cooked pork, braised with red wine with cannellini beans and Swiss chard