

BISTROT



MARGOT

PRIVATE EVENTS

*Thank you for considering
Bistrot Margot for your private
event needs. We guarantee the
highest standard of service,
delicious cuisine, and a unique space
for your special event.*

*Our private dining rooms
accommodate groups of 10-100,
and our staff will be delighted to
create the perfect event for your
special occasion.*

*Please do not hesitate to contact us
with any questions you may have
regarding our private event offerings.
We look forward to being of service.*

DINNER PACKAGES

FAMILY STYLE, 3 COURSES

\$36 per person

2 SALADS

3 ENTRÉES

DESSERT SELECTION

FAMILY STYLE, 4 COURSES

\$40 per person

2 APPETIZERS

2 SALADS

3 ENTRÉES

DESSERT SELECTION

PLATED, 3 COURSES

\$40 per person

45 PEOPLE OR LESS:

CHOICE OF:

2 SALADS

3 ENTRÉES

2 DESSERTS

46 PEOPLE OR MORE:

1 SALAD

CHOICE OF

2 ENTRÉES

1 DESSERT

MENU SELECTIONS

APPETIZERS

GATEAU DE CRABE

Lump Crab Cake with Red Pepper and Basil Aioli, Mixed Greens

RISOTTO DU CHEF

Arborio Rice with Seasonal Ingredients

MOULES MARINIÈRES

PEI Mussels, White Wine Broth

PÂTÉS MAISON

Country Style Pâté, Chicken Liver Mousse, Accompaniments (\$1 extra per person)

GRILLED VEGETABLES

Grilled Vegetables, Bleu Cheese, Balsamic Reduction

SALADES ET SOUPES

CÉSAR

Romaine Lettuce, Garlic Croutons, Parmesan

BISTROT

Boston Lettuce, Spinach, Bacon, Egg, Walnut Vinaigrette

ÉPINARDS

Spinach, Red Peppers, Goat Cheese, Warm Bacon Dressing

SOUPE DU JOUR

Homemade Soup of the Day

SOUPE À L'OIGNON

Traditional Onion Soup

Please note soups only available for Plated Meals.

Bistrot Margot will gladly accommodate dietary restrictions and special requests. Custom items are available on request. Pricing does not include applicable sales tax and gratuities.

ENTRÉES

POULET RÔTI

Roasted Lemon Garlic Chicken, Pommes Frites

STEAK FRITES

Sirloin Steak, Garlic Butter, Pommes Frites (\$5 additional for plated)

SAUMON GRILLÉ

Grilled Salmon, Tomato Confit, Leeks, Potatoes, Herbed Olive Oil

TILAPIA AUX NOIX

Roasted Tilapia, Vegetable Medley, Balsamic Brown Butter, Walnuts

ENTRECÔTE AU POIVRE

Peppercorn NY Strip, Peppercorn Cream Sauce, Pommes Frites (\$7 additional per person)

CARRÉ D'AGNEAU

Rack of Lamb, Ratatouille, Mashed Potatoes (\$7 additional per person)

FILET DE PORC RÔTI

Pork Tenderloin, Pasta Gratin, Asparagus, Wild Mushroom Sauce

FILET MIGNON

Grilled Filet Mignon, Mashed Potatoes, Grilled Asparagus, Bordelaise (\$7 additional per person, only available for plated events)

LINGUINE AUX LÉGUMES

Linguine, Grilled Seasonal Vegetables, Light Tomato Sauce

ÉSCALOPE DE VEAU

Parmesan Crusted Veal, Pâte à Choux Gnocchi, Asparagus, Capered Citrus Butter (\$7 additional per person)

BLANC DE POULET

Chicken Breast, Yukon Gold Potatoes, Red Peppers, Spinach, Oregano and Garlic Infused Tomato Sauce

POISSON BLANC AMANDINE

Pan-Seared Whitefish, Yukon Gold Potatoes, Haricot Verts, Lemon-Caper Amantine Sauce

DÉSSERTS

Note: For Family Style Events, Chef's Selection will be served for dessert

TARTE AUX POMMES

Warm Apple Tart, Vanilla Ice Cream, Caramel Sauce, Crème Anglaise

MOUSSE AU CHOCOLAT

Chocolate Mousse, Raspberry Sauce

PROFITEROLES

Éclair Shells, Vanilla Bean Ice Cream, Dark Chocolate Sauce

TERRINE AU CHOCOLAT

Dark Chocolate Terrine infused with Raspberries and Espresso, Raspberry Sauce

BEVERAGE OPTIONS

All food packages include non-alcoholic fountain beverages, American Coffee, and tea.

