



Catering Menu

Thank you for considering Osceola Bistro (OB) for your event catering needs. The following menu represents an array of flavors and influences from around the world showcasing Chef Christopher Bireley's culinary travels. In an effort to support the local economy and promote sustainable sourcing, many ingredients are purchased from local farmers and fishermen. By using locally sourced ingredients, OB stands by its motto to prepare and serve Fresh Local Food.

Please peruse the menu and call or email our Event Coordinator for customized pricing to fit your budget. events@OsceolaBistro.com / 772.569.1299

OsceolaBistro.com



Hors d'oeuvres

Hot Passed

Potato Fried Dirty Oysters – shoestring potato covered oysters, crème fraiche, and caviar

Asian Pot Sticker – cabbage, scallions, ginger, beef, and ponzu sauce

Spanakopita – filo pie triangles stuffed with spinach and cheese

Bacon Wrapped Shrimp or Scallops – stuffed with chipotle cream cheese, wrapped in bacon

Bireley Family Favorite Chicken Wings – award-winning wings tossed in a spicy garlic, ginger, honey and other secret ingredient sauce

Scotch Egg – house made spicy Italian sausage, hard-boiled egg, mixed organic greens, ranch dressing, spicy mustard

Vietnamese Shrimp or Veggie Spring Roll – tamarind-glazed shrimp (optional), rice noodles, napa cabbage, carrots, spring onion, local garden fresh cilantro and basil

Secret Recipe Crab Cakes – jumbo and special blue lump crab cakes, secret spices, panko breadcrumbs, tarragon aioli

Lollipop Lamb Chops – seared lamb chops, finished demi-glaze

Mushroom Torte – seared wild mushroom filling in a pastry torte with melted parmigiano cheese

Spring Stuffed Mushrooms – seared crimini mushrooms stuffed with savory spring vegetable filling

Sweet Potato Cake – topped with blackberry chutney

Seared Foie Gras Toast Points – drizzled with port wine demi-glaze

Braised Short Rib Sliders – twenty-four hour marinated short rib with gruyere cheese, caramelized onions, and horseradish cream sauce

Eggplant Stella – lightly fried, tomato ragout, and parmesan cream sauce

Fried Calamari – light breading, ponzu sauce



Hors d'oeuvres

Cold Passed

Tomato Mozzarella Skewers – marinated tomatoes and mozzarella, fresh basil, balsamic drizzle

Tuna Chips – homemade potato chip, sushi-grade tuna, seaweed salad, and wasabi sauce

Tuna Wontons – diced sushi-grade tuna, local papaya slaw, and sweet soy glaze on a fried wonton chip

Shrimp Cocktail – local shrimp, homemade cocktail sauce

Prosciutto Wrapped Pears – roasted pears, Roquefort cheese, honey, and prosciutto

Salsa, Guacamole and Tortilla Chips – secret recipe homemade salsa and guacamole served with homemade tortilla chips

Pimento Cheese on Cornbread Crostini – house made pimento cheese on southern style jalapeno cornbread crostini

Beef Carpaccio – rolled with arugula, parmesan, mustard Sauce



Hors d'oeuvres

Displayed

RAWBAR/SEAFOOD DISPLAY

Fresh Florida Stone Crab Claws – horseradish black vinegar aioli (Seasonal)

Assorted Chilled Oysters on the Half Shell – Gulf or cold water, habanero mignonette, lemon wedges

Shrimp Cocktail – local shrimp, homemade cocktail sauce and lemon

House Made Salmon Gravlox – red onion, capers, crème fraiche, and focaccia toast

Tuna, Snapper, Shrimp, or Conch Ceviche – assorted preparations

Peel & Eat Shrimp – local shrimp, homemade cajun spice

Winey Mussels – tender mussels, white wine butter sauce, diced tomato, local garden fresh herbs

Maine Lobster Salad on Belgium Endive Leaves

Secret Recipe Crab Cakes – jumbo and special blue lump crab cakes, secret spices, panko breadcrumbs with tarragon aioli

ANTIPASTI DISPLAY

Antipasti Platter – salami, capicola, prosciutto, fresh mozzarella, roasted peppers

Charcuterie Platter – country pâté, pork rilette, duck liver mousse, assortment of cured meats

Bruschetta – seasonal vegetables

Chicken Crostini – roasted chicken, caramelized onions and Maytag bleu cheese

Spinach, Artichoke Crostini – crostini topped with creamy spinach, artichoke and tomato

Fruit Kabobs – served with a vanilla mint dip

Grilled Vegetables and Crudit  – served with a white truffle artichoke dip

Domestic and Imported Artisan Cheese – served with assorted rustic breads and crackers

