



CATERING MENU



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Catering Orders

Custom Catering

Evo Bistro caters all types of celebrations, receptions, networking events and private dinners. Menus and wines can be customized to fit any needs.

Ordering

Contact us at 703.288.4422 or info@evobistro.com Monday-Friday. Catering items are available with 48-hours notice. Select items available for next day service.

Delivery

Deliveries are available 8am to 6pm daily. \$100.00 minimum order for deliveries. Delivery fee is determined by location.

Payments Accepted

Cash, Visa, AMEX, MasterCard and Discover.

Cancellation

36-hour notice required to avoid 50% cancellation fee.

Pricing

All items subject to availability. Prices are subject to change.

Taxes

All food, beverages, rentals and deliveries are taxed at the current rate.

Rental Items & Staffing

Contact us to request pricing for rental items and on-site staffing.

Plastic Setup

Plates, knives, forks, spoons and napkins
\$.75 per person

Beverages

Sparkling Lemonade
\$1.99 each

Assorted Teas
\$2.29 each

Pellegrino Sparking Water
\$3.29 / 1ltr

Fresh Brewed Illy Coffee
Served with cream and sugar
\$25 half gallon

Assorted Coke Products
\$1.39 each

Fiji Water
\$2.99 / 1 liter

Perrier Sparkling Water
\$3.89 / 750ml

Organic Milk
\$4.29 half gallon

Evian Water
\$3.89 / 1 liter

Fresh Brewed Iced Tea
Served with sugar and fresh lemon
\$15 per gallon

Apple Juice
\$1.49 each

Voss Water
\$4.99 / 1 liter

BREAKFAST

Breakfast Buffets 10 person minimum

Sunrise Breakfast Buffet

Scrambled eggs, bacon, home fries, sliced fresh fruit, bagels, croissants, whipped butter and herb cream cheese

\$13.95 per person

Continental Breakfast Buffet

Sliced fresh fruit, muffins, croissants, bagels, whipped butter and herb cream cheese

\$10.95 per person

Healthy Start Buffet

Granola, yogurt, sliced fruit and berry platter with assorted fruit juices

\$14.95 per person

Breakfast Platters

Fruit and Berry Platter

Assorted platter with seasonal fresh fruits and berries

\$59.95 large / serves 15-20

\$39.95 small / serves 10-12

Salmon and Asparagus Platter

Scottish smoked salmon, chives, asparagus and goat cheese

\$25.95 small / serves 3-4

\$38.95 large / serves 7-8

Vegetarian Quiche

Baby spinach, peppers, mushrooms and fresh herbs

\$18.95 small / serves 3-4

\$32.95 large / serves 7-8

Ham and Swiss Quiche

Diced ham, tomatoes, grated Swiss, Spanish onions and spinach

\$20.95 small / serves 3-4

\$34.95 large / serves 7-8

Egg whites or Egg Beaters may be substituted upon request. Quiches are baked in disposable pans, ready to reheat and serve.





SANDWICHES

Boxed Lunches

Perfect for working lunches with your choice of sandwich, baked on our artisan crafted PANORAMA Bakery breads. Served with a choice of pasta salad, potato salad or fruit and fresh baked cookie.

\$9.95 per person

Sandwich Platters

Perfect for office parties, our fabulous platters feature 10 sandwiches; hand crafted using PANORAMA Bakery artisan breads. Assorted sandwich platters available at no additional charge.

\$59.95 per platter / serves 10

Turkey Sandwich

Turkey, bacon, lettuce and herb aioli on sourdough

Ham Sandwich

Ham, Gruyere cheese, red onion, tomatoes and sprouts on baguette

Roast Beef Sandwich

Roast beef, roasted peppers, grilled onions and blue cheese on French baguette

Grilled Chicken Sandwich

Grilled chicken, tomatoes, baby spinach and basil pesto on ciabatta

Vegetarian Sandwich

Tomatoes, arugula, artichokes, roasted peppers and goat cheese on multigrain

Apricot-Almond Chicken Salad

Lettuce and tomatoes on multigrain

Italiano Sandwich

Capicola, salami, prosciutto, mozzarella, arugula, tomatoes and EVOO on French baguette

Albacore Tuna Salad Sandwich

Tuna salad, lettuce and tomatoes on multigrain

Chicken Caesar Wrap

Grilled chicken, romaine and Parmesan in a spinach wrap



Soups and Salads

Soups & Salads

Soups are made from scratch and are served with French baguette.