HOST BAR

All Drinks Rung on Consumption

PREMIUM PACKAGE

Call Liquors, House Wines, Bottled Beers, Sodas, Iced Tea
3 Hours: \$25 per person
4 Hours: \$32 per person

ULTRA PREMIUM PACKAGE

Premium Liquors, House Wines including Champagne, Bottled Beers, Sodas, Iced Tea
3 Hours: \$30 per person
4 Hours: \$37 per person

CASH BAR

\$50 per hour bartender fee

LUNCH PACKAGES

FAMILY STYLE, 2 COURSES

\$25 per person

2 ENTRÉES

DESSERT SELECTION

FAMILY STYLE, 3 COURSES

\$30 per person

1 SALAD

2 ENTRÉES

DESSERT SELECTION

PLATED, 2 COURSES

\$28 per person

CHOICE OF:

2 ENTRÉES

1 DESSERT

PLATED, 3 COURSES

\$32 per person

1 SALAD

CHOICE OF:

2 ENTRÉES

1 DESSERT

MENU SELECTIONS

SALADES ET SOUPES

CÉSAR

Romaine Lettuce, Garlic
Croutons, Parmesan

BISTROT

Boston Lettuce, Spinach, Bacon,
Egg, Walnut Vinaigrette

ÉPINARDS

Spinach, Red Peppers, Goat
Cheese, Warm Bacon Dressing

ASSORTIMENT DES

FRUITS

Seasonal Fruit Selection

GRILLED VEGETABLES

Grilled Vegetables, Bleu Cheese,
Balsamic Reduction

SOUPE DU JOUR

Homemade Soup of the Day

SOUPE À L'OIGNON

Traditional Onion Soup

Please note soups only available for Plated Meals.

LES SANDWICHS

CROQUE MONSIEUR

Grilled Country Ham and Swiss
Cheese served Parisian Style,
Pommes Frites

STEAK AU POIVRE

Shaved Sirloin Steak on a
Baguette with Peppercorn Sauce,
Pommes Frites

SANDWICH DE POULET

Grilled Chicken and Vegetables
on Multigrain Bread, Basil Mayo,
Mixed Greens

SANDWICH DE BLANC DE

DINDE

Roasted Turkey Breast on
Multigrain Toast with Smoked
Gouda Cheese, Bacon, Lettuce,
Tomato, and Basil Mayonnaise.
Served with Pommes Frites

ENTRÉES

TILAPIA AUX NOIX

Roasted Tilapia, Vegetable Medley,
Balsamic Brown Butter, Walnuts

LINGUINE AUX LÉGUMES

Linguine, Seasonal Vegetables,
Tomato Coulis

POULET RÔTI

Roasted Lemon Garlic Chicken,
Pommes Frites

BLANC DE POULET

Chicken Breast, Yukon Gold
Potatoes, Red Peppers, Spinach,
Oregano and Garlic Infused
Tomato Sauce

STEAK FRITES

Sirloin Steak, Garlic Butter, Pommes
Frites (\$5 additional for plated)

QUICHE DU CHEF

Chef's Quiche with
Mixed Greens

CÉSAR AU POULET

Romaine with Garlic Croutons,
Romano Cheese,
Grilled Chicken Breast

POISSON BLANC AMANDINE

Pan-Seared Whitefish, Yukon Gold
Potatoes, Haricot Verts, Lemon-
Caper Amandine Sauce

*Bistrot Margot will gladly accommodate
dietary restrictions and special requests.*

*Custom items are available on request.
Pricing does not include applicable sales
tax and gratuities.*

