

XO Bistro Function Menu 2020

XO Bistro welcomes groups of all sizes from a small business meeting to a large Holiday event for up to 100 people at any time of the day. Creating custom menus to fit each client's unique taste and budget. Our goal is to insure the complete satisfaction of every customer while offering professional catering service at affordable rates.

COLD [Hors d'oeuvres – Pass Appetizers – Finger Food]- 2 to 3 pieces per person per appetizer is recommended.

- Antipasto Skewers; Salami, mozzarella, artichoke hearts, kalamata olives.....\$1.90 per piece
- Fresh Fruit Skewers.....\$1.95 per piece
- Large Chilled Shrimp; with horseradish cocktail sauce.....\$2.25 per piece
- Bruschetta; tomato basil and feta cheese.....\$1.50 per piece

HOT [Hors d'oeuvres – Pass Appetizers – Finger Food]- 2 to 3 pieces per person per appetizer is recommended.

- Spinach and Cheese; fillo triangles.....\$1.80 per piece
- Stuffed Dates; cream cheese and chorizo sausage filling, wrapped with crispy pancetta....\$2.25 per piece
- Cognac Demi Meat Balls.....\$1.20 per piece
- Scallops Wrapped in Bacon.....\$3.25 per piece
- Beef Teriyaki.....\$2.10 per piece
- Chicken Apricot Ginger Skewers.....\$1.80 per piece
- Crab Rangoon.....\$1.70 per piece
- Mini Grilled Cheese Pizza.....\$1.20 per piece
- Satay Chicken Skewers; with Thai peanut sauce.....\$1.80 per piece
- Mini Chicken Quesadilla; with zesty salsa.....\$2.50 per piece
- Lamb Lollipop..... \$3.95 per piece
- Roasted Pepper and Mozzarella Crostini.....\$ 1.20 per piece
- Tequenos; baked cheese sticks wrapped in special dough \$2.10 per piece

Stationary Hors d'oeuvres

- Middle Eastern Sampler; House made hummus, tzatziki, roasted red pepper, and artichoke dip, served with naan bread\$7.00 per person
- Fresh Vegetable Display; Broccoli, cauliflowers florets, carrots, celery sticks, cherry tomatoes and cucumbers, serve with homemade hummus dip.....\$7.00 per person
- Fresh Fruit Display.....\$7.00 per person
- Local Artisan Cheese Board.....\$8.00 per person
- Mediterranean Antipasto Display.....\$10.00 per person

Buffet Style

Option 1: \$22 per person; \$4 for extra side/ \$7 for extra entrée

Choice of 1 entree:

- Chicken Piccata with mushroom and roasted red pepper, lemon caper sauce
- Chicken parmigiana with pomodoro sauce and melted cheese
- Sole in a Coconut spiced cream sauce.
- Italian sausage, pepper and onions
- Butternut Squash Ravioli in a Frangelico sauce
- Penne Alfredo Chicken and Broccoli

Choice of 1 salad or soup:

- Garden Salad
- Caesar Salad
- XO Panzanella salad
- Green Apple Coconut Curry Bisque

Choice of 2 sides:

- Whipped Potatoes
- Herb Roasted Yukon Gold Potatoes wedges
- Sautéed Vegetable Medley
- nPasta
- Rice

Option 2: \$32 per person; \$4 for extra side/ \$9 for extra entrée

Choice of 2 entrees:

- Braised Beef Ravioli, with caramelized onion, carrots, wild mushroom
- Grilled Sirloin with our house Demi
- Sweet Chili Pomegranate Glazed Salmon with a slightly spicy and sweet sauce
- Envoltini Chicken, Stuffed with prosciutto and provolone cheese, sage veloute sauce.
- Chicken Piccata with mushroom and roasted red pepper, lemon caper sauce
- Chicken parmigiana with pomodoro sauce and melted cheese
- Sole in a Coconut spiced cream sauce.
- Italian sausage, pepper and onions
- Penne Alfredo Chicken and Broccoli
- Butternut Squash Ravioli in a Frangelico sauce

Choice of 1 salad or soup:

- Garden Salad
- Caesar Salad
- XO Panzanella salad
- Green Apple Coconut Curry Bisque

Choice of 2 sides:

- Whipped Potatoes
- Herb Roasted Yukon Gold Potatoes wedges

- Sautéed Vegetable Medley
- Pasta
- Rice

Option 3: \$18 per person; \$4 for extra side/ \$6 for extra entrée

Choice of 1 entrée:

- Butternut Squash Ravioli in a Frangelico sauce
- Cheese Ravioli with marinara sauce
- Penne Primavera with seasonal vegetables and marinara sauce
- Penne Alfredo Chicken and Broccoli
- Penne Marinara
- Penne Alfredo
- Chicken Piccata with mushroom and roasted red pepper, lemon caper sauce
- Chicken parmigiana with pomodoro sauce and melted cheese
- Sole in a coconut spiced cream sauce.
- Italian sausage, pepper and onions

Choice of 1 salad or soup:

- Garden Salad
- Caesar Salad
- XO Panzanella salad
- Green Apple Coconut Curry Bisque

Choice of 1 side:

- Whipped Potatoes
- Herb Roasted Yukon Gold Potatoes wedges
- Sautéed Vegetable Medley
- Rice

Add Desserts (Buffet Style)

- Assorted Mini Dessert.....\$6
- Mini Cannoli.....\$6

Please a two week notice prior your event is necessary when making your food selections. **Prices do not include NH State Tax (9%) or Gratuity (20%)**

Plated Choices:

Salad & Soup

XO Panzanella Salad 10.

Tomatoes, cucumbers, red onions, greens, mozzarella, grilled herbed bread tossed in balsamic dressing, topped with Balsamic glaze and shaved Parmesan cheese.

Green Apple Coconut Curry Bisque (Vegan & Gluten Free) Cup 5. Bowl 8.

Entrees:

Risotto from the Garden (Vegan and Gluten Free) 19.

Tossed with chef's choice of the fresh seasonal vegetables in a light tomato & herbs sauce

Envoltini Chicken 25.

Filled with prosciutto & provolone cheese, sage veloute sauce, mashed potatoes, vegetables of the day.

Ragu a la Bolognese over Fettucinne 18.

Ground beef tenderloin, tomatoes sauce, red wine, parmigiano cheese.

Sweet Chili Pomegranate Glazed Salmon (Gluten Free) 27.

Served with parmesan risotto and vegetables of the day.

Xo's Bistro Steak (Gluten Free) 29.

Center cut sirloin strip steak, mashed potato, vegetables of the day and pico de gallo.

Desserts:

- Vegan Chocolate Tart with berries coulis & Almonds *Gluten free* 12.
- Chocolate Dessert 10.

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