

SANDWICHES



All Specialty and Byronz Basic sandwiches served on your choice of toasted original bun or toasted 7 grain bun. Wraps served on tortilla.

Specialty Sandwich Platters

Byronz ham, salami, Canadian Bacon, mixed cheese, black olive, lettuce, tomato, combo sauce	Small (serves 5-8)	65.50
Byronz Lite ham, turkey, mixed cheese, black olive, lettuce, tomato, combo sauce	Medium (serves 12-15)	153.30
Bistro Bomber roast beef, mozzarella, caramelized onion, horseradish sauce	Large (serves 16-20)	197.10
Chicken Avocado BLT chicken, avocado, bacon, mozzarella, lettuce, tomatoe, Louie sauce		

Bistro Wrap Platters

Chicken Caesar cold chicken, romaine, parmesan, red onion, caesar dressing	Small (serves 5-8)	53.70
Turkey Club turkey, bacon, lettuce, tomato, honey mustard	Medium (serves 12-15)	125.30
Avocado Supreme avocado, mixed cheese, lettuce, tomato, balsamic drizzle	Large (serves 16-20)	161.10

Byronz Basics Platters

Ham w/ lettuce, tomato, combo sauce	Small (serves 5-8)	59.70
Turkey w/ lettuce, tomato, combo sauce	Medium (serves 12-15)	139.30
Roast Beef w/ lettuce, tomato, combo sauce	Large (serves 16-20)	179.10
Chicken Salad w/ dried cranberry, almond, lettuce, tomato		

Boxed Lunches

Individually packaged boxes.

Each box is labeled and includes selected sandwich, homefried chips & cookie.

Specialty	14.95
Basic	13.95
Wrap	12.95

SALADS & SOUPS



Dressings include: House, Louie, Rasperry Vinaigrette, Pepperjelly Vinaigrette, Caesar, Asian Vinaigrette, Balsamic Vinaigrette, Rosemary Orange Vinaigrette, Ranch & Bleu Cheese. All Bowls and Boxed Salads are packaged with dressing on the side.

Signature Bowls (serves 6 as entrée or 10 as a side) 44.95

Bistro (V) spinach, strawberry, feta, candied pecans	Asian (V) mixed greens, cucumber, red bell pepper, avocado, crispy strips
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Classic Bowls (serves 6 as entrée or 10 as a side) 24.95

Mixed Green (V) mixed greens, tomato, croutons	Caesar romaine, parmesan, grape tomato, croutons
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Signature or Classic Bowl Add Ons

Cold sliced chicken or hot grilled chicken 15.00 / Creole shrimp 25.00

Specialty Bowls (serves 6 as entrée or 10 as a side)

Creole Shrimp 69.95 mixed greens, creole shrimp, mandarin orange, avocado, bacon, feta, Orange Rosemary Vinaigrette	Shrimp Remi Pasta Salad 69.95 shrimp, green onion, bell pepper, mozzarella, cavatappi, Remoulaude Dressing
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(V) Vegetarian

Soups served and sold by the quart

Corn & Seafood Bisque 25.95 cream-based corn bisque w/ seafood	Tomato Basil (V) 25.95
Gumbo classic creole soup 25.95 with chicken and sausage (White rice on the side)	Crawfish Étouffée 35.95 classic étouffée w/ crawfish tails (White rice on the side)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES



Pasta Pans (serves 10-12)

Bistro 29.95 Sicilian tomato sauce, parmesan, pasta	
Cajun Cream (V) 34.95 Cajun cream sauce, pasta	
	Add Chicken 25.00 Add Shrimp 40.00

Entrée Pans (serves 10-12)

Chicken Paillard 92.50 grilled flattened chicken breast
Chicken Strips 49.50 fried chicken strips
Chicken, Shrimp & Steak Brochette 99.00 mixed skewer assortment
Flat Iron 120.00 sliced grilled flat iron steak
Seared Tuna 119.50 sesame crusted tuna steak
Salmon Grille 179.50 grilled salmon filet

Gourmet Pasta Pans (serves 10-12)

Pasta Jumberlie 79.95 Sausage, chicken, tasso, bell pepper, blush sauce, pasta
Creole Shrimp Pasta 79.95 Shrimp, tomato, spinach, cajun cream sauce, pasta

Homestyle Pans (serves 10-12)

Back of the Stove Chicken 92.50 stewed chicken, homestyle gravy
Smothered Pork Chops 82.50 french onion smothered pork chops
Pot Roast Creole 109.50 fork tender pot roast, creole gravy
Hamburger Steak 82.50 hamburger steak, caramelized onions, creole gravy
Chicken & Dumplings 109.50 chicken, biscuit dumplings, velouté sauce
Cochon Cassoulet 69.50 red beans, pulled pork, smoked sausage

STARTERS & SIDES



Chips & Dips

Homefried Chips 11.95 per pound
Spinach & Artichoke Dip 26.95 per quart
Bleu Cheese Drizzle 25.95 per pound
Three Cheese Drizzle 25.95 per pound