- Tomato Bisque
 - Wild Mushroom
 - Butternut Squash
 - Saffron Onion w/ Walnuts
 - Carrot Ginger
- \$3.25 per cup**
\$4.75 per bowl

Selections vary daily, please call us at 703.288.4422 to inquire about seasonal soup selections.

Individual Caesar Salad

Romaine lettuce with croutons, grated Parmesan and a creamy caesar dressing.

- \$7.00 per person**
\$10.50 per person / add chicken
\$12.50 per person / add salmon

Individual Mixed Greens Salad

Mixed field greens with grape tomatoes and a balsamic vinaigrette.

- \$6.00 per person**
\$9.50 per person / add chicken
\$11.50 per person / add salmon

Caesar Salad Platter

Romaine lettuce with croutons, grated Parmesan and a creamy caesar dressing.

- \$28.95 small** / serves 5-6
\$42.95 large / serves 8-10

Mixed Greens Salad Platter

Mixed field greens with grape tomatoes and balsamic vinaigrette.

- \$22.95 small** / serves 5-6
\$34.95 large / serves 8-10

Cold Prepared Salads

Mediterranean Chicken Salad
\$8.99 per pound

Albacore Tuna Salad
\$8.99 per pound

Apricot Almond Chicken Salad
\$8.99 per pound

Curried Chicken Salad
\$8.99 per pound

Fresh Fruit Salad
\$7.99 per pound

Portobello Arugula Salad
\$18.99 per pound

Greek Salad
\$8.99 per pound

Tomato Mozzarella Salad
\$9.99 per pound

Minted Cucumber Salad
\$8.99 per pound

Cole Slaw
\$5.99 per pound

Farfalle Pasta
With sun-dried tomatoes
\$6.99 per pound

Potato Salad
With paprika and coriander
\$6.99 per pound

HORS D'OEUVRES

Cold Items

Beef Carpaccio

Basil pesto
\$2.50 each

Smoked Duck Breast

Fig relish
\$2.25 each

Tuna Tartare

\$3.00 each

Truffled Chevre Mousse

\$2.00 each

Tomato-Parmesan Bruschetta

\$2.00 each

Smoked Salmon

Served on cucumber
\$2.50 each

Harissa-Cilantro Shrimp

Mango dipping sauce
\$2.75 each

Artichoke Mousse

With Parmesan
\$2.00 each

Prosciutto Wrapped Melon

\$2.00 each

Lobster Salad

Served on black-pepper crostini
\$3.25 each

Foie Gras

With fig relish served on crostini
\$3.75 each

Crab Salad

Served on sesame crostini
\$2.75 each

Cold Shrimp

Cocktail dipping sauce
\$2.25 each

Asparagus

Wrapped with Prosciutto
\$2.00 each



Hot Items

Mushroom and Foie Gras Tartlet
\$2.75 each

Chicken and Ham Croquette
 Chicken and Serrano ham
\$2 each

Chicken Kebab
 Hummus dipping sauce
\$2.25 each

Pancetta Wrapped Scallops
 Seasoned with lemon zest
\$2.75 each

Beef Empanadas
 Black Angus ground beef wrapped
 in puffed pastry
\$2.50 each

Beef Tenderloin Skewers
 Piquillo pepper dipping sauce
\$4.50 each

Mini Beef Wellington
\$3.50 each

Caramelized Onion Tartlet
\$2.25 each

Vegetarian Spring Roll
 Ginger-carrot dipping sauce
\$2 each

Chicken Wings
 Ginger-harissa glazed wings
\$2 each

Herb Grilled Lamb Chops
\$4.50 each

Assorted Gourmet Pizzas
\$2 each

Truffled Risotto Balls
 Stuffed with Gruyere cheese
\$2 each

Shrimp Spring Rolls
 Cumin-cilantro dipping sauce
\$2.25 each

Miniature Crab Cakes
\$3 each

Spinach and Feta Filo Triangles
\$2.25 each

Merguez, Lamb Sausage
 Mint yogurt dipping sauce
\$2.25 each



Platters

Dips and Spreads
 Your choice of dip served with
 Panorama bread
 • Smoked Salmon Dip
 • Spicy Grouper Dip
 • Hummus
 • Artichoke-Parmesan Dip
\$59.95 / serves 10-12

