



Village Bistro Stationed Events

Village Bistro Mobile Cuisine will work with you to customize a menu that will creatively meet the needs of your event. We will come to your venue and set up a gourmet food station outside of our food truck or inside of your home or office. We will send a chef with service staff to set up and replenish your station. We supply all the disposable dinnerware, utensils and napkins.

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 of \$275.

A standard lunch or dinner menu includes a salad, one or two entrées, and two sides. 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** – mixed greens, roasted peppers, squash, zucchini, feta cheese, balsamic vinaigrette
- Curry Potato Salad** – curry aioli, bacon, green onion
- Watermelon + Feta** – spring mix, toasted almonds, cherry balsamic vinaigrette
- Caprese** – Brad's tomatoes, house made mozzarella, fresh basil and balsamic reduction
- Jose's Cole Slaw** – local cabbage, spicy aioli
- Custom Salad** – A seasonal custom salad designed to meet the needs of your event.

Entrées

- Tacos** – Served on corn or flour tortillas. Choice of two: chipotle braised chicken, pulled pork (*smoked paprika, garlic + lime*), Brad's seasoned ground beef (*Cajun seared + blackened*), mahi mahi, or seasonal power veggie.
(All served with *queso fresco, pico de gallo, crema, and Rosa's salsa roja*)
- Sliders** – Served on mini brioche. Choice of two: local Brad's beef (*smoked cheddar, caramelized shallot, bacon, garlic aioli*), pulled pork bbq (*crispy shallots*), crispy pork belly (*napa slaw, thai chili aioli*), or crab cake sliders (*tomato, lettuce, old bay remoulade*)
- Quesadillas** – Choice of two: chipotle braised chicken, pulled pork (*smoked paprika, garlic + lime*), Brad's seasoned ground beef (*Cajun seared + blackened*), mahi mahi, or seasonal power veggie.
(All served with *queso fresco, pico de gallo, crema, and Rosa's salsa roja*)
- Grilled Sausages** – From Crooked Creek Farm, served with baguette. Sweet + Spicy Italian (*chorizo, caramelized peppers + onions, roasted tomatoes, whole grain mustard and garlic aioli*)
- Grilled Cheese** – Choice of two: *quattro* grilled cheese (*gruyère, mozzarella, provolone, cheddar*), pulled pork (*roasted tomato jam +cheddar*), or sliced bistro steak (*caramelized onions*)
- Shrimp + Grits** – Seared shrimp, chorizo, Spanish paprika grits, citrus barbeque
- Gumbo** – braised chicken + andouille, trinity rice
- Sandwiches** – Choice of two: blackened tuna BLT (*garlic aioli, brioche roll*), chicken pesto salad (*mozzarella, roasted tomatoes, ciabatta roll*), or grilled Portobello (*roasted peppers, tomato, mixed greens, herbed goat cheese, garlic aioli, baguette*)
- Custom Entrée** – A seasonal custom entrée designed to meet the needs of your event.

Sides

- House Made Tortilla Chips** – guacamole + salsa
- Fries** – choice of truffle fries (*parmesan, rosemary, cumin aioli*), Chesapeake fries (*Old bay, crab aioli*), boardwalk fries (*malt vinegar, sea salt*), or patatas bravas (*Monterey Jack mornay, caramelized peppers and onions*)
- Black Beans + Rice** – guacamole + salsa
- Grilled Seasonal Vegetable Ceviche** – sweet pepper hummus
- Gazpacho** – fire roasted tomato, avocado crème
- Mac + Cheese** – Yes, you can add lobster or crab.
- Roasted Corn + Red Pepper Relish**
- Custom Side** – A seasonal custom side designed to meet the needs of your event.

To plan your event or for more information, email catering@villagebistromc.com or call 410-569-5006