

SCHOOL STREET

BISTRO

413-562-8700

29 School Str., Westfield Ma. 01085

Seated Dinner Menu

25 guest required to enjoy this menu

Price does not include 6.25 % sales tax and 18 % gratuity

Complimentary Roasted Vegetable Bread Dip with Round Rye

Appetizer Choices – choose one

Vegetable Minestrone

Soup du Jour

Fresh Fruit Cup

Lemon Sorbet

Salad Choices – choose one

Mesclun Salad with House Dressing

Caesar Salad

Baby Iceberg with Bacon, Tomato and Blue Cheese Dressing – additional \$1.50

"The Place to Be."

Entree Choices

Poultry

Chicken Francaise - \$24.00 - lightly battered chicken breast with capers, tomatoes and parmesan

cheese with a lemon sweet butter sauce

Chicken Piccata - \$24.00 - pan seared chicken breast with a white wine caper butter sauce

Chicken Banossa - \$26.00 - pan seared chicken breast with a lobster sherry sauce and crab meat with bernaise sauce

Boneless Stuffed Chicken Breast - \$25.00 - traditional home - style sage stuffing with a champagne veloutte sauce

Pork

Cashew Crusted Pork Tenderloin - \$27.00 - with cider demi-glace and a sautee of mushrooms

Roasted Pork Loin - \$26.00 - with brandied apples

Beef

Filet Mignon - \$32.00 - with a bourbon shallot sauce

Filet Mignon Ala Caesar - \$35.00 - with demi sauce, jumbo shrimp and a bernaise sauce

Black Angus Grilled Bib Eye - \$30.00 - with wild mushroom demi-glace

SlowRoast Prime Rib - \$30.00 - with whole grain mustard encrusted and served with Au Jus

Black Angus New York Strip Sirloin - \$28.00 - with demi glaze

Fish

Herb Encrusted Baked Salmon - \$26.00 - with a dijon dill sauce

Crab Stuffed Shrimp - \$27.00 - with drawn butter

Seafood Stuffed Sole - \$25.00 - with a lobster sherry sauce

Baked New England Scrod - \$25.00 - with seasoned bread crumbs

Swordfish - \$28.00 - with caper citrus butter

Scallops - \$29.00 - encrusted with bacon and whole grain mustard

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Sides

Starch – choose one
choose one

Oven Roasted Red Potatoes

Almond Basmati Rice

Herb Basmati Rice

Baked Potato
additional \$1.50

Twice Baked Potato
Garlic Mashed Potato

Vegatables –

Vegatable Medley

Green Bean Almondine

Proscuitto Wrapped

Asparagus –

Oak Grilled Vegetables –
additional \$1.50

Roasted Butternut
Squash with Brown Sage Butter
(seasonal)

Vegetarian entrees can be accomadated upon request.

Desserts – choose one

Granny Smith Apple Crisp

White Chocolate Mousse with Raspberry Sauce

Milk Chocalate Mousse

Tiramisu

NY Style Cheesecake

Crème Brulee

Vanilla Ice Cream with Sauce

A \$200.00 deposit is required to hold your date and space. This is non-refundable if cancelled within 15 days of your event. A room charge of \$100.00 will apply if your count falls below the 25 minimum. A final count is required 10 days prior to your event.

"The Place to Be."