Local Mushrooms with Southern Grits – sautéed shitake, portabella and oyster mushrooms, spicy white wine butter sauce over cheesy grits

Olive, Hummus, and Pesto – assorted varieties of olives, hummus, pesto and toasted pita wedges



Soups

Seated Meal or Station

****Soup selections are not limited to these options. If you desire a soup not listed we can create it!****

Butternut Squash Bisque

Wisconsin Beer Cheddar Soup

She Crab Soup

Italian Wedding Soup House Made Meatballs

Roasted Tomato Bisque with Basil Oil

Potato Leek Soup

Vichyssoise (chilled potato & leek soup)

Lobster Bisque

Shrimp Bisque

Manhattan Seafood Chowder

New England Clam Chowder

Carrot and Ginger Soup

French Onion Soup

Lentil & Vegetable (Vegan)

Caribbean Conch Chowder

Broccoli & Cheese Soup

Cream of Mushroom Soup



Salads

Plated, Station, or Display

Roasted Beets & Goat Cheese – arugula dressed with lemon Juice and olive oil

Organic Tomato, Basil and Mozzarella Salad – varieties of organic tomatoes, basil oil, and aged balsamic

Caesar Salad – romaine lettuce, parmesan cheese, crumbled bacon, and croutons

Sweet Greens Salad – candied pecans, roasted Beets, bleu cheese on local organic mixed greens, white balsamic vinaigrette

Mixed Local Organic Greens – Osceola Farm’s greens, tomatoes, cucumbers, and carrots

Tropical Arugula Salad – local Fellsmere arugula, cherry tomatoes, macadamia nuts, and banana vinaigrette

Local Arugula Salad – Fellsmere arugula, prosciutto, goat cheese, homemade focaccia croutons, and white balsamic vinaigrette

Watercress Salad – locally-grown watercress, avocado, cucumbers, crumbled bacon, creamy homemade bleu cheese vinaigrette

Wedge Salad – iceberg lettuce, crumbled bacon, green onions, bleu cheese crumbles, garlic & herb seasoned panko bread crumbs, and homemade ranch dressing

Panzanella Salad – homemade diced bread, housemade mozzarella cheese, olives, capers, roasted bell peppers, cherry tomatoes, olive oil and balsamic vinegar



Lunch Box

Lunch Box Delivery, Display or Plated

SANDWICHES

All sandwich boxes are served with choice of homemade fingerling potato salad, homemade chips or seasonal fresh fruit

Ham, Turkey, Egg Salad or Veggie Sandwich – choice of cheese and bread

The Downtown French Dip – shaved roast beef, caramelized onion, melted provolone cheese on a handmade baguette served with horseradish crème fraiche or au jus dipping sauces

Open Face Salmon Burger – salmon patty with green onions, cilantro, red onion, ginger and teriyaki on a fried tortilla drizzled with ponzu glaze and served with a papaya salad

Osceola Bistro Burger – ground chuck and sirloin mix, lettuce, tomato, onion, toasted brioche bun

Oven-Roasted Turkey Melt – sage and thyme seasoned turkey breast, bacon, melted provolone cheese and cranberry aioli on a handmade baguette served with turkey gravy dipping sauce

Osceola Bistro Chicken Salad Sammy – shredded chicken mixed with onions, celery, rosemary/thyme aioli, served over mixed Osceola organic greens, Fuji apple, dried apricots, toasted almonds. Choice of homemade focaccia, baguette or brioche bread

SALADS

Add a protein to mixed, caesar or arugula salad: Chicken / Local Fish / Local Shrimp / Steak

Mixed Osceola Farms Organic Greens – local greens, tomato, cucumber, carrot, your choice of homemade dressing

Traditional Caesar Salad – romaine lettuce, shaved parmesan cheese, crumbled bacon, homemade Caesar dressing

Tropical Arugula Salad – locally-grown arugula, cherry tomatoes, macadamia nuts, banana vinaigrette

Classic Cobb Salad “with a twist” – crisp iceberg lettuce, bacon crumbles, ripe avocado, blue cheese crumbles, diced oven-roasted chicken and turkey served with the “3 minute fried hard-boiled egg”

Osceola Bistro Chicken Salad – shredded chicken mixed with onions, celery, rosemary/thyme aioli, served over mixed Osceola Farms local organic greens, Fuji apple, dried apricots, toasted almonds



Main Course / Entrée

Seated Meal or Display

Homemade Chicken and Dumplings – local chicken, celery, carrot, onion, fresh garden spices, handmade moist mini-dumplings, supreme sauce

