

# 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

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

## Bistro Wrap Platters

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

## Byronz Basics Platters

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

## Boxed Lunches

<b>Individually packaged boxes.</b>	<b>Specialty</b>	<b>14.95</b>
<b>Each box is labeled and includes selected sandwich, homefried chips &amp; cookie.</b>	<b>Basic</b>	<b>13.95</b>
	<b>Wrap</b>	<b>12.95</b>

# ENTRÉES



## Pasta Pans (serves 10-12)

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

## Entrée Pans (serves 10-12)

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

## Gourmet Pasta Pans (serves 10-12)

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

## Homestyle Pans (serves 10-12)

<b>Back of the Stove Chicken</b> 92.50 stewed chicken, homestyle gravy
<b>Smothered Pork Chops</b> 82.50 french onion smothered pork chops
<b>Pot Roast Creole</b> 146.50 fork tender pot roast, creole gravy
<b>Hamburger Steak</b> 82.50 hamburger steak, caramelized onions, creole gravy
<b>Chicken &amp; Dumplings</b> 109.50 chicken, biscuit dumplings, velouté sauce

# SALADS & SOUPS



Dressings include: House, Louie, Raspberry 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

<b>Bistro (V)</b> spinach, strawberry, feta, candied pecans	<b>Asian (V)</b> 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

<b>Mixed Green (V)</b> mixed greens, tomato, croutons	<b>Caesar (V)</b> 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)

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

## Boxed Salads

Individually packaged boxes.

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

<b>Specialty</b>	<b>15.95</b>
<b>Signature</b>	<b>11.95</b>
<b>Classic</b>	<b>9.95</b>
<b>ADD ONS</b>	
Cold or hot grilled chicken	<b>4.00</b>
Creole shrimp	<b>6.00</b>

## Soups served and sold by the quart

<b>Corn &amp; Seafood Bisque</b> 25.95 cream-based corn bisque w/ seafood	<b>Tomato Basil (V)</b> 25.95
<b>Gumbo</b> classic creole soup 25.95 with chicken and sausage (White rice on the side)	<b>Crawfish Étouffée</b> 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.

# STARTERS & SIDES



## Chips & Dips

<b>Homefried Chips (V)</b> 11.95 per pound
<b>Spinach &amp; Artichoke Dip (V)</b> 26.95 per quart
<b>Bleu Cheese Drizzle (V)</b> 25.95 per pound
<b>Three Cheese Drizzle (V)</b> 25.95 per pound

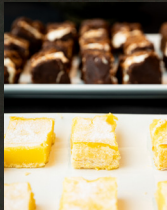
## Veggie Sides (serves 10-12)

<b>Saute Vegetables (V)</b> 21.95
<b>Green Beans (V)</b> 21.95
<b>Asparagus (V)</b> 21.95

## More Sides (serves 10-12)

<b>Onion Roasted Potatoes (V)</b> 21.95
<b>Garlic Mashed Potatoes (V)</b> 26.95
<b>Rice (V)</b> 21.95
<b>Mac &amp; Cheese (Three Cheese or Blue Cheese)</b> 29.95
<b>Carrot Soufflé (V)</b> 34.95

# SWEETS & SIPS



## Sweets

<b>Chocolate Chip Cookies (V)</b> 18.00 per dozen
<b>Seasonal Bistro Bread Pudding (V)</b> 24.00 per dozen
<b>Heavenly Chocolat</b> 24.00 per dozen
<b>Lemon Squares (V)</b> 24.00 per dozen

## Sips

<b>Tea (Sweet or Unsweet)</b> 9.95 per gallon
<b>Lemonade</b> 9.95 per gallon
<b>Arnold Palmer</b> 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

**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 (V)** 24.00 per dozen  
mozzarella, basil, tomato, basalmic 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 (V)** 48.95  
classic brunch dishes made into casseroles

**Poulet & Pancakes** 79.50  
crispy chicken, panckaes, syrup

**Breakfast Sides** (serves 10-12)

**Fruit Medley (V)** 24.95

**Scrambled Eggs** 19.95

**Breakfast Potatoes (V)** 19.95

**Bacon** 26.95

**Grits (V)** 21.95

**French Toast (V)** 16.95

**Pancakes (V)** 19.95

**Biscuits (V)** 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

**Beef & Blue Fondue** 99.95  
steak bites, veggies, grilled pita, bleu cheeze 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 available for a fee.

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**