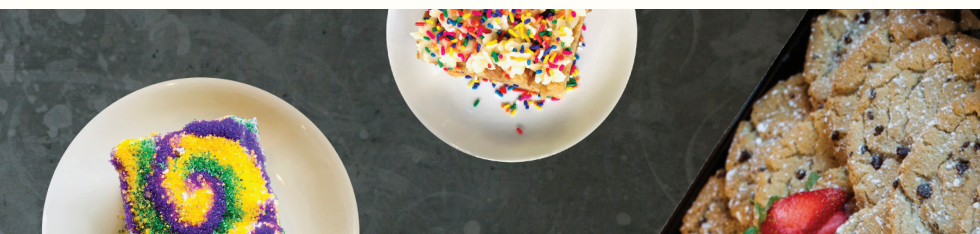
Veggie Sides (serves 10-12)

Saute Vegetables (V) 21.95
Green Beans (V) 21.95
Asparagus (V) 21.95

More Sides (serves 10-12)

Onion Roasted Potatoes (V) 21.95
Garlic Mashed Potatoes (V) 26.95
Rice (V) 21.95
Mac & Cheese (Three Cheese or Blue Cheese) 29.95
Carrot Soufflé (V) 34.95

SWEETS & SIPS



Sweets

Chocolate Chip Cookies 18.00 per dozen
Seasonal Bistro Bread Pudding 24.00 per dozen
Heavenly Chocolat 24.00 per dozen
Lemon Squares 24.00 per dozen

Sips

Tea (Sweet or Unsweet) 9.95 per gallon
Lemonade 9.95 per gallon
Arnold Palmer 9.95 per gallon

SOIRÉE



RISE & SHINE



Bites Mix & match for a custom party spread.

Tortilla Pinwheels 24.00 per dozen
tortilla w/ cream cheese, spinach, red bell pepper, chicken, candied pecans

Gumbo Croquettes 18.00 per dozen
fried gumbo and rice bites served w/ Remoulade dipping sauce

Boudin Croquettes 18.00 per dozen
fried boudin bites served w/ Pepperjelly dipping sauce

Red Bean Croquettes 18.00 per dozen
fried red beans and rice bites served w/ Louie dipping sauce

Chicken Salad Canapé 24.00 per dozen
chicken salad atop cornbread canape

Shrimp Cakes 24.00 per dozen
petite crispy shrimp cake with Remoulade dipping sauce

Caprese Brochette 24.00 per dozen
mozzarella, basil, tomato, balsamic drizzle skewer

Chicken Brochette 24.00 per dozen
grilled glazed chicken skewer

Shrimp Brochette 30.00 per dozen
grilled glazed shrimp skewer

Steak Brochette 45.00 per dozen
grilled glazed steak skewer

Breakfast Entrées (serves 10-12)

Shrimp & Grits 89.95
sautéed shrimp, cheese grits, BBQ shrimp sauce, mixed cheese crumbles

Grits & Grillades 89.95
cheese grits, pot roast, creole gravy, mixed cheese crumbles

Egg Benedict or Sardou Casserole 48.95
classic brunch dishes made into casseroles

Poulet & Pancakes 79.50
crispy chicken, pancaes, syrup

Breakfast Sides (serves 10-12)

Fruit Medley (V) 24.95

Scrambled Eggs 19.95

Breakfast Potatoes (V) 19.95

Bacon 26.95

Grits 21.95

French Toast 16.95

Pancakes 19.95

Biscuits 19.95

Platters (serves 10-20)

Fresh Fruit (V) 69.95
assorted sliced fruit

Hummus (V) 32.95
hummus served w/ cucumbers, carrots & pita

Byronz Board 149.95
goat cheese roll, brie, assorted cheeses, sausages, tasso ham, salami, boudin, cajun spicy beans, pickled okra, olives

Tuna 79.95
sliced sesame crusted tuna served w/ crispy wedges

Grit Frites 49.95
Fried garlic cheese grits, tomato basil, pepperjelly, Pickapeppa BBQ dipping sauces

Beef & Blue Fondue 99.95
steak bites, veggies, grilled pita, bleu cheese drizzle

Grilled Steak 99.95
sliced grilled steak served w/ rolls, horseradish sauce

Pork Tenderloin 79.95
sliced grilled pork tenderloin served w/ rolls, combo sauce

Shrimp Cocktail 139.95
boiled shrimp, remoulade & cocktail sauce

Let us make your next event
GOOD. REAL GOOD.

Customize Your Experience

We are happy to customize a menu with all of your Bistro Byronz favorites for your off-site or on-site event.

Work with our specialists to accomodate any allergies or dietary restrictions for you and your guests.

Plates, napkins, cutlery, and serving utensils are complementary with all orders.

Waitstaff available off-site for additional charge.

Your Private Bistro

All of our locations have private rooms of various sizes.

No Rental Fee - Minimums may apply - Call for details

The Fine Print

Delivery Order Minimum: \$50.

Delivery fees apply and may vary.

24-hour advance notice recommended.

48-hour notice may be required on Soirée items.

Same day service often accomodated-call for availability.

Cancellations must be made 24 hours prior to avoid fee.



We'd love to host you!

Call your neighborhood Bistro to start planning your on-site event:

Mid City

515 Mouton Street
Baton Rouge, La 70806
225-218-1433

Willow Grove

8200 Village Plaza Court
Baton Rouge, La 70810
225-367-4170



**GOOD. REAL GOOD.
CATERING MENU**

Looking to bring the Bistro off-site?

Call a catering specialist to start planning your event today!
(Pick-up or Delivery)



GOOD. REAL GOOD.
bistrobyronz.com