

Bistro 990

990 Bay Street, Toronto, Ontario M5S 2A5
Tel (416) 921.9990 Fax (416) 921.9497 www.bistro990.ca

Menus for Private Functions

Hors D'Oeuvres

We would like to remind our guests that Bistro 990's kitchen is flexible; we will do our best to accommodate any special orders. A choice of 4 hot and 4 cold selections are \$16 per person. * \$3 supplement per person.

Hot Selections

- ❑ California spring rolls (beef &/or vegetable)
- ❑ Oven roasted figs wrapped in Parma ham
- ❑ Grilled shrimp with chilli coriander sauce*
- ❑ Chicken satays with lemon tarragon aioli
- ❑ Beef satays with orange hoisin sauce
- ❑ Bistro sesame cheese straws
- ❑ Gougères stuffed with herbed garlic double cream brie
- ❑ French pissaladière with sautéed onions, tomatoes & olives
- ❑ BBQ pork back ribs with honey mustard glaze
- ❑ Baked half shelled mussels with warm gazpacho salsa
- ❑ Lamb burgers with mango ketchup
- ❑ Scallops wrapped in bacon
- ❑ Grilled spicy chorizo & granny smith apple
- ❑ Baby lamb chops grilled & served with minted yogurt*
- ❑ Chicken with caramelized shallots & Camembert in phyllo
- ❑ Toasted Quebec chèvre & roasted peppers
- ❑ Bruschetta à la Provençal
- ❑ Mini chicken cone wraps with salsa rosa

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Cold Selections

- ❑ Pâté Maison with quince marmalade
- ❑ Smoked salmon on pumpernickel with cream cheese & dill
- ❑ Crostini with tapenade, tomatoes & pesto
- ❑ Fresh fruit skewers with sesame honey yogurt dip
- ❑ Asparagus and gruyère cheese wrapped in prosciutto
- ❑ Jumbo shrimps with cocktail sauce *
- ❑ Mini pita stuffed with chicken & apple salad or crab salad
- ❑ Spicy beef tartare taco
- ❑ Mini tomato & marinated bocconcini salad
- ❑ Mushroom & foie gras duxelles in a mini crustade*
- ❑ Cured salmon rolls with cucumber & popcorn seedlings
- ❑ Hummus & roasted peppers on garlic toast
- ❑ Assorted sushi: crab-avocado & vegetable
- ❑ Asian vegetables, fresh rice paper wrapping served with sweet & sour soya sauce
- ❑ Rare seared tuna loin, pickled ginger & wasabi mayo
- ❑ Double melon and vodka soup shooter