Shrimp and Grits – southern-style fontina and parmesan cheese grits, sautéed Florida shrimp, bell pepper, and spicy sausage crumbles

Classic Roasted Chicken Breast – chicken breast encrusted with fresh rosemary, thyme, parsley, garlic

Steak and Fries – pan roasted eight ounce hanger tenderloin steak, choice of garlic & rosemary or truffle french fries

Florida Organic Aquaculture Shrimp Pasta -- sautéed shrimp, lemon, capers, tomato, kalamata olives, chili flakes, and feta cheese in a white wine broth over house made spinach linguine

Crispy Salmon – skin-on pan roasted salmon with oven-roasted tomato aioli

Whole Roasted Carved Filet Mignon

Marinated Grilled Local Tuna – soy, yuzu, coriander, mint and jalapeno marinated tuna, served with Florida papaya salad

Stuffed Pork Loin – tender roasted fennel rubbed pork loin, local mushrooms, fontina cheese stuffing

Crispy Asian Local Snapper – skin-on pan roasted snapper with beurre blanc

Braised Short Rib – twenty-four hour marinated short rib

Homemade Three Cheese Ravioli – handmade ravioli filled with fresh fontina, parmesan reggiano, and ricotta cheese, served with homemade marinara sauce and basil oil drizzle

Almond Encrusted Local Flounder – citrus beurre blanc

Pan Seared Swordfish – walnut and red wine butter sauce

Pumpkin (Zucca) Tortellini – homemade tortellini, sage brown butter sauce

Roasted Pear Tortellini – homemade tortellini, formaggio sauce

Shrimp Ravioli – homemade cheese filled spinach pasta ravioli, capers, and tomato basil broth

Smoked Chicken Ravioli – roasted bell pepper polenta and chicken filling, oregano chicken broth

Steak Au Poivre – pepper-encrusted premium sirloin served with cognac demi glaze



Veal Scaloppini – marsala, picatta, or saltimbocca

Osceola Bistro Burger – ground chuck and sirloin mix, lettuce, tomato, toasted brioche bun



Stations

Main Course / Entrée – Chef Attended, Action Stations

Beef Tenderloin – whole roasted carved filet mignon

Stuffed Pork Tenderloin – mushrooms, spinach, and fontina Cheese stuffing

Steak & Fries - pan roasted hanger tenderloin steak, choice of garlic & rosemary or truffle French fries

Burger Station – ground chuck and sirloin mix, variety of cheses and toppings, toasted brioche buns

Pasta Station – custom to each event

Shrimp and Grits Station – southern-style fontina and parmesan cheese grits, sautéed local Florida shrimp, bell peppers, and spicy sausage crumbles

Pig in the Box Carving Station – roasted suckling pig, selection of sides

Low Country Boil – local shrimp, crab, andouille sausage, baby red potatoes, yellow corn, and vidalia onions / **Choice of 2 Southern Sides** – collard greens, jasmine rice, grilled asparagus, corn bread

Oyster Station – array of oysters from Blue Point, Malpaque, Apalachicola, Bodega Bay Kumamoto, Cape May, and Fanny Bay; served with a variety of crackers, homemade cocktail, tartar, and hot sauces

**Seasonal availability, the freshest and best quality will be served

Dessert – Chef Attended, Action Stations

Bananas Foster – traditional-style bananas foster made to order with bananas, butter, cinnamon, brown sugar, brandy, banana liqueur, served with vanilla bean ice cream

Florida Sweetness – mini key lime pies, & seasonal Florida fruit (strawberries, peaches, papaya, & blueberries

Soda Float Station – choose two flavors of homemade ice cream & a variety of sodas

Crème Brulee Station – caramelized sugar topping done to order, finished with a variety of fresh fruit, assorted nuts, & custom toppings

Brownie Sundae Station – choose two flavors of homemade ice cream, served with a variety of fresh fruit, assorted nuts, & custom toppings



Desserts

Plated or Displayed

Local Key Lime Pie

Tiramisu

Seasonal Berries with Fresh Whipped Cream

Carrot Cake with Bailey's Irish Cream Icing

Flourless Chocolate Torte

Profiteroles Tower – profiteroles stuffed with pastry cream and drizzled with dark chocolate

Crème Brûlée Selections – chocolate, espresso, lavender, tangerine (seasonal), or vanilla

Cake Selections – chocolate, carrot, or coconut cake

Strawberry Hazelnut Meringue Cake – hazelnut meringue topped with fresh whipped cream and strawberries

Strawberry Shortcake – strawberries, choice of sweet biscuit or angel cake, fresh whipped cream

Lemon Bars

Brownies – with or without walnuts

Homemade Chocolate Chip Cookies

