



CATERING

5131 US AVENUE, PLATTSBURGH, NY 12901

(518) 310-1311

EVENTS@LATITUDE44BISTRO.COM

LATITUDE44BISTRO.COM

EST. 2012

LATITUDE 44°

BISTRO

GROUP:

DAY:

CONTACT:

DATE:

ADDRESS:

TIME:

EMAIL:

GUARANTEE:

PHONE:

SET:

FAX:

STYLE:

FOOD

BEVERAGES

SCHEDULE OF EVENTS

SET-UP / STAFFING

FOOD BALANCE

Menu subject to change based on availability of local ingredients. We are passionate about supporting local!



MIXOLOGY

BAR SET UP FEE: \$300

champagne/sparkling, wine, imported bottles, kegs, and pepsi products

BAR SET UP FEE: \$550

all options available

SPARKLING: \$6

{by request only}

Cordon **NEGRO BRUT** (Spain)

Laluca **PROSECCO** (Italy)

HOUSE WINERY (LEESE-FITCH): \$6

Chardonnay

Merlot

Cabernet

KEGS: \$8

Selections vary. Options will be provided during your event planning session.

SPECIALTY COCKTAILS: \$12

{please choose one cocktail and one flavor}

Margaritas

Mojito

Mai Thai

Rum Punch

Sangria

Cosmopolitan

FLAVORS

Strawberry

Pineapple

Lemon

Cranberry

Jalapeño

Ginger

Pomegranate

Raspberry

Blood Orange

Peach

Grapefruit

Blackberry

SPIRITS: \$10

Whiskey

Vodka

Gin

Rum

Tequila

INCLUDED:

Triple Sec, Sweet Vermouth, Dry Vermouth

PEPSI PRODUCTS: \$2.50

Pepsi

Diet Pepsi

Sierra Mist

Bottled Water

MIXERS

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

FRUIT

Lemons, Limes, Oranges, Cherries, Olives

OTHER

Ice

Salt

Sugar

Cocktail Napkins

Drink Stirrs

Glasses

INCLUDED WITH BAR SET UP

Linen for table

Disposable Plastic Cups



Menu subject to change based on availability of local ingredients. We are passionate about supporting local!

CANAPÉS & HORS D'OEUVRES

GOLD

\$3.75 per person
per selection

BACON WRAPPED SCALLOPS
SHRIMP COCKTAIL two large shrimp per person
TUNA TARTARE
CRAB CAKES with citrus aioli
PROSCIUTTO WRAPPED ASPARAGUS with horseradish crème fraîche
BLUE CHEESE RISOTTO BALLS with shallot cream sauce
SMOKED SALMON MOUSSE in phyllo cup

SILVER

\$3.25 per person
per selection

HERB AND CREAM CHEESE STUFFED BUTTON MUSHROOMS
BRIE WITH PHYLLO AND APPLE CHUTNEY
PEI MUSSELS with butter, wine, and garlic
EGG ROLLS with duck sauce
TERIYAKI BEEF SKEWERS
THAI PEANUT CHICKEN SATAY
SPANAKOPITA with tzatziki sauce
CHICKEN WINGS with your choice of teriyaki, honey-dijon, or bbq
MEATBALLS italian or swedish
SPINACH-ARTICHOKE DIP with toasted pita chips
TOMATO, BASIL, MOZZARELLA SKEWERS with balsamic vinegar

BRONZE

\$3 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
FRESH FRUIT
RUSTIC BREADS with an assortment of sauces

GRAZING TABLE FOR 20+

Comes with a variety of standard cheeses, meats, crackers, breads, jams, sweet treats, dips, and all the other accompaniments.

20-24 people	\$20/person
25-49 people	\$18/person
50-74 people	\$16/person
75-100 people	\$14/person

Menu subject to change based on availability of local ingredients. We are passionate about supporting local!



BUILDING YOUR MENU

OPTION 1

**TWO CHOICES OF PROTEIN
DINNER ROLLS WITH WHIPPED BUTTER
ONE VEGETABLE, ONE STARCH, AND SALAD**

15-25 people	\$24.99/person
26-50 people	\$20.99/person
51-150 people	\$18.99/person
151+ people	not available

INCLUDED:

- chafing dishes
- serving utensils
- linen for buffet table
- set up & break down
- biodegradable plates, silverware, and napkins
- service staff for your event

Upgradeable options available for plates, silverware, and glass upon request.

OPTION 2

**TWO CHOICES OF PROTEIN
DINNER ROLLS WITH WHIPPED BUTTER
PASTA DISH, ONE VEGETABLE, ONE STARCH, AND SALAD**

15-25 people	\$26.99/person
26-50 people	\$23.99/person
51-150 people	\$21.99/person
151+ people	\$19.99/person

OPTION 3

**THREE CHOICES OF PROTEIN
DINNER ROLLS WITH WHIPPED BUTTER
PASTA DISH, ONE VEGETABLE, ONE STARCH, AND SALAD**

15-25 people	not available
26-50 people	\$30.99/person
51-150 people	\$28.99/person
151+ people	\$26.99/person

QUESTIONS ABOUT THE MENU?

