

# Home Bistro Catering

## Social Parties Menu

While you take care of your guests, we will take care of your food and service.

Home Bistro is a full-service, off-premise catering company that caters to the social and corporate clientele of Miami-Dade and Broward.

As a full-service catering company, Home Bistro provides:

- Wait staff
- Full service Bartending
- Rental Equipment
- Décor and Flowers
- Entertainment

All events are personalized, so contact us for a quote.



Phone: 305.444.2002 E-mail:  
sales@homebistromiami.com  
www.homebistromiami.com

'A sophisticated sense of simplicity'  
Freshly prepared meals and desserts from our kitchen to your table!

# Home Bistro Catering

## Social Parties Menu

### Cocktail Menu

Passed Hors D'oeuvres and Appetizers

#### Seafood and Shellfish

- ◆ Smoked Salmon & Dill Crème Fraiche on Mini Blinis
- ◆ Bay Scallops in Bloody Mary, Served in Shot Glasses
- ◆ Fresh Tuna Tartare
- ◆ Jumbo Shrimp and Avocado Cocktail in Martini Glasses
- ◆ Baby Octopus al Olivo; Sliced Baby Octopus Served with a Black Olive Sauce
- ◆ Tiradito de Corvina
- ◆ Shrimp Tartlets with Avocado & Cucumber Mousse
- ◆ Fresh Crab Mousse on Paris Toasts
- ◆ Assorted Mini Peruvian Causitas- Avocado, Shrimp or Tuna
- ◆ Seared Tuna in Sauce
- ◆ Grilled Shrimp with Passion Fruit Dipping Sauce
- ◆ Assorted Ceviche- Corvina, Shrimp and/or Baby Octopus
- ◆ Parmesan Scallops
- ◆ Mushroom Caps filled with Shrimp and Ham

#### Poultry, Lamb and Beef

- ◆ Cordon Bleu's Gratinated Baby Bellas
- ◆ Sautee Petit Chicken Breast Medallions with Black Olive Aioli
- ◆ Nikkei Teriyaki Chicken Brochettes
- ◆ Traditional Peruvian Chicken Anticuchos served with Huancaína Sauce
- ◆ Duck Pate on Paris Toasts with Onion Confit
- ◆ Beef Carpaccio with Slivers of Parmesan and Arugula
- ◆ Lamb Chops with Mint Sauce
- ◆ Beef Anticuchitos
- ◆ Chicken Satay with Peanut Sauce
- ◆ Tenderloin Medallions with Béarnaise Sauce
- ◆ Pork Loin Medallions with Pineapple Salsa and Chifles
- ◆ Thai Curry Morsels on Chinese Soup Spoon
- ◆ Chicken or Beef Empanaditas



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## Social Parties Menu

### Cocktail Menu

Passed Hors D'oeuvres and Appetizers

#### Vegetables and Cheese

- ◆ Lychees with Cream Cheese and Fresh Mint
- ◆ Cherry Tomatoes, Endives and New Potatoes Canapés filled with Goat Cheese
- ◆ Cordon Bleu's Gratinated Baby Bellas
- ◆ Mushroom Duxelle in Crepe Purses
- ◆ Grilled Zucchini, Goat Cheese and Sun Dried Tomatoes Roulade
- ◆ Cheese Tequeños with Avocado Sauce
- ◆ Yuquitas a la Huancaína (Peruvian Chili-Cheese Sauce)
- ◆ Three Cheese Phyllo Wraps with Yogurt Dipping Sauce
- ◆ Spinach Empanaditas
- ◆ Polenta with Goat Cheese and Roasted Red Peppers
- ◆ Mozzarella, Tomatoes and Prosciutto Brochettes with Balsamic Reduction
- ◆ Boxy Potato Cakes with Crème Fraîche and Spanish Chorizo
- ◆ Irish Cheddar Cheese Croquettes
- ◆ Fried Baby Artichokes with Shaved Parmesan
- ◆ Cold Yellow Tomato Soup
- ◆ Crostini with Poached Pear, Gorgonzola Cheese and Arugula
- ◆ Mushroom Risotto
- ◆ Gnocchi with Vodka Cream Sauce

**Prices vary, please contact us for a quote.**



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# Home Bistro Catering

## Social Parties Menu

### Sit-Down Dinner Menu

Our sample menus can be served as a Sit-down dinner or Buffet Style dinner. All menus are customized, so contact us for a quote.