Fresh Fruit and Berry Platter
 Assorted seasonal fresh fruits and
 berries
\$59.95 large / serves 15-20
\$39.95 small / serves 10-12

Deluxe Cheese Platter
 An assortment of imported and
 domestic cheeses with assorted
 dried fruits and crackers
\$7.95 per person

Vegetable Crudite
 Assorted vegetables served with
 blue cheese dipping sauce
\$4.95 per person

Antipasto Salad
 French, Italian and Spanish cured
 meats and cheeses with grilled
 Mediterranean vegetables
\$9.95 per person

Tomato Mozzarella
 Sliced red tomatoes, Mozzarella,
 EVOO, basil and aged balsamic
\$4.95 per person

Smoked Salmon
 Evo's signature smoked salmon
 with sliced baguette, diced red
 onions and chopped eggs
\$9.95 per person

Assorted Pates
 Pate assortment with pickled vege-
 tables and Dijon mustard
\$6.95 per person

Shrimp Cocktail
 Served with cocktail cauce,
 remoulade and lemons
\$2.50 each

Chips and Salsa
 Yellow and blue tortilla chips with
 house made pico de gallo, guaca-
 mole and sour cream
\$3.95 per person

Poached Salmon
 Atlantic salmon seasoned,
 poached and chilled with creamy
 herb sauce
\$6.95 per person

Sesame Salmon
 Atlantic salmon baked and chilled
 with a ginger-soy dipping sauce
\$6.95 per person

Moroccan Tuna
 Ahi tuna seared rare and sliced
 with harissa and avocado relish
\$11.95 per person

Roasted Beef Tenderloin
 Seared and roasted medium rare
 tenderloin chilled, sliced and
 served with balsamic sauce
\$13.95 per person





BUFFETS

Buffet Menus 10 person minimum

Fajita

Chicken fajitas and tortillas

- Black bean and corn salad
- Mexican rice
- Guacamole and Pico de gallo

\$18.95 per person

Italian

Meat or vegetable lasagna

- Caesar salad
- Asparagus
- Garlic bread
- Tomatoes and mozzarella
- Cannoli and biscotti assortment

\$20.95 per person

Spanish Seafood Paella

Scallops, shrimp, fish, mussels, peppers, artichokes, peas and saffron rice

- Cream catalana

\$19.95 per person

Spanish Meat Paella

Roasted chicken and Spanish sausage with peppers, artichokes hearts, peas and saffron rice

- Cream catalana

\$20.95 per person

Moroccan Chicken

Chicken breast and thighs, onions, preserved lemons and green olives in saffron broth

- Moroccan rice pudding

\$20.95 per person

Moroccan Lamb

Tajine-style braised lamb shank

- Parsnip-potato puree
- Vegetable medley
- Moroccan rice pudding

\$26.95 per person

Omega-3 Healthy

Atlantic salmon, baby bok choy and shrimp-papaya rice paper spring rolls

- Gingered-brown rice
- Fruit salad

\$23.95 per person

Seared Chicken Breast

Pan-seared chicken breast with mushrooms and gravy

- Mashed potatoes
- Apple pie

\$18.95 per person

Homard en Croûte

Creamy lobster pot pie

- Twice baked potatoes
- Mixed green salad
- Apple pie

Market Price

Boeuf Bourguignon

Black angus beef short ribs with cipollini onions, bottom mushrooms and Bayonne ham

- Creamy mashed potatoes
- French fig tart

\$24.95 per person

Coq au Vin

French-style chicken, shitake mushrooms, pearl onions, baby bok choy and bacon with rice

- Chocolate mousse

\$19.95 per person

New York Style Deli

Sliced roast beef, turkey, ham and cheeses with assorted breads,

- Potato salad
- Mesclun salad
- Lettuce and tomatoes
- Condiments
- Pecan chocolate pie

\$16.95 per person

Summer Grill

Hamburgers, hot dogs, sliced cheeses, lettuce and tomatoes with kaiser rolls and buns

