

Bistro Cacao Catering



WE DO THE MOST SO OUR HOSTS CAN ENJOY
THE OCCASION !!

We understand that a successful organization entails many moving parts and cannot truly be a success without collaboration. Whether it's an intimate dinner for two or a corporate event for many, we take pride in working together to create an exceptional experience for you and your guests, every time.

Please see our menus samples below and let us know if you have any questions.

Bon Appetit !!



Catering

BISTRO
CACAO
FRENCH CUISINE

MENU

Group Breakfast

Scrambled Eggs, Roasted Potatoes, Chicken Sausage, Bacon
OJ, Coffee or Tea, Pastry Baskets

The breakfast can be served individually plated or buffet style.

Power Lunch

Ideal for: Team building, Executive meals, Midday receptions,
Client entertaining, Meetings, Conferences.

The Lunch can be served individually plated or buffet style.

SANDWICH TRAY (*serves 10*):

Grilled Organic Chicken \$140
Herb Aioli, Havarti Cheese, Avocado
Puree, Romaine Heart, Tomato

Grilled Steak \$155
Roquefort Cheese, Arugula, Tomato,
Herb Aioli

Vegetarian \$145
Cucumber, Olive Tapenade, Romaine
Lettuce, Chipotle Aioli

Mixed Sandwich Platter \$150

SALAD BOWL (*serves 10*):

Choose Your Protein:
Shrimp \$180 | Salmon \$180 Chicken
\$170 | Steak \$200

Choose Your Salad:
"Cacao" Salad:
Mesclun Greens, Cherry Tomato, Goat
Cheese, Walnut, Herb Vinaigrette

Caesar Salade:
Romaine Hearts, Parmesan, Crouton,
Caesar Salad Dressing

We are happy to accommodate any customization requests.
Drop-Off / Delivery / Set-Up / Full Service options available.
May be served Buffet Style or Individually Plated (+2 pp)

T: 202.546.4737 E: info@bistrocacao.com





Catering

BISTRO
CACAO
FRENCH CUISINE

MENU

Dinner

Ideal for: Team building, Executive meals, Client entertaining,
Meetings and Discussions, Holidays and Celebrations

CHOOSE YOUR PROTEIN:

Grilled Chicken with Cream Mushroom Sauce
Grilled Salmon with Smoky Cream Sauce
Grilled Blackened Striped Bass with Chermoula
Pan Seared Duck with Pomegranate Jus
New York Steak with Herb Butter
Filet Mignon with Sauce au Poivre

CHOOSE TWO SIDES:

Grilled Asparagus
Roasted Brussel Sprouts
French Green Beans
Spiced Baby Carrots
Potato O'Gratin
Risotto Cake
Mashed Potatoes

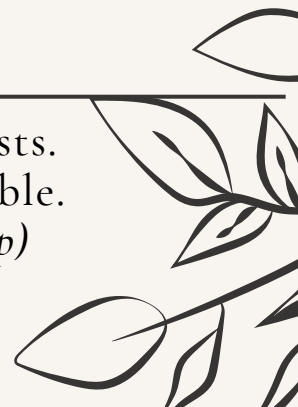
DESSERT OPTIONS:

Profiteroles
Vanilla Creme Brûlée
Berry Tart

+

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Catering

BISTRO
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FRENCH CUISINE

MENU

Reception

Ideal for: Team building, Client entertaining,
Happy Hours and Receptions, Holidays and Celebrations

CHEESE AND CHARCUTERIE

(Servers 6 - 8)

Cheese Platter \$45

Assorted Selection of Cheese, House Made Jam, Honey Comb, Nuts,
Cranberry Walnut Bread

Charcuterie Platter \$50

Assorted Selection of Meats, Dijon Mustard, Onion Jam, Pickled Vegetables, Cornichons,
Crostini

Deluxe Platter of Cheese and Charcuterie \$60

COLD APPETIZERS

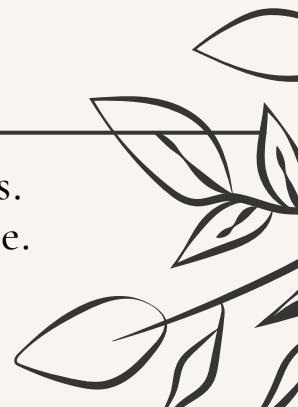
Ceviche Tostada
Caprese Skewer
Tapenade Crostini
Avocado Crab Tatin
Smoked Salmon Tartine
Pate on Brioche Toast

WARM APPETIZERS

Za'atar Spiced Brussels Sprouts
Mini Croque Monsieur
Grilled Shrimp Provencal Skewers
Curry Chicken Skewer
Lamb Meatballs with Harissa Marinara
Lamb Skewer with Harissa Aioli
Bacon Wrapped Figs

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Catering

BISTRO
CACAO
FRENCH CUISINE

MENU

Seated Dinner Menu Samples:

First Course

Salade "Cacao"

Mesclun Greens, Cherry Tomato, Goat Cheese,
Walnut, Herb Vinaigrette

Second Course

Filet Mignon Grillé with Shrimp

Grilled Beef Tenderloin, Pommes Puree, French
Beans, Roasted Mushrooms, Red Wine Jus
and Grilled Shrimps

Third Course

Panna Cotta á la Citrouille

First Course

Salade de Mozzarella

Mozzarella Cheese, Roasted red Beets,
Baby Arugula, Roasted Pumpkin Seed,
Golden Baby Beet Roots, Olive Oil,
Balsamic Reduction

Second Course

Poulet Grillé

Grilled Chicken Breast with Roasted
Potatoes, Green Beans, Mushroom Sauce

+

Third Course

Limoncello Cake with Raspberry Sauce

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