#### Option 1

##### Selection of Passed Hors D'oeuvres

- ◆ Lychees with Cream Cheese & Fresh Mint, Mixed Ceviche in Martini Glasses and Scallion Potato Cakes Topped with Spanish Chorizo and Crème Fraiche

##### Customized Dinner Menu

- ◆ Spring Mix Lettuce, Poached Pears, Gorgonzola Cheese and Caramelized Pecans, Dressed with Balsamic Vinaigrette
- ◆ Poached Grouper in White Wine Broth Over Potato Causa
- ◆ Oven Roasted Filet Mignon with Trio of Sauces: Béarnaise, au Jus and Pepper-Corn Sauce
- ◆ Selection of Vegetables: Grilled Asparagus, Sautéed Mushrooms and Cherry Tomatoes
- ◆ Mediterranean Risotto

##### Dessert

- ◆ Apple Streusel Mousse Cake

#### Option 2

##### Selection of Passed Hors D'oeuvres:

- ◆ Fried baby artichokes, Scallops in bloody Mary and Fresh Bruschetta

##### Customized Dinner Menu

- ◆ Cream of Mushroom Soup
- ◆ Tamarind Langoustines with Avocado Salsa
- ◆ Herb-crusted Beef Tenderloin served with Manchego Cheese and Olive Oil Mashed Potatoes
- ◆ Roast Beets with Pecan Encrusted Goat Cheese Balls and Balsamic Vinegar
- ◆ Steamed Asparagus

##### Dessert

- ◆ Trio: Suspiro Limeño, Raspberry Mousse Struddle, Warm Chocolate Cake
- ◆ Selection of Petit Fours: Bien me Sabe, Maná, Chocolate Truffles, Alfajorcitos



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## Social Parties Menu

### Sit-Down Dinner Menu

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#### Option 3

##### Selection of Passed Hors D'oeuvres

- ◆ Boxti Potato Cake, Shrimp Ceviche in Martini Glasses, Cordon Bleu Stuffed Mushrooms

##### Customized Dinner Menu

- ◆ Spring Salad with Hearts of Palm with Balsamic Vinaigrette
- ◆ Grilled Chicken Breast served with Grilled Vegetables with Warm Fontina Cheese Sauce
- ◆ Causa Limeña with Shrimp
- ◆ Orange Rice Pilaf
- ◆ Assorted Petit Fours

#### Option 4

##### Selection of Passed Hors D'oeuvres:

- ◆ Assortment of Empanadas- Ricotta and cheese, Meat or Chicken
- ◆ Polenta Squares Topped with Goat Cheese and Roasted Peppers
- ◆ Shrimp Causitas

##### Customized Dinner Menu:

- ◆ Spring Mix Lettuce, Hearts of Palm, Cherry Tomatoes and Caramelized Pecans
- ◆ Dressed with Balsamic Vinaigrette
- ◆ Dry-rubbed Pork Tenderloin with Pineapple Salsa
- ◆ Manchego Cheese Mashed Potatoes
- ◆ Selection of Grilled Vegetables: Grilled Asparagus, Mushrooms, Zucchini and Squash
- ◆ Gnocchi served with a Creamy Pesto sauce

##### Dessert

- ◆ Fruit Pavlova- Assorted Seasonal Fruit

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#### Option 5: Seafood Lover's

##### Passed Hors D'oeuvres

- ◆ Corvina Ceviche on Porcelain Spoons
- ◆ Grilled Zucchini, Goat Cheese and Sun Dried Tomatoes Roulade
- ◆ Seared Tuna in Saucó Sauce

##### Customized Seated Dinner

- ◆ Vichyssoise
- ◆ Grilled Scallops & Cherry Tomatoes over Mixed Greens with Balsamic Vinaigrette
- ◆ Monte & Mari Rissotto

##### Dessert

- ◆ Seasonal Fruit Pavlova

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# Home Bistro Catering

## Tea Time Menu

*This casual yet sophisticated menu is wonderful for small gatherings and festive occasions.*

### Selection of Finger Sandwiches

Please Select Three

- ◆ Avocado, Tomatoes and Boiled Eggs on White Bread
- ◆ Shredded Chicken Breast & Mayo on Homemade Petit Bun
- ◆ Mozzarella, Tomatoes and Fresh Basil on Pita Pocket
- ◆ Smoked Salmon & Dill Cream Cheese on Multigrain Bread
- ◆ Rosemary Ham & Muenster Cheese on Homemade Petit Bun
- ◆ Spinach, Bacon Bits and Cream Cheese on Multigrain Bread
- ◆ Turkey and Brie with Cranberry Mayo on French Baguette

### Selection of Homemade Empanaditas...Peruvian Style.

Please Select One

- ◆ Ground Beef
- ◆ Chicken Breast
- ◆ Spinach & Ricotta

### Selection of Petit Fours

Please Select Four

- ◆ Alfajorcitos with Dulce de Leche
- ◆ Merenguitos with Dulce de Leche
- ◆ Chocolate Fudge Truffles
- ◆ Praline Chocolate Truffles
- ◆ Bien Me Sabe- Pecan & Dulce de Leche Truffles
- ◆ Almond Macaroons
- ◆ Maná with Caramelized Almonds
- ◆ Maná with Albaricoque
- ◆ Mini Key Lime Pies
- ◆ Mini Raspberry-Passion Fruit Tartlets

**Price per Person: \$12-**

**Minimum of 25 Orders**

**Includes 5 Savory pieces and 4 Sweet pieces**



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