- Cole slaw
- Paprika potato salad
- Ketchup, mustard and relish
- Fruit salad

\$17.95 per person

Deluxe Summer Grill

Prime 12 oz. NY strip steak with roasted garlic demi glace

- Twice baked potatoes
- Asparagus
- Caesar salad
- Rustic rolls
- Apple galette

\$29.95 per person

Custom Buffets

10 person minimum

Baked Salmon

Tomatoes, shallots and oregano
\$9.95 per person

Grilled Swordfish

Mango-cilantro relish
\$9.95 per person

Shrimp

Garlic cream sauce
\$10.95 per person

Blackened Salmon

\$9.95 per person

Dungeness Crab Cakes

\$7.49 each

Shrimp Risotto

\$14.95 per person

Grilled Rosemary Chicken Breast

\$9.95 per person

Lemon and Thyme Chicken Breast

\$9.95 per person

Dijon-Crusted Chicken

\$9.95 per person

Sage-Roasted Chicken Breast

Port wine sauce
\$10.95 per person

Spanish-Style Barbecue Ribs

\$9.95 per person

French Cassoulet

Duck confit, sausage and beans
\$12.95 per person

Portobello-Beef Flat Bread

\$8.95 per person

Lasagna

\$8.95 per person / meat
\$7.95 per person / vegetable

Cheese Tortellini

Pesto sauce
\$7.95 per person

Farfalle Pasta

Olives, peppers and tomato sauce
\$7.95 per person

Pennette

Pancetta, asparagus and Parmesan
\$7.95 per person

Carving Stations*

Smoked Pork Loin

Apricot chutney
\$10.95 per person

Rosemary-Garlic Leg of Lamb

Lemon-parsley jus
\$13.95 per person

Roast Turkey Breast

Pineapple-cranberry salsa
\$9.95 per person

Glazed Ham

Mango chutney
\$9.95 per person

Herb Crusted Sirloin of Beef

Red wine sauce
\$13.95 per person

Roasted Tenderloin of Beef

Mushroom jus
\$16.95 per person

*On-Site Staff Required

\$50 hour / per carver

Rental equipment fees additional.

Buffet Sides

Vegetables

Eggplant and Ricotta Roulades

Grilled eggplant and ricotta cheese
\$2.75 per person

Asparagus

Lemon and Parmesan
\$4 per person

Haricots Verts

With toasted almonds
\$4 per person

Mediterranean Vegetables

Grilled vegetable assortment
\$2.50 per person

Broccoli Raabe

Roasted garlic
\$2.50 per person

Grilled Baby Bok Choy

Shiitake Mushrooms
\$2.75 per person

Vegetable-Goat Cheese Napoleon

\$3 per person

Starches

Parmesan Risotto Cakes

\$2.50 per person

Herbed Polenta

\$1.75 per person

Truffled Fingerling Potatoes

\$2.25 per person

Garlic Mashed Potatoes

\$1.75 per person

Twice Baked Potatoes

\$2.50 each

Saffron Rice

\$1.75 per person

Gingered Sweet Potatoes

\$1.75 per person

Bread Selections

- Rustic Baguette
 - Seed Baguette
 - Rustic Round
 - Sourdough
 - Rye
 - Multigrain
 - Ciabatta
 - Herb Ciabatta
 - Daily Specialties
- \$1.50 per person**





