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

Byronz Lite ham, turkey, mixed cheese, black olive, lettuce, tomato, combo sauce Bistro Bomber roast beef, mozzarella,

caramelized onion, horseradish sauce **Chicken Avocado BLT** chicken, avocado,

bacon, mozzarella, lettuce, tomatoe, Louie sauce

Bistro Wrap Platters

Chicken Caesar cold chicken, romaine, parmesan, red onion, caesar dressing

Turkey Club turkey, bacon, lettuce, tomato, honey mustard

Avocado Supreme (V) avocado, mixed cheese, lettuce, tomato, balsamic drizzle

| ġ | Small (serves 5-8) | 65.50 |
|---|-----------------------|--------|
| | Medium (serves 12-15) | 153.30 |
| | Large (serves 16-20) | 197.10 |
| ę | | |

Medium (serves 12-15) 125.30

Small (serves 5-8)

Large (serves 16-20)

Byronz Basics Platters

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

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, 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.

53.70

161.10

| 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, rebell pepper, avocado, crispy strips | | | | |
| Classic Bowls (serves 6 as entrée or 10 as a side) 24.95 | | | | |
| Mixed Green (V) mixed greens, tomato, croutons | Caesar (V) romaine, parmesan, grape tomato, croutons | | | |
| 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

(V) Vegetarian

Shrimp Remi Pasta Salad 69.95 shrimp, green onion, bell pepper, mozzarella, cavatappi, Remoulaude Dressing

| Boxed | Salads |
|-------|--------|

Individually packaged boxes.

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

Soups served and sold by the quart

Corn & Seafood Bisque 25.95 cream-based corn bisque w/ seafood

Gumbo classic creole soup **25.95** with chicken and sausage (White rice on the side)

| Specialty | 15.95 |
|-----------------------------|-------|
| Signature | 11.95 |
| Classic | 9.95 |
| ADD ONS | |
| Cold or hot grilled chicken | 4.00 |
| Creole shrimp | 6.00 |
| | |

Tomato Basil (V) 25.95

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 (V) 29.95 Sicilian tomato sauce, parmesan, pasta

Cajun Cream 34.95 Cajun cream sauce, pasta Add Chicken 25.00 Add Shrin

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

STARTERS & SIDES

Chips & Dips

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

Veggie Sides (serves 10-12) Saute Vegetables (V) 21.95 Green Beans (V) 21.95 Asparaqus (V) 21.95

SWEETS & SIPS

Sweets

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



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 146.50 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



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



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 (V) 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 (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

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

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

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 Štreet Baton Rouge, La 70806 225-218-1433

Willow Grove

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

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



GOOD. REAL GOOD. CATERING MENU