

# 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) **\$61.50**

**Byronz Lite** ham, turkey, mixed cheese, black olive, lettuce, tomato, combo sauce **Medium** (serves 12-15) **\$143.50**

**Avocado Supreme (V)** avocado, lettuce, mixed cheese, tomato, sprouts, balsamic **Large** (serves 16-20) **\$184.50**

**Bistro Bomber** roast beef, mozzarella, caramelized onion, horseradish sauce

## Bistro Wrap Platters

**Hummus (V)** hummus, feta cheese, black olive, cucumber, mixed greens, balsamic drizzle **Small** (serves 5-8) **\$49.50**

**Chicken Caesar** cold chicken, romaine, parmesan, red onion, caesar dressing **Medium** (serves 12-15) **\$115.50**

**Turkey Club** turkey, bacon, lettuce, tomato, honey mustard **Large** (serves 16-20) **\$148.50**

## Byronz Basics Platters

**Ham** w/ lettuce, tomato, combo sauce **Small** (serves 5-8) **\$55.50**

**Turkey** w/ lettuce, tomato, combo sauce **Medium** (serves 12-15) **\$129.50**

**Roast Beef** w/ lettuce, tomato, combo sauce **Large** (serves 16-20) **\$166.50**

**Chicken Salad** w/ dried cranberry, almond, lettuce, tomato

## Boxed Lunches

Individually packaged boxes.

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

Specialty	\$12.25
Basic	\$11.25
Wrap	\$10.25

# SALADS & SOUPS

Dressings include: House, Louie, Cane, Raspberry Poppyseed, 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, mandarin orange, dried cranberry, candied pecans **Asian (V)** mixed greens, cucumber, red bell pepper, avocado, wonton strips

**Mimi (V)** mixed greens, artichoke heart, dried cranberry, almond, tomato, feta

**Classic Bowls** (serves 6 as entrée or 10 as a side) **\$24.95**

**Mixed Green (V)** mixed greens, tomato, carrot ribbon **Caesar** romaine, parmesan, grape tomato, croutons

### Signature or Classic Bowl Add Ons

Cold sliced chicken or hot grilled chicken **\$15.00**  
Boiled or blackened shrimp **\$25.00**

(V) Vegetarian

**Boxed Salads** **Signature** **\$11.45**

Individually packaged boxes. **Classic** **\$7.95**

Each box is labeled and includes selected salad & chocolate chip cookie. **ADD ONS**  
Cold or hot grilled chicken **\$3.00**  
Boiled or blackened shrimp **\$5.00**

**Soups** served and sold by the quart

**Sweet Corn & Crab** **\$25.95**  
cream-based corn bisque w/ crab meat

**Gumbo** classic creole soup with chicken and sausage **\$19.95**  
(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** Sicilian tomato sauce, parmesan, pasta **\$29.95**  
**Cajun Cream (V)** Cajun cream sauce, pasta **\$34.95**

Add Chicken **\$20.00** | Add Shrimp **\$35.00**

**Entrée Pans** (serves 10-12)

**Chicken Paillard** grilled flattened chicken breast **\$82.50**  
**Le Pork Chop** thin cut pork chop **\$82.50**  
**Chicken, Shrimp & Steak Brochette** mixed kabob assortment **\$119.50**  
**Flat Iron Steak** sliced flat iron steak **\$120.00**  
**Seared Tuna** sesame crusted tuna steak **\$119.50**  
**Salmon Grille** grilled salmon filet **\$179.50**

**Gourmet Pasta Pans** (serves 10-12)

**Chicken Artichoke** **\$49.95**  
Baked chicken, artichoke heart, blush sauce, mozzarella, pasta  
**Pasta Jumberlie** **\$59.95**  
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** stewed chicken, homestyle gravy, rice **\$82.50**  
**Chicken Pot Pie** chicken, potatoes, peas, carrots, velouté, savory pastry **\$82.50**  
**Pot Roast Creole** fork tender pot roast, creole gravy **\$109.50**  
**Hamburger Steak** hamburger steak, caramelized onions, creole gravy **\$79.50**  
**Crevette Pot Pie** shrimp, potatoes, peas, carrots, velouté, savory pastry **\$89.50**  
**Shrimp or Poisson Acadiana** fried shrimp or catfish, crawfish étouffée, rice **\$109.50**

# STARTERS & SIDES

**Chips & Dips**

**Homefried Chips** **\$9.95 per pound**  
**Spinach & Artichoke Dip** **\$26.95 per quart**  
**Bleu Cheese Drizzle** **\$25.95 per quart**  
**Three Cheese Drizzle** **\$25.95 per quart**

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

**Homestyle Green Beans** **\$15.95**  
**Sautéed Vegetables (V)** **\$21.95**  
**Haricot Verts (V)** **\$21.95**  
**Broccoli (V)** **\$21.95**  
**Asparagus (V)** **\$21.95**

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

**Onion Roasted Potatoes (V)** **\$15.95**  
**Garlic Mashed Potatoes (V)** **\$21.95**  
**Bleu Mac & Cheese (V)** **\$29.95**  
**Carrot Soufflé (V)** **\$29.95**

# SWEETS & SIPS

**Sweets**

**Chocolate Chip Cookies** **\$18.00 per dozen**  
**Seasonal Bistro Bread Pudding** **\$24.00 per dozen**

**Sips**

**Tea (Sweet or Unsweet)** **\$7.95 per gallon**  
**Lemonade** **\$7.95 per gallon**  
**Arnold Palmer** **\$7.95 per gallon**

# SOIRÉE



# RISE & SHINE



## Bites

Mix & match for a custom party spread. **Minimums may apply.**

<b>Parmesan Stuffed Potatoes (V)</b> new potato w/ parmesan cheese filling	\$1.00 ea
<b>Mac &amp; Fromage Croquettes (V)</b> fried macaroni & cheese rounds, served w/ Louie sauce	\$1.50 ea
<b>Tortilla Pinwheels</b> tortilla w/ cream cheese, spinach, red bell pepper, chicken, candied pecans	\$2.00 ea
<b>Gumbo Poboy Balls</b> fried gumbo and rice	\$2.00 ea
<b>En Croûte</b> phyllo cups w/ chicken salad, spinach dip, seared tuna or shrimp remoulade	\$2.00 ea
<b>Shrimp or Poisson Acadiana</b> fried shrimp or catfish bites topped w/ étouffée	\$4.00 ea
<b>Mini Chicken Brochette</b> grilled glazed chicken kabob	\$3.50 ea
<b>Mini Shrimp Brochette</b> grilled glazed shrimp kabob	\$4.50 ea
<b>Mini Steak Brochette</b> grilled glazed steak kabob	\$4.50 ea

## Party Platters

(serves 10-25)

<b>Fresh Fruit &amp; Fromage (V)</b> assorted sliced fruit & cheese	\$69.95
<b>Hummus (V)</b> hummus served w/ cucumbers, carrots & pita	\$32.95
<b>Tuna</b> sliced sesame crusted tuna served w/ wontons	\$69.95
<b>Sliced Flat Iron Steak</b> sliced grilled steak served w/ toast planks, horseradish sauce	\$79.95

## Gourmet Party Platters

(serves 30-40)

<b>Shrimp Cocktail</b> boiled tail-on shrimp served w/ remoulade & cocktail sauce	\$140.00
<b>Gourmet Beef Tenderloin</b> sliced beef tenderloin served w/ yeast rolls, horseradish sauce, creole mustard	\$350.00

## Breakfast Entrées

(serves 10-12)

<b>Shrimp &amp; Grits</b> sautéed shrimp, cheese grits, BBQ shrimp sauce, mixed cheese crumbles	\$79.50
<b>Grits &amp; Grillades</b> cheese grits, pot roast, creole gravy, mixed cheese crumbles	\$79.50
<b>Egg Benedict or Sardou Casserole</b> classic brunch dishes made into casseroles	\$48.95
<b>Pain Perdu (V)</b> Byronz Bread French toast, powdered sugar, dipping sauce	\$19.95

## Breakfast Sides

(serves 10-12)

<b>Fruit Medley (V)</b>	\$24.95
<b>Breakfast Potatoes (V)</b>	\$15.95
<b>Bacon</b>	\$26.95

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 accommodate 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 accommodated-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

Temporarily closed during relocation

### 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)

### Baton Rouge

225-367-4170



**GOOD. REAL GOOD.**

[bistrobyronz.com](http://bistrobyronz.com)



**GOOD. REAL GOOD.**  
**CATERING MENU**