GIVE US A CALL!

(518) 310-1311

events@latitude44bistro.com



Menu subject to change based on availability of local ingredients. We are passionate about supporting local!

BUFFET OPTIONS

SALAD

GARDEN SALAD with cucumbers, cherry tomatoes, sliced red onions, and balsamic vinaigrette

CAESAR SALAD with shaved parmesan and herb croutons

SPINACH SALAD with candied walnuts, sliced red onions, dried cranberries, and bleu cheese crumbles with balsamic vinaigrette

VEGGIE

SEASONAL VEGETABLE MEDLEY

ROASTED GARLIC GREEN BEANS

SWEET HONEY GLAZED BABY CARROTS

STARCH

WILD RICE PILAF

HERB ROASTED RED BLISS POTATOES

SMASHED POTATOES with your choice of roasted garlic, cheddar, dijon, bacon, horseradish, fines herbs, or roasted red pepper

PASTA

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

SEAFOOD

ROASTED SALMON

HERB CRUSTED HADDOCK

CRAB MEAT STUFFED SOLE

SHRIMP SCAMPI {add \$3 per person}

GRILLED SWORDFISH

SAUCES: piccata sauce, a l'orange, lemon thyme beurre blanc, roasted red pepper cream sauce, pineapple sauce, or citrus-dill cream sauce

Menu subject to change based on availability of local ingredients. We are passionate about supporting local!



BUFFET OPTIONS

CHICKEN

GRILLED CHICKEN BREAST
SUNDRIED TOMATO STUFFED CHICKEN
QUARTERED CHICKEN
HERB ROASTED STATLER CHICKEN

SAUCES: piccata, a l'orange, marsala, lemon thyme beurre blanc,
or roasted red pepper cream sauce

PORK

ROASTED PORK TENDERLOIN
GRILLED PORK MEDALLIONS
SLOW ROASTED PORK LOIN

SAUCES: bordelaise, au poivre, chimichurri, mushroom demi
glace, horseradish au jus, pineapple salsa, apple demi glace,
roasted red pepper cream sauce, or caramelized onions

BEEF & LAMB

GRILLED FLANK STEAK
GRILLED SKIRT STEAK
BISTRO CHÂTEAU
SLOW-ROASTED PRIME RIB {add \$2 per person}
BEEF TENDERLOIN {add \$4 per person}
RACK OF LAMB {add \$4.00 per person}

SAUCES: bordelaise, au poivre, chimichurri, mushroom demi
glace, horseradish au jus, roasted red pepper cream sauce,
or caramelized onions



Menu subject to change based on availability of local ingredients. We are passionate about supporting local!

DESSERT OPTIONS

LAYERED CHOCOLATE GANACHE CAKE with raspberry coulis {\$6 per person}

RUMCAKE with toasted walnuts {\$6 per person}

PEANUT BUTTER BOMBE with chocolate ganache {\$6 per person}

COOKIE AND BROWNIE PLATTER {\$4 person}

APPLE CRISP with caramel sauce {\$5 per person}

NEW YORK CHEESECAKE with raspberry coulis {\$5 per person}

MIXED PETIT FOURS {\$5.50 per person}

CARROT CAKE with cinnamon sugar glaze {\$5 per person}

COFFEE & TEA regular and decaf coffee with cream, half & half, sugar, and sugar substitutes {\$2.50 per person}

LET US HELP YOU WITH YOUR CAKE!

cake cutting fee
{\$2.50 per person}

ABOUT THE FOUNDER

David Allen, Chef and owner of Latitude 44 Bistro and graduate of the New England Culinary Institute (NECI), is an accomplished professional in his field. He cut his teeth at fivestar restaurants like Breakers of West Palm Beach and Lutece at The Venetian Hotel in Las Vegas. These transformative experiences meant more to the young Chef than most. Having been raised in the foster care system and left to make his own way at the age of 16, David's course in life could have had a very different outcome. After High School and thanks to a neighbor and mentor, David attended a tour of NECI which led him to enroll and graduate, shaping his future indefinitely.

A local to the North Country, David returned and began his ascent to restaurant ownership by first working at local restaurants here in Plattsburgh. These experiences helped him understand his audience and allowed him to experiment and learn what flavors locals liked best.

After years of working for others, a once-in-a-lifetime opportunity came together that would allow David to open his own restaurant. He took hold of his dreams and made them a reality. Chef David Allen opened Latitude 44 Bistro on May 15, 2012 hoping to bring new and fresh cuisine to Plattsburgh. Patrons of his restaurant enjoy his passion for flavors and beautiful presentation skills in a comfortable bistro setting. A mesh of American cuisine from a French trained Chef results in unique pairings and bold flavors artfully presented every time.

Menu subject to change based on availability of local ingredients. We are passionate about supporting local!



LINEN OPTIONS

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



Menu subject to change based on availability of local ingredients. We are passionate about supporting local!