DÉSSERTS

*Note: For Family Style Events,
Chef's Selection will be served for dessert*

TARTE AUX POMMES

Warm Apple Tart, Vanilla Ice
Cream, Caramel Sauce,
Crème Anglaise

MOUSSE AU CHOCOLAT

Chocolate Mousse, Raspberry Sauce

PROFITEROLES

Éclair Shells, Vanilla Bean Ice
Cream, Dark Chocolate Sauce

TERRINE AU CHOCOLAT

Dark Chocolate Terrine infused
with Raspberries and Espresso,
Raspberry Sauce

BEVERAGE OPTIONS

*All food packages include non-
alcoholic fountain beverages,
American Coffee, and tea*

HOST BAR

All Drinks Rung on Consumption

PREMIUM PACKAGE

Call Liquors, House Wines, Bottled
Beers, Sodas, Iced Tea

3 Hours: \$25 per person

4 Hours: \$32 per person

ULTRA PREMIUM PACKAGE

Premium Liquors, House Wines
including Champagne, Bottled
Beers, Sodas, Iced Tea

3 Hours: \$30 per person

4 Hours: \$37 per person

CASH BAR

\$50 per hour bartender fee

BRUNCH PACKAGES

FAMILY STYLE, 2 COURSES

\$22 per person

2 ENTRÉES

DESSERT SELECTION

FAMILY STYLE, 3 COURSES

\$26 per person

1 SALAD

2 ENTRÉES

DESSERT SELECTION

PLATED, 2 COURSES

\$25 per person

CHOICE OF

2 ENTRÉES

1 DESSERT

PLATED, 3 COURSES

\$30 per person

1 SALAD

CHOICE OF

2 ENTRÉES

1 DESSERT

MENU SELECTIONS

SALADES ET SOUPES

CÉSAR

Romaine Lettuce, Garlic
Croutons, Parmesan

BISTROT

Boston Lettuce, Spinach, Bacon,
Egg, Walnut Vinaigrette

ÉPINARDS

Spinach, Red Peppers, Goat
Cheese, Warm Bacon Dressing

ASSORTIMENT DE FRUITS

Seasonal Fruit Selection

LÉGUMES GRILLÉS

Grilled Vegetables, Bleu Cheese,
Balsamic Reduction

SOUPE DU JOUR

Homemade Soup of the Day

SOUPE À L'OIGNON

Traditional Onion Soup

Please note soups only available for Plated Meals.

PETIT DÉJEUNER

PAIN PERDU

Brioche French Toast, Cinnamon
Butter, Bacon

OMELETTE DU CHEF

Chef's Omelet with Breakfast
Potatoes, Bacon

QUICHE DU CHEF

Chef's Quiche with
Breakfast Potatoes

SAUMON FUMÉ

Smoked Salmon on a Bagel with
Cream Cheese, Onion, Tomato,
Capers, side of Fresh Fruit

ENTRÉES

TILAPIA AUX NOIX

Roasted Tilapia, Vegetable Medley,
Balsamic Brown Butter, Walnuts

LINGUINE AUX LÉGUMES

Linguine, Grilled Seasonal
Vegetables, Light Tomato Sauce

POULET RÔTI

Roasted Lemon Garlic Chicken,
Pommes Frites

BLANC DE POULET

Chicken Breast, Yukon Gold
Potatoes, Red Peppers, Spinach,
Oregano and Garlic Infused
Tomato Sauce

DÉSSERTS

*Note: For Family Style Events,
Chef's Selection will be served for dessert*

TARTE AUX POMMES

Warm Apple Tart, Vanilla Ice Cream,
Caramel Sauce, Crème Anglaise

MOUSSE AU CHOCOLAT

Chocolate Mousse, Raspberry Sauce

PROFITEROLES

Éclair Shells, Vanilla Bean Ice Cream,
Dark Chocolate Sauce

TERRINE AU CHOCOLAT

Dark Chocolate Terrine infused with
Raspberries and Espresso,
Raspberry Sauce

*Bistrot Margot will gladly accommodate
dietary restrictions and special requests.*

*Custom items are available on
request. Pricing does not include
applicable sales tax and gratuities.*

