

Hors d'Oeuvres Selection :

Argentinean Sweet Shrimp Chipotle Mayo (+ \$ 1.00)
Chicken Satay
Grilled Asparagus & Prosciutto Roll
Crab Cake (+ \$ 1.00)
Smoked Salmon on Belgian Endive
Poultry Liver Mousse
Canadian Shrimp cocktail on Yukon potato
Escargot in Fillo Purse
Merguez en Croute
Baked New Zealand Mussel Curry Herb Butter
Asian Beef on toasted baguette
Ahi Tuna Poke on cucumber cup (+ \$ 1.00)
Baked Brie & Apple in Fillo
Shrimp Tostada on Taco Shell
Home made Pâtés on toasted Baguette

Select 3 pieces per person... \$ 9.50

4 pieces per person ... \$ 12.50

5 pieces per person ... \$ 15.00

Hors d'oeuvres will be set on tray
and passed around butler style

Trays of French Cheeses and Home made Pâtés \$ 13.50 per pers.
Tray of French Cheeses and Fresh Fruits \$ 12.50 per pers.
Assiette de Charcuterie... cold cuts & Pates \$ 12 per pers.
Tray of Chicken Fingers \$ 8.50 per pers.

Sandwiches & Sushi ... \$ 5 each

- * Smoked Salmon Abri Sushi
- * Blackened Ahi Tuna Sushi
- * Arizona Pull Pork Pot Stew Sandwich
- * Chicken Cutlet **BBQ** sauce Sandwich

D & J BISTRO

466 S. Rand Rd., Lake Zurich, IL 60047

Dinner Party Planner

Dear Customer,

We appreciate your interest in hosting your up-coming party in our Bistro; please find herein the detail of the different menus to choose from.

For your information once you've selected the menu, it will be printed on attractive paper; let us know if you like it personalized; your guests get to pick once seated.

Also, be aware that the prices do not cover beverage, wine, liquor, tax and gratuity.

If you wish to reserve our private room, (white linen and fresh flowers), there is a \$ 100 fee at dinnertime .

The maximum number of people for a sit down function in our Private Room is 50 guests.

FYI: Video screen is available for projection... no extra charge

Audio system also available

Sale Tax is 7.5%

Pay Cash & Save ... 4 % discount

Service is \$ 150 minimum or 18%, which ever is higher.

Always at your disposal to help you,

Stephane



Phone: 847 438-8001 www.dj-bistro.com Email: djbistro1@aol.com

Dinner Party Menu Selection

Menu Option:

- Trays of hors d'oeuvres passed around during cocktails, starting at \$ 9.50 for 3 pieces per person
 - Bistro Fixe Menu: \$ 41.50 - 3 courses -
choice of Soup or Bistro Green Salad
Select 3 main courses
Select 2 desserts
 - Gourmet Menu: \$ 44.50 - 3 courses -
Select 3 appetizers
Select 3 main courses
Choice of 3 desserts
- ~ Optional ~
- 4 courses Dinner:
add choice of Soup or House Salad
\$ 5 per person
 - Desserts: seasonal individually plated
Trio assortment of desserts \$ 2 per person
 - Clouds of Balloons again from ceilings: starting at \$ 85
 - Special Celebration Cake:
made in house, personalized... Ask for more detail
 - Unlimited soft drinks, coffee or tea Package: \$3.50/person

Appetizers:

- * Escargots... classic Pernod, garlic, shallot, parsley butter
- * Prosciutto & Parmesan Polenta Cake
oven dried tomato, fresh Mozzarella, pesto sauce
- * Crab & shrimp Cake... creamed leeks, garlic Aioli, Champagne sauce (+ \$ 3)
- * Grilled Pheasant Sausage... green lentils, fennel, Dijon mustard
- * Pâté Maison... House made, cornichon, Dijon mustard, red onion
- * Grilled Mediterranean Vegetable Plate... herbs, shallot, olive oil
- * Roasted Portobello & Brie... flavored with pine nuts, sun dried tomato, scallion, red wine sauce
- * Bistro Green... Boston lettuce, light house Dijon Vinaigrette
- * Bistro Caesar Salad... baby romaine, Belgian endive, haricots verts, tomato, whites anchovies, croutons, house dressing
- * Goat Cheese Salad... Mixed greens, fried goat cheese, soy vinaigrette

Main Course:

- * Mini Chateau Briand... (6 oz) Filet wrapped with Pancetta, Mashed potatoes, Black pepper corn sauce
- * Confit of Duck Legs & Artisan Duck Sausage over mushroom Risotto
- * Braised Lamb Shank panko herb crusted, ratatouille (+ \$ 2.50)
- * Grilled Atlantic Salmon... Asian dry rubbed, grilled Mediterranean vegetables
- * Chicken Cordon Bleu... with Ham, Gruyère cheese, Panko crusted, red wine sauce
- * Risotto of the Sea Food... Scallops, shrimps, mussels, clams in a creamy lobster broth Arborio rice
- * Pork Tenderloin au Poivre... Gratin Potatoes pepper corn sauce
- * Trio de Ahi Tuna... Hawaiian Poke, Blackened, Wasabi crusted, Bok Choy, Miso Mayo
- * Pasta à la Provençale... Linguini with sautéed Mediterranean Vegetables, Boursin Cheese
- * La Canadienne Gourmet Salad... Sweet shrimp salad with avocado, tomato, cucumber, red onion, capers, Balsamic Vinegar Olive oil

Desserts:

- * Profiteroles au Chocolat
- * Crème Brûlée
- * Dark Chocolate Truffles Cake
- * Pecan Tarte à la Mode

Trio de Desserts:

Add \$ 2.00 per pers.
Individually plated
Assortments of desserts