PLATED DINNERS

Appetizers*

10 person minimum

Lobster Bisque

Garnished with chive oil
\$10 per person

Butternut Squash Soup

Seasoned with pumpkin seed oil
\$8 per person

Tomato Bisque

Seasoned with basil
\$8 per person

Wild Mushroom Soup

\$8 per person

Arugula Salad

Prosciutto, caperberries and
Parmesan
\$11 per person

Goat Cheese Salad

With almonds and mesclun
\$11 per person

Caesar Salad

With white anchovies and broken
vinaigrette
\$9 per person

Tomato-Mozzarella Salad

With tomato confit and EVOO
\$12 per person

Smoked Atlantic Salmon

Served with fennel salad
\$12 per person

Tuna Tartare

Harissa vinaigrette and avocado
relish
\$14 per person

Spinach Salad

With cherry tomatoes and warm
bacon vinaigrette
\$10 per person

Mesclun Salad

Radishes and sherry vinaigrette
\$7 per person

Short Rib Ravioli

Parmesan and black truffle
vinaigrette
\$14 per person

Lobster Risotto

Garnished with scallions
\$14 per person

Sautéed Diver Scallops

Spinach gnocchi and cauliflower
veloute
\$14 per person

Spiced Goat Cheese Truffles

Arugula and roasted peppers
\$13 per person

Spinach and Frisee Salad

Roquefort, walnuts and sherry
vinaigrette
\$12 per person



Entrees*

10 person minimum

Roasted Atlantic Salmon

Fingerling potatoes and tomato coulis

\$26 per person

Black Grouper

Roasted peppers, artichokes and balsamic reduction

\$27 per person

Alaskan Halibut

Wild mushroom risotto and Parmesan cream

\$30 per person

Diver Scallops

Peas, pancetta and saffron-vanilla sauce

\$28 per person

Grilled Swordfish

Roasted beets, arugula and basil-hazelnut pesto

\$25 per person

Braised Beef Short Rib

Porcini mushrooms and red wine sauce

\$32 per person

Stuffed Pork Chops

Prosciutto and mozzarella stuffed with garlic potatoes and porcini jus

\$24 per person

Grilled Filet Mignon

Asparagus and whole grain mustard sauce

\$36 per person

Grilled NY Strip Steak

Pomme frites and maitre d'hotel butter

\$34 per person

Lemon Rosemary Chicken Breast

Haricots verts and herb sauce

\$25 per person

Veal Tenderloin

Yukon gold potatoes and garlic-thyme jus

\$32 per person

* On-Site Staff Required

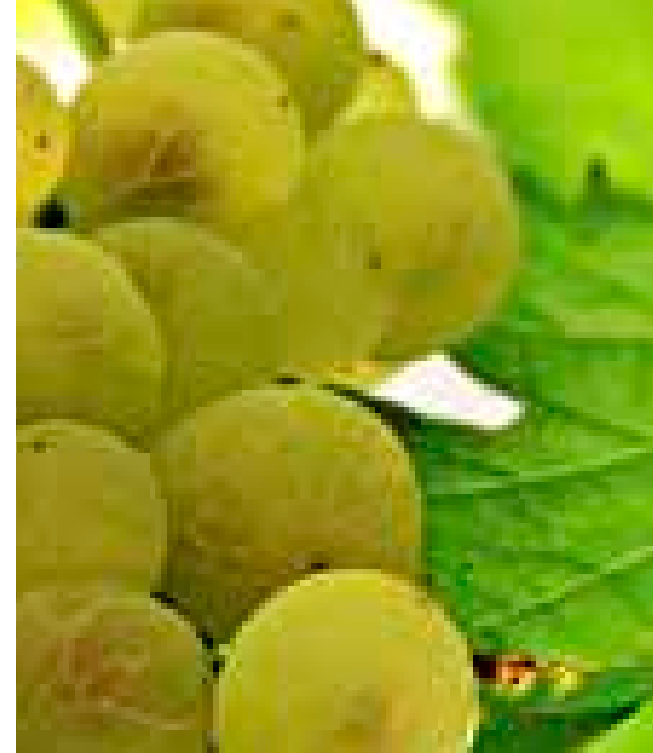
\$50 hour / per chef

\$35 hour / per server



Plated Dinners

Wine Selections



White Wines

Triennes

Rose

\$15.99 per bottle

Lagaria

Pinot Grigio

\$16.99 per bottle

Paul Hobbs

Chardonnay

\$18.99 per bottle

Paraiso

Chardonnay

\$19.99 per bottle

Craggy Range

Sauvignon Blanc

\$19.99 per bottle

Elena Walch

Pinot Grigio

\$19.99 per bottle

La Porte du Caillou

Sancerre

\$23.99 per bottle

Pahlmeyer Jayson

Chardonnay

\$34.99 per bottle

Cakebread

Chardonnay

\$46.99 per bottle

Red Wines

Cibadia

Pinot Noir

\$14.99 per bottle

Il Molino

Chianti

\$14.99 per bottle

Catena

Malbec

\$15.99 per bottle

La Flor

Cabernet Sauvignon

\$18.99 per bottle

Jayson

Merlot

\$20.99 per bottle

Pitagora

Cabernet Sauvignon

\$21.99 per bottle

Mitolo Jester

Shiraz

\$21.99 per bottle

Renwood

Zinfