

BISTRO

1 3 5
Jazz Lounge and Restaurant

Bistro 135 Jazz Lounge and Restaurant is the perfect place for your next celebration, cocktail party, shower, anniversary, reception or corporate event. We can host a sit down dinner for up to 60 guests or a cocktail party up to 100 guests in one of our 4 rooms. Bistro 135 provides for all of your needs including dinner, drinks, atmosphere and live music.



General Private Events Information

Thank you for giving us the opportunity to host your next event. Our staff strives to do anything possible to make your event successful for you and your guests. Our menu selections represent our most common requests. We are happy to work with you to provide custom options.



All Private Functions Include:

- free room rental
- use of 32" LCD panel with PC inputs
- WiFi
- optional live music
- white table lines with white napkins & candles
- special bar pricing for large parties
- convenient location with plenty of free parking
- professional and friendly staff

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Choice of Rooms:

choice may be limited depending on day of the week

Piano Mezzanine Room

accommodates 60 guests for a sit down meal
features a grand piano with optional live jazz pianist or band price beginning at \$25/hr

Fireplace Dining Room

accommodates up to 25 guests for a sit down meal
features a working gas fireplace

Courtyard View Dining Room

accommodates 30 guests for a sit down meal

Wine Room

accommodates 10 guests for a sit down meal

Outdoor Courtyard

accommodates 30 guests for a sit down meal

Sales Tax, Service Charge & Deposit

Service charge of 20% and sales tax of 8% are not included in our price and will be added to your final bill. Full payment is expected at the conclusion of the event. Cash or credit only.

Sales tax exempt organizations must provide accurate documentation.

To reserve your event date a non-refundable \$100 deposit is required. It will be deducted from your final bill. In an event of a cancellation, your deposit becomes property of Bistro 135 Jazz Lounge and Restaurant.

If you are interested in obtaining additional information please email bistro135@gmail.com or call 585.662.5555

We look forward to be hosting your next private function.

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Three Course Limited Dinner Menu

First Course:

field green salad with plum tomatoes and a homemade balsamic dressing
or
caesar salad

Second Course:

pan -seared chicken french with sautéed spinach and linguine
grilled black angus flat iron steak with a peppercorn demi glace and garlic mashed potatoes
orriecchiette pasta sautéed with basil pesto and seasonal vegetables
cedar plank grilled atlantic salmon with sweet mashed potatoes

Dessert:

mini dessert assortment display
or
homemade bread pudding with baileys cream sauce

\$32.00++ per person includes soda and juices
does not include alcoholic beverages or corkage fee
entrée choices will be printed on a menu for each of your guest
entrée choices may be altered, some additional charges may apply depending on item
our menus are seasonally prepared, occasional changes can be expected

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Four Course Limited Dinner Menu

First Course:

choice of 2 appetizers: (served family style)
calamari, mini crab cakes, greens and beans, antipasto platter, bruschetta, kobe beef sliders, mussels, asiago shrimp

Second Course:

field green salad with plum tomatoes and a homemade balsamic dressing
or
caesar salad

Third Course:

pan -seared chicken french with sautéed spinach and linguine
grilled black angus flat iron steak with a peppercorn demi glace and garlic mashed potatoes
orriecchiette pasta sautéed with basil pesto and seasonal vegetables
cedar plank grilled atlantic salmon with sweet mashed potatoes

Dessert:

mini dessert assortment display
or
homemade bread pudding with baileys cream sauce

\$36.00++ per person includes soda and juices
does not include alcoholic beverages or corkage fee
entrée choices will be printed on a menu for each of your guest
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additional entrée choices:

pecan crusted chicken
pan-seared chicken breast with a pecan crust with bourbon cream sauce and sweet mashed potatoes

shrimp, scallops and mussels
sautéed in a spicy tomato sauce over linguine

ahi tuna
(add \$1 per person)
sesame crusted with wasabi aioli over wild mushroom and truffle oil risotto

8oz filet mignon
(add \$5 per person)
topped with maytag blue cheese and demi glace with garlic mashed potatoes

strip steak
(add \$3 per person)
topped with herb butter, crispy vidalia onion rings with garlic mashed potatoes

blackened sea scallops
(add \$2 per person)
with a blood orange reduction served with spinach risotto

additional charges per person:

soup de jour - \$1
additional appetizer - \$3
coffee and tea - \$1
cake cutting - \$1

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Dinner Buffet Package A

All selections include warm rolls with butter

Display (choice of 1)

fresh fruit & vegetable crudités
import and domestic cheeses

Salad (choice of 1)

house salad with two dressings
caesar salad with house dressing and croutons

Entree (choice of 2)

chicken marsala, chicken french, sliced mustard and pepper encrusted pork loin, salmon with lemon caper sauce, salmon with dill crème, beef bourguignon, italian sausage with bell peppers and onions, sliced ham with pineapple chutney

Starch (choice of 2)

cajun rice pilaf, scalloped potatoes, garlic mashed potatoes, bourbon sweet mashed potatoes, rosemary roasted red bliss potatoes, penne with asiago crème, tuscan marinara or tomato vodka sauce

Vegetable (choice of 1)

green beans almondine, sunshine blend, broccoli and carrots, asian stir-fry mix

Dessert

dessert & coffee display

\$35++ per person includes soda and juices
add carved prime rib of beef au jus for an additional \$4.25++ per person
chef fee of \$25 per chef

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Dinner Buffet Package B

All selections include warm rolls with butter

Salad

house salad with choice of two dressing
balsamic, creamy blue cheese, zesty Italian

Starch (choice of two)

cajun rice pilaf, scalloped potatoes, garlic mashed potatoes, bourbon sweet
mashed potatoes, rosemary roasted red bliss potatoes, penne with asiago
crème, tuscan marinara or tomato vodka sauce

Vegetable (choice one)

green beans almonidine, sunshine blend, broccoli and carrots, asian stir-fry
mix

Entrée (choice of two)

chicken french, chicken marsala, italian sausage with peppers and onions,
dijon crusted pork loin, baked salmon with dill sauce (add \$1 per person)

\$25++ per person includes soda and juices

Add carved prime rib of beef au jus for an additional \$4.25++ per person

Chef fee of \$25 per chef

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Hors D'oeuvres

each item is served at a 50 piece minimum

seasonal assorted canapés
meatballs marinara or swedish
assorted mini quiche
sausage stuffed mushroom caps
artisan bread
casino stuffed mushroom caps
crab stuffed mushroom caps
herb cheese stuffed mushroom caps
spicy thai chicken wings
spanakopita
italian bruschetta
vegetable egg rolls with spicy plum sauce
fresh vegetable spring rolls
grilled flatbread pizza
chicken veronique on toasted baguette
\$85++ per 50 pieces for each item
\$165++ per 100 pieces for each item

bacon wrapped scallops
clams casino
chicken satay with spicy plum sauce
beef satay with peanut sauce
mini beef wellingtons with horseradish crème
mini brie en croute
mini crab cakes with remoulade
smoked salmon pinwheels
thai scallops on wonton disc
peppered ahi tuna and wakame in phyllo with
wasabi aioli
blinis with sour crème and caviar
lamb lollipops
kobe beef sliders
crab puffs with creole remoulade
crispy asiago shrimp
iced gulf shrimp with cocktail sauce
beef tenderloin with gorgonzola on toasted
brioche
\$115++ per 50 pieces for each item
\$225 per 100 pieces for each item

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Dinner Stations

Salad Station

Pasta Station

two pastas served with your choice of three:
marinara sauce, alfredo sauce, basil pesto, or vodka sauce
accompanied by grated cheese and served with fresh bread
\$8.95 ++ per person

Premium Pasta Station

two pastas served with your choice of three:
marinara sauce, alfredo sauce, basil pesto, or vodka sauce
chefs choice of seasonal vegetables, grilled chicken, diced Italian sausage and
shrimp
accompanied by grated cheese and served with fresh bread
\$10.95++ per person

Carving Stations

all stations are served with rolls and appropriate condiments

baked glazed ham	\$160++	serves 40-50
roast breast of turkey	\$140++	serves 25
mustard and pepper crusted pork loin	\$165++	serves 35
roast prime rib	\$200++	serves 35

chef fee of \$25 per chef, carving station priced at maximum of one hour

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Displays

Antipasto Display

marinated grilled vegetable, fresh bocconcini, marinated artichokes, dried salami and pepperoni, olives and pickled peppers

\$4.00++ per person

Blackened Cajun Beef Tenderloin

served with grilled vegetables and horseradish crème and rolls

\$100++ serves 25

\$180++ serves 50

Sliced Fruit Display

\$70++ serves 25

\$130++ serves 50

Crudités

vegetables with assorted dips

\$70++ serves 25

\$130++ serves 50

add hummus for an additional \$1++ per person

Cheese Board

imported and domestic cheeses, crackers and sliced baguette

\$70++ serves 25

\$130++ serves 50

Pizza Board

assortment of homemade vegetarian and meat pizzas

\$90++ serves 25

\$170++ serves 50

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LUNCHEON BANQUET MENU

A minimum of \$400 in food and beverage is required to reserve the restaurant on a day that the restaurant is not open

Light Lunches

all salads are served with rolls and butter
package includes choice of coffee, tea or soda

Chicken Caesar Salad

crisp romaine lettuce tossed with chef's caesar dressing, asiago cheese, grape tomatoes, home style croutons, balsamic marinated grilled chicken

\$13.95++ per person

Bistro Steak Salad

grilled marinated flank steak and portabella mushrooms on a bed of crisp romaine lettuce. garnished with plum tomatoes, roasted red peppers and served with crumb blue cheese and balsamic dressing

\$15.95++ per person

South Western Chicken Salad

grilled marinated chicken on a bed of crisp romaine lettuce. garnished with tortilla strips, plum tomatoes, black beans, onions and peppers. served with chipotle ranch dressing

\$15.00++ per person

Chicken Caesar Wrap

served with pasta salad and pickle

\$15.25++

Grilled Vegetable Wrap

marinated seasonal grilled vegetables, tomatoes, lettuce, and a roasted red pepper mayo in a herb tortilla wrap. served with pasta salad and pickle.

\$14.50++