

# BISTRO CATERING

*Enjoy creative, fresh and affordable food for your next event.  
Bistro Catering specializes in being a custom fit for each budget.*

*The menus listed are based upon our most popular items.  
Call our event planners today to create your menu.*

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# BISTRO CATERING

*Minimum of ten guests required.  
Buffet is a type of service only, not "all you can eat"*

## **BREAKFAST BUFFET**

### **BUILD YOUR OWN BREAKFAST BUFFET**

*Please Choose 4 Essentials*

#### **ESSENTIALS**

Scrambled Eggs  
Bacon or Sausage  
Grits or Hash Browns  
Toast or Biscuit

#### **ADD ON ITEMS**

*These items may be added on at  
per person pricing*

Quiche  
Fruit  
Pancakes  
French Toast  
Waffles  
Baked Goods  
Bagels  
Seasonal Berries, Yogurt & Granola  
Bacon  
Sausage  
Grits  
Hash Browns  
Toast  
Biscuit

### **BEVERAGES**

Coffee, Juice & Water

#### **Buffet Includes:**

*A choice of 3 essentials, Coffee, Juice &  
Water.*

*Add on items may be included at  
additional cost*

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*Minimum of ten guests required. All items are priced per person.*

## CORPORATE FAVORITES

### CONTINENTAL BREAKFAST

Assorted Breakfast Pastries & Muffins  
Fresh Fruit  
Granola & Yogurt

Orange Juice  
Regular & Decaf Coffee  
Hot Tea  
Water

### AFTERNOON SNACK

Sweet & Salty Snack  
Healthy Snack  
Custom Snack

### PLATTERS

Fruit & Cheese Platter

Fresh Vegetable & Dip Platter

Mini Sandwich Display  
with Ham, Turkey & Roast Beef

### CUSTOM BOX LUNCH OPTIONS

Build your own lunch by choosing a combination of :

Sandwich, Soup or Salad  
Drink & Cup with Ice  
Dessert

### DRINK STATION

*Priced per person per hour. Please choose 3.*

Regular & Decaf Coffee & Hot Tea  
Orange & Apple Juice  
Sweetened Tea & Unsweetened Tea  
Traditional Lemonade & Strawberry  
Lemonade

### AVAILABLE UPON REQUEST

Sodas on Consumption  
Bottled Water on Consumption  
Sports Drinks on Consumption

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## **APPETIZERS**

### **PLATTERS**

Fruit & Cheese Platter  
Fresh Vegetable & Dip Platter

### **APPETIZERS**

Meatballs  
Risotto Bites with Marinara Sauce  
Chicken Tenders  
Pimento Cheese on Crostini  
Herb Risotto Bites with Marinara Sauce

### **CARVED MEAT BOARD**

Roasted Beef Tenderloin  
Served with Petite Rolls and Horseradish Aioli

Roasted Pork Loin  
Served with petite rolls and Fruit Chutney, Creole Mustard or BBQ Sauce

### **DIPS**

Hummus with Carrot & Celery Sticks  
Chipolte Shrimp Dip  
Spinach Dip

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## **BUILD YOUR OWN BUFFET**

### **SALADS**

House Salad with dressing  
Caesar Salad with dressing

### **ENTREES**

Roasted or Fried Boneless Pork Chops  
Herb Roasted or BBQ Chicken Breast  
Angus Beef Pot Roast  
Herb Roasted or BBQ Pork Loin  
Baked or Fried Flounder

### **PASTA & SAUCES**

Bowtie  
Penne  
Basil Pesto  
Marinara  
Alfredo

### **STARCHES**

Macaroni and Cheese  
Parmesan Whipped Potatoes  
Long Grain Rice with Sweet Onion Gravy  
Candied Sweet Potato Puree  
Roasted Chef Potatoes  
Potato Salad

### **VEGETABLES**

Creamed Spinach  
Southern Style Green Beans with Sautéed  
Onions and Smoked Bacon  
Sautéed Broccoli & Cauliflower  
Glazed Baby Carrots  
Cole Slaw

### **DESSERT**

Tiramisu  
Cheesecake with Fresh Strawberries  
Brownie with Whipped Cream & Strawberries  
Strawberry Short Cake

### **BEVERAGES**

Sweetened or Unsweetened Tea

### **Buffet Includes:**

*A choice of Preset Salad, One Meat & Two  
Sides and a Preset Dessert.*

# BISTRO CATERING

*Minimum of ten guests required.*

## **BUILD YOUR OWN PLATED DINNER**

### **SALADS**

House Salad with dressing  
Caesar Salad with dressing

### **SINGLE ENTRÉE OPTION**

Roasted or Fried Boneless Pork Chops  
Herb Roasted or BBQ Chicken Breast  
Short Ribs  
Angus Beef Pot Roast  
Herb Roasted or BBQ Pork Loin  
Baked or Fried Flounder

### **DUAL ENTRÉE OPTION**

5oz Chicken Breast & 4oz Salmon  
5 oz Short Rib & 3 oz Salmon  
*\*Client may substitute Salmon for Shrimp*

### **STARCHES**

Macaroni and Cheese  
Parmesan Whipped Potatoes  
Rice with Sweet Onion Gravy  
Candied Sweet Potato Puree  
Roasted Chef Potatoes  
Risotto

### **VEGETABLES**

Southern Style Green Beans  
Sautéed Broccoli & Cauliflower  
Glazed Baby Carrots  
Southern Style Black-eyed Peas  
Collard Greens

### **DESSERT**

Cheesecake with Fresh Strawberries  
Brownie with Whipped Cream & Strawberries  
Strawberry Shortcake  
Key Lime Pie

### **BEVERAGES**

Sweetened or Unsweetened Tea  
Water

### **DINNER INCLUDES**

*A choice of Preset Salad, Entrée, Two Sides and a Dessert.*

# BISTRO CATERING

## BAR PACKAGES

### BEER AND WINE BAR PACKAGE

Select One Craft Beer  
Select Two Domestic Beers  
Select Three House Wines

### FULL BAR PACKAGE

Select One Craft Beer  
Select Two Domestic Beers  
Select Three House Wines  
Rum  
Scotch  
Bourbon  
Gin  
Vodka  
Sodas & Mixers for Cocktails included

### HOSTED PREMIUM BAR PACKAGE

Select Two Craft Beer  
Select Two Domestic Beers  
Select Three House Wines  
Rum  
Scotch  
Bourbon  
Gin  
Vodka  
Sodas & Mixers for Cocktails included

### HOSTED SUPER PREMIUM BAR PACKAGE

2 Craft Beers  
2 Domestic Beers  
3 Varietal House Wines  
Rum  
Scotch  
Bourbon  
Gin  
Vodka  
Sodas & Mixers for Cocktails included

### CONSUMPTION & HOSTED PACKAGES AVAILABLE

### BARTENDERS

1 Bartender per 50 guest  
Number of Bartenders & hours based on final contract.

### DOMESTIC BEER SELECTION

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra

### CRAFT BEER SELECTION

Bluemoon Seasonal  
Harp Lager  
Lagunitas IPA  
Smithwicks Ale  
Sam Adams Seasonal  
Yuengling

### VARIETAL WINE SELECTION

Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
Pinot Noir  
Rosé

*All bars can be customized to fit your needs and will be priced accordingly. Selections & varietal choices are based on availability and season. Martini Bars, champagne toasts & specialty drinks are available upon request. Wine service & beer/wine upgrades are available upon request. Wine lists are based on availability & are subject to change.*