



LATITUDE 44°
BISTRO

CATERING

Address

5131 US Avenue, Plattsburgh, NY 12901

Email

latitude44bistro@gmail.com

Phone

518-310-1311

Mixology

Included with \$250.00 Bar Set up Fee

*Linen for table
Liquor License \$48.00
Wine Glasses
Disposable Plastic Cups*

Champagne / Sparkling Wine \$6

*(Request Only)
Freixenet
Prosecco*

House wine Round Hill \$5

*Chardonnay
White Zinfandel
Merlot
Cabernet*

Imported Bottles \$4.50 Please Choose two

*Labatt Blue
Labatt Blue Light
Corona
Heineken
Stella Artois
Magner's Irish Cider*

Domestic Bottles \$4. Please Choose Three

*Blue Moon Belgian White
Sam Adams Boston Lager
Budweiser
Bud Light
Miller Light
Michelob Ultra*

Alcohol \$6

*Whiskey
Vodka
Gin
Rum
Tequila
Triplesec
Sweet Vermouth
Dry Vermouth,*

Mixers

Pepsi, Sierra Mist, Sour Mix, Soda, Bitters, Water, Tonic Water, Orange Juice

Fruit

Lemons, Limes, Oranges, Cherries, and Olives

Other

Ice, Salt, Sugar, Cocktail Napkins, Drink Stirs, Glasses

Pepsi Product \$1.25

*Pepsi
Diet Pepsi
Sierra Mist
Bottled Water*

Hors d'Oeuvres / Canapés

– **Bronze Selections** –

\$2.25 per person per selection

Artisan Cheese and Crackers
Vegetable Crudité with Sundried Tomato Ranch Dip
Bruschetta Trio: Tomato Basil, Parmesan Pesto, and Mushroom Asiago
Hummus with Tri Colored Tortilla Chips
Herb Polenta with Roasted Red Peppers
Falafel Bites with Tzatziki Sauce
Fresh Fruit
Rustic Breads with Assortment of Sauces

– **Silver Selections** –

\$2.75 per person per selection

Herb and Cream Cheese Stuffed Button Mushrooms
Brie with Phyllo and Apple Chutney
PEI Mussels with Butter, Wine, and Garlic
Beef Turnovers
Egg Rolls with Duck Sauce
Tempura Vegetables
Teriyaki Beef Skewers
Thai Peanut Chicken Skewers
Tomato, Basil, Mozzarella Skewers with Balsamic Vinegar
Endive with Pomegranate Seeds and Blue Cheese
Potato Croquettes with Cheddar Cheese Cream Sauce
Spanakopita with Tzatziki Sauce
Chicken Wings (Teriyaki, Honey-Dijon, or BBQ)
Meatballs (Italian or Swedish)
Spinach-Artichoke Dip with Toasted Pita Chips

– **Gold Selections** –

\$3.25 per person per selection

Bacon Wrapped Scallops
Shrimp Cocktail two large (U15) shrimp per person
Tuna Tartare
Crab Cakes with Citrus Aioli
Prosciutto Wrapped Asparagus with Horseradish Crème Fraîche
Toast Points with Shrimp Spread
Smoked Salmon with Brioche
Blue Cheese Risotto Balls with Shallot Cream Sauce
Salmon Mousse in Phyllo Cup

Dinner Buffet Options

– Salads –

- Garden Salad with Cucumbers, Cherry Tomatoes, Sliced Onions and Balsamic Vinaigrette
- Caesar Salad with Shaved Parmesan and Herb Crouton
- Spinach Salad with Candied Walnuts, Sliced Onions, Dried Cranberries, and Blue Cheese Crumbles with Balsamic Vinaigrette

– Proteins –

Chicken

- Grilled Chicken Breast
- Sundried Tomato Stuffed Chicken
- Quartered Chicken
- Herb Roasted Statler Chicken

Sauces: Puttanesca, Piccata Sauce, A l'Orange, Marsala, Lemon Thyme Beurre Blanc, Roasted Red Pepper Cream Sauce, or Roasted Tomatoes and Caramelized Onions

Seafood

- Roasted Salmon with Citrus-Dill Cream Sauce
- Herb Crusted Haddock with Lemon Cream Sauce
- Crab Meat Stuffed Sole with Roasted Red Pepper Cream Sauce
- Shrimp Scampi add \$2.00 per person
- Grilled Swordfish with Pineapple Salsa

Sauces: Citrus-Dill Cream Sauce, Lemon Thyme Beurre Blanc, A l'Orange, Roasted Red Pepper Cream Sauce, Pineapple Salsa, Piccata Sauce,

Beef

- Grilled Flank Steak
- Grilled Skirt Steak
- Beef Tips with Wild Mushroom Cream Sauce add \$2.00 per person

Bistro Château

- Prime Rib with Horseradish Au Jus 6oz

Sauces: Bordelaise, Au Poivre, Chimichurri, Mushroom Demi Glace, Horseradish Au Jus, Roasted Red Pepper Cream Sauce, or Caramelized Onions

Pork

- Rosemary Roasted Pork Medallions
- Grilled Pork Medallions

Sauces: Bordelaise, Au Poivre, Chimichurri, Mushroom Demi Glace, Horseradish Au Jus, Pineapple Salsa, Apple Demi Glace Roasted Red Pepper Cream Sauce, or Caramelized Onions

Chef Required Carving Stations

\$50.00 per choice

Beef Tenderloin With Au Poivre Sauce add \$2.00 per person

Prime Rib Choice Cut with Horseradish Au Jus add \$2.00 per person

Roasted Pork Tenderloin with Apple Demi Glace

Rack of Lamb with Madeira Sauce add \$4.00 per person

– Pastas –

- Baked Ziti
- Roasted Vegetable Lasagna
- Penne with Pesto Cream Sauce
- Pasta Primavera with Roasted Vegetable and Shaved Parmesan in a White Wine Butter Sauce
- Smoked Gouda and Pancetta Mac and Cheese

– Starches –

- Wild Rice Pilaf
- Herb Roasted Red Bliss Potatoes
- Smashed Potatoes (Roasted Garlic, Cheddar, Dijon, Bacon, Horseradish, Fines Herbs, or Roasted Red Pepper)

– Vegetables –

- Broccoli / Cauliflower Blend
- Seasonal Vegetable Medley
- Roasted Garlic Green Beans
- Sweet Honey Glazed Baby Carrots

Dessert

Double Chocolate Cake with Orange Coulis
\$4.00 per person

Cookie and Brownie Platter
\$2.00 per person

Apple Crisp with Caramel Sauce
3.00 per person

New York Cheesecake with Raspberry Coulis
\$4.00 per person

Mixed Petit Fours
\$4.50 per person

Carrot Cake with Cinnamon Sugar Glaze
\$3.00 per person

Fresh Fruit with Whipped Cream
\$2.50 per person

Let us help you with your cake!
Cake cutting fee
\$1.25 per person

OPTION ONE	<i>15-25 People</i>	<i>25-50 people</i>	<i>50-100 people</i>	<i>100+</i>
<i>Dinner Rolls with Whipped Butter</i>				
<i>Salad</i>				
<i>Two Choices of Protein</i>				
<i>Vegetable</i>				
<i>Starch</i>				
	<i>19.99</i>	<i>17.99</i>	<i>16.99</i>	<i>N/A</i>
OPTION TWO				
<i>Dinner Rolls with Whipped Butter</i>				
<i>Salad</i>				
<i>Two Choices of Protein</i>				
<i>Vegetable</i>				
<i>Starch</i>				
<i>Pasta Dish</i>				
	<i>22.99</i>	<i>20.99</i>	<i>19.99</i>	<i>18.99</i>
OPTIONS THREE				
<i>Dinner Rolls with Whipped Butter</i>				
<i>Salad</i>				
<i>Three Choices of Protein</i>				
<i>Two Vegetables</i>				
<i>Two Starch</i>				
<i>Pasta Dish</i>				
	<i>N/A</i>	<i>29.99</i>	<i>28.99</i>	<i>27.99</i>

These Prices include Food, Chafing Dishes, Serving utensils, Linen for buffet table, set up, break down, disposable plates, plastic silver, paper napkins, and service staff for your event.

Silver, plates, glasses, and linen are additional

Linen Choices

COLOR NAME	Nap	52 x 52	61 x 61	71 x 71	85 x 85	52 x 114
White	✓	✓	✓	✓	✓	✓
Black	✓	✓	✓	✓	✓	✓
Ivory	✓	✓	✓	✓	✓	✓
Burgundy	✓	✓	✓	✓	✓	✓
Green	✓	✓	✓	✓	✓	✓
Cadet Blue	✓	✓			✓	✓
Gold	✓	✓			✓	✓
Red	✓	✓			✓	✓
Sandalwood	✓	✓				
Brown	✓					
Gray	✓					
Maize	✓					
Navy	✓					
Pink	✓					
Purple	✓					
Seafoam	✓					
Orange	✓					



Milliken®
Signature Plus
 Table Linen

