



entrees

½ pan serve 10 - 12

whole pan serves 20 - 30

chicken parmesan

½ - 60 whole - 120

baked ziti

w/ meat ½ - 50 whole - 100

w/o meat ½ - 35 whole - 70

bbq ribs (gf)

½ - 80 whole - 160

jerk chicken (gf)

½ - 60 whole - 120

lasagna (vegetarian or w/ meat)

½ - 50 whole - 100

bbq chicken (gf)

½ - 60 whole - 120

grilled salmon (gf)

½ - 90 whole - 180

sides

½ pan serve 10 - 12

whole pan serves 20 - 30

roasted potatoes (v, gf)

½ - 22.5 whole - 45

string beans almonidine (v, gf)

½ - 25 whole - 50

tri-color pasta salad (v)

½ - 22.5 whole - 45

macaroni & cheese (v)

½ - 25 whole - 50

whole pies

pies serve 8 - 12

20% surcharge on pies ordered less than 72 hours before thanksgiving, christmas, and easter

all pies available gluten-free (+5)

apple (double-crust or crumb top) 17.5

chocolate banana cream 20

pear-cranberry 17.5

key lime 17.5

pecan 20

sweet potato 20

coconut cream 20

strawberry-rhubarb 20

pumpkin 17.5

lemon meringue 20

peach w/ pecan-crumb top
(seasonal jul - sept) 20

desserts

fresh-baked cookie platter

chocolate chip, oatmeal raisin, peanut butter, red velvet, sugar

1.25 per person

cupcake platter

vanilla, chocolate

1.5 per person



bistro 61

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61 Woodland Street

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bistro 61

catering & dessert menu

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follow us on instagram:
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breakfast

bagel & cream cheese platter

sm (serves 15) - 25 lg (serves 30) - 50

croissant platter (served with butter, jelly)

sm (serves 15) - 20 lg (serves 30) - 40

coffee cake platter

sm (serves 15) - 20 lg (serves 30) - 40

muffin platter (served with butter)

sm (serves 10) - 20 lg (serves 20) - 40

frittata* (choose up to 3 ingredients)

(serves 8 – 12) 20

fruit platter (seasonal fruit selection)

sm (serves 15) - 20 lg (serves 30) - 40

fruit kabobs (seasonal fruit selection)

sm (serves 15) - 20 lg (serves 30) - 40

pancakes (served with butter & syrup)

buttermilk, blueberry, banana nut

sm tray (serves 10 - 15) - 40

lg tray (serves 20 - 30) - 80

french toast (served with butter & syrup)

sm tray (serves 10 - 15) - 40

lg tray (serves 20 - 30) - 80

bacon - 1.5 per person

(minimum 5 persons)

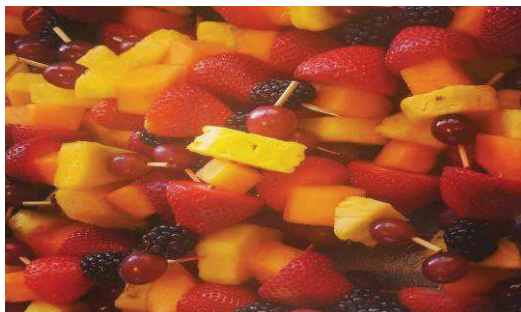
turkey sausage - 1.5 per person

(minimum 5 persons)

v - vegetarian

gf - gluten-free (additional gluten-free items available upon request)

***consumer advisory: thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food borne illness**



cold sandwiches & wraps

cold sandwich platters - 7 per person

minimum of 5 persons

choice of 3:

turkey club

balsamic chicken

tuna salad

roast beef

ham & cheese

waldorf chicken salad

veggie wrap (v)

chicken caesar wrap

hot sandwiches & paninis

hot sandwich platters – 7.5 per person

minimum of 5 persons

choice of 3:

philly cheese steak

caprese (v)

chicken cordon bleu

thanksgiving

ham & cheese

curry chicken wrap

chicken parmesan

soups

half gallon (serves 8 - 10)

gallon (serves 16 - 20)

lemon-chicken-spinach-orzo

french onion

chicken tortilla

hearty beef stew

chicken & shrimp jambalaya

jerk chicken

carrot-ginger (v, gf)

chicken & rice

appetizers

party wings

buffalo, honey bbq, jerk, teriyaki

half pan (serves 10 - 15) - 50

whole pan (serves 20 - 30) - 100

garlic-mozzarella bruschetta platter (v)

sm (serves 10 - 15) - 30

lg (serves 20 - 30) - 60

vegetable platter (v)

sm (serves 15) - 20 lg (serves 30) - 40

quesadillas

chicken, bbq chicken, jerk chicken, cheese

half pan (serves 10 - 15) - 40

whole pan (serves 20 - 30) - 80



salads

small tray (serves 15 - 20) - 35

large tray (serves 30 - 40) - 70

apple-walnut-chicken (gf)

taco (gf)

chef

garden (v)

chocolate strawberry (v)

grilled salmon (gf)

southwest chicken (gf)

kale caesar (v)

buffalo chicken

curry shrimp (gf)

poached pear (v)