BEVERAGE OPTIONS

*All food packages include non-
alcoholic fountain beverages,
American Coffee, and tea.*

HOST BAR

All Drinks Rung on Consumption,
including juices

BRUNCH BAR

Unlimited Juices, Mimosas, Bellinis,
Bloody Marys

2 Hours: \$15 per person

3 Hours: \$20 per person

4 Hours: \$25 per person

PREMIUM PACKAGE

Call Liquors, House Wines, Bottled
Beers, Sodas, Iced Tea

3 Hours: \$25 per person

4 Hours: \$32 per person

ULTRA PREMIUM PACKAGE

Premium Liquors, House Wines
including Champagne, Bottled
Beers, Sodas, Iced Tea

3 Hours: \$30 per person

4 Hours: \$37 per person

CASH BAR

\$50 per hour bartender fee

HORS D'OEUVRES

*Add a few of our appetizers to your menu for cocktail hour.
Items priced per dozen, three dozen minimum required for each item ordered.*

DISPLAYS

PÂTÉS MAISON

Chicken Liver Mousse and Pork
Shoulder Country Pâté
accompanied by Cornichons, Dijon
Mustard, Baguette

FROMAGES DU CHEF

Chef's Selection of Carved Cheeses,
Crackers, and Breads

FRUITS DU CHEF

Chef's Selection of Seasonal Fruits

CRUDITÉS

Fresh and Grilled Vegetables,
Dill Dipping Sauce

*One of the above: \$5 per person for
the first hour, \$2 per person each
additional hour*

*Two of the above: \$7 per person for
the first hour, \$4 per person each
additional hour*

LES BROCHETTES

DE BOEUF

Beef Sirloin, Pearl Onions, Button
Mushrooms
\$27 per dozen

DE POULET

Breaded Chicken Cutlets,
Sweet-Hot Mustard Sauce
\$21 per dozen

DE BRIE

Cubed Brie Cheese and Grapes
\$21 per dozen

DE LÉGUMES

Seasonal Vegetables, Raspberry
Balsamic
\$18 per dozen

FRUITS DE MER

PETITES GAULETTES DU CRABE

Mini Crab Cakes, Aiolis
\$21 per dozen

CREVETTES 'COCKTAIL'

Chilled Shrimp, House Made
Cocktail Sauce
\$27 per dozen

COQUILLE ST. JACQUES

Pan Seared Sea Scallop on Potato
Galette with Creamed Spinach
\$27 per dozen

CREVETTES AU NOIX DE COCO

Coconut Shrimp with Orange-
Horseradish Marmalade
\$27 per dozen

BRANDADE DE LA MORUE

Shredded Cod and Potato Cakes,
Truffle Oil
\$24 per dozen

MOUSSE AU SAUMON FUMÉ

Smoked Salmon Mousse, Black Olive
Tapenade on Brioche Toast
\$24 per dozen

VIANDES ET LÉGUMES

TARTE À L'OIGNON

Onion and Bacon Tart
\$18 per dozen

CHAMPIGNONS FARCIES

Mushrooms stuffed with Duck,
Spinach, Bleu Cheese
\$21 per dozen

ASPÈRGES AU JAMBON CRU

Prosciutto-Wrapped Asparagus
\$21 per dozen

PÂTÉ DE FOIE

Brioche Toasts, Chicken Liver
Mousse, Truffle Oil
\$21 per dozen

RAVIOLIS FRITS

Fried Goat Cheese and Spinach
Raviolis
\$21 per dozen

LES MINIS

CROQUE MONSIEUR

Parisian Style Ham Sandwiches
\$18 per dozen

CROQUE ÉPINARDS

Parisian Style Sandwich of Sautéed
Spinach and Gruyère Cheese
\$18 per dozen

STEAK HACHÉ

Ground Sirloin, Cheese, Mustard
Sauce, Lettuce
\$25 per dozen

STEAK AU POIVRE

Shaved Beef, Peppercorn Sauce
\$30 per dozen

CROISSANT AU POULET

Chicken and Bacon Club on
Croissants
\$28 per dozen