



Village Bistro Stationed Events

Village Bistro Mobile Cuisine will work with you to plan a custom menu that will creatively meet the needs of your event. We will come to your venue and set up a gourmet food station with your custom menu items. We can set up this station outside of our food truck or inside of your home or office.

Village Bistro Mobile Cuisine will send a chef with service staff to create, present, and replenish your station. We will also supply all disposable dinnerware, utensils and napkins and, of course, completely clean up!

Lunch Menus begin @ \$20 per person – Dinner Menus begin @ \$30 per person

There is a \$1250 minimum for a two-hour event, plus a service fee.

A standard dinner menu includes a salad, two entrées, and two sides. A standard lunch menu includes two entrées and one side. See below for options! We will also customize a menu to meet your needs.

Salads

Tossed Caesar (chopped romaine, capers, brioche crumble, classic caesar dressing)

Mediterranean Salad (greens, roasted peppers, squash, zucchini, feta cheese, balsamic vinaigrette)

Curry Yukon Potato Salad (curry aioli, bacon, green onion)

Golden Beets (grapes, whipped chèvre, candied pecans, lemon poppy seed vinaigrette, micro greens)

Custom Salad (a seasonal custom salad to meet the needs of your event)

Entrées

Tacos chipotle braised chicken tacos, seared pork tacos (queso fresco, pico de gallo, crema, pickled shallots)

Sliders – beef sliders (smoked cheddar, caramelized shallot, bacon, garlic aioli), pork sliders (seared pork belly, napa slaw, thai chili aioli), crab sliders (brioche roll, old bay remoulade)

Lobster Rolls (new england griddle roll, celery mayo)

Lobster Quesadilla (oaxaca cheese, pico de gallo, dill + tarragon cream)

Gourmet Hot Dogs – crabby hot dog (house made dog, crab + cheddar mornay), El Vato (house made dog, black beans, pico de gallo, cilantro mayo, pickled jalapeno)

Italian Sausage (house made calabrese sausage, roasted pepper + onions, giardiniera)

Bratwurst – beer garden bratwurst (seared bratwurst, beer cheese)

Pork Shoulder BBQ (sweet mustard barbeque, long cut slaw)

Seared Beef Tips (roasted red peppers + onions, manchego mornay, yukon potatoes, seared mushrooms)

Brisket (pickled red onion, tangy barbeque)

Bocata (sliced chorizo, telera roll, mangego, roasted tomato + paprika aioli, crispy frites)

Grilled Cheese – quattro grilled cheese (gruyère, mozzarella, provolone, swiss, telera roll), pork grilled cheese (seared pork belly, roasted tomato jam, cheddar)

Shrimp + Grits (seared shrimp, andouille + spanish paprika grits, citrus barbeque)

Gumbo (braised chicken + andouille, trinity rice)

Crepes – italiano crepe (prosciutto, fresh mozzarella, tomato, pesto) or seared beef crepe (caramelized peppers, swiss mornay, fried shallot)

Seared Tuna Niçoise Salad (seared ahi tuna, greens, pickled green beans, crumbled egg, lemon poppy seed vinaigrette)

Croque Madame Griddle Sandwich (griddle pressed baguette, hand carved ham, gruyère, béchamel, fried egg)

Duck Entrées – duck couscous (duck confit, herbed Israeli couscous, crispy shallots, orange glaze), duck cheese steak burrito (duck confit, caramelized peppers + onions, gruyère mornay)

Sides

House Made Tortilla Chips, Guacamole, Salsa

Fries – truffle fries (truffle + cumin aioli), lobster fries (belgian style frites, lobster mornay, fresh herbs), boardwalk fries (malt vinegar, sea salt), cream of crab fries, cheese loaded fries (cheese mornay, bacon, pico de gallo)

Potatoes, Tots & More – patatas bravas (twice fried yukon potatoes, spanish paprika, chili aioli, sea salt), cajun tots (spicy tots, remoulade), crabby tots (tots, crab, cream of crab, old bay), braised black beans with ham, or a custom side to meet the needs of your event!



To plan your event or for more information, e-mail catering@villagebistromc.com or call 410.569.5006

