

BLUE MOUNTAIN *Bistro Catering*

ENTREES CHOOSE 2 PLUS A VEGETARIAN OPTION

CATSKILL MOUNTAIN TROUT

LOCALLY RAISED TROUT FILETS, LEMON, CAPER AND CHIVE SAUCE

SALMON DIJONNAISE

OVEN POACHED DIJON MUSTARD AND HERB CRUSTED FILETS

FENNEL AND CORIANDER CRUSTED ATLANTIC SALMON

DILLED CUCUMBER, SWEET AND SOUR LEMON COMPOTE

SPANISH-STYLE SHRIMP AND GIGANDE BEANS

CREAMY HEIRLOOM WHITE BEANS, JUMBO SHRIMP, AND GARLIC

WHOLE ROASTED HALIBUT (OR OTHER SEASONALLY AVAILABLE FISH)

TOMATO CARPACCIO, BLACK OLIVES AND CAPER BERRIES IN SHRIMP BROTH

TUNA BALSAMICO

GRILLED SUSHI GRADE TUNA WITH ROASTED TOMATOES, BALSAMIC GLAZE
OR GINGER SOY MARINATED TUNA WITH ASIAN SLAW

CHICKEN CITRON MURRAY'S LOCALLY RAISED CHICKENS MARINATED AND GRILLED UNDER A BRICK
WITH LEMON, ROASTED GARLIC AND ROSEMARY JUS

BISTRO STYLE ROAST CHICKEN MURRAY'S BACON WRAPPED CHICKEN BREAST STUFFED UNDER THE SKIN
WITH MUSHROOM AND SPINACH, NATURAL JUS

MOROCCAN CHICKEN

WITH LEMON AND OLIVES, A CLASSIC SIMMERED IN SAFFRON, CINNAMON AND GINGER SAUCE

CHICKEN MARSALA THE BEST YOU'VE EVER HAD!

EXOTIC MUSHROOMS, TENDER CHICKEN CUTLETS, IMPORTED MARSALA

TUSCAN BRAISED BEEF

MELT IN YOUR MOUTH TENDER PRIME ANGUS BRISKET, SLOWLY BRAISED WITH RED WINE, GARLIC,
AND FRESH ROSEMARY

SUCCULENT KANSAS CITY-STYLE BARBEQUE PRIME ANGUS BEEF BRISKET

(FROM THE CHEF'S HOME TOWN)

WHOLE ROASTED PEPPER AND HERB CRUSTED N.Y. SHELL STEAK

SLICED AND SERVED WITH NATURAL JUS

FILET MIGNON

PEPPER AND HERB CRUSTED BEEF TENDERLOIN WITH YOUR FAVORITE SAUCE:
AU POIVRE, BEARNAISE, MADEIRA, COGNAC CREAM, HERBED MUSTARD SAUCE, OR CLASSIC AIOLI

SEVEN HOUR LEG OF LAMB PROVENCAL

FORK TENDER, BRAISED WITH RED WINE, ROASTED GARLIC, AND HERBES DE PROVENCE

HERB CRUSTED ROAST PORK LOIN OF PORK

WHITE MARBLE FARMS BERKSHIRE PORK, POMEGRANTE MUSTARD GLAZE (THIS IS THE KOBE BEEF OF PORK)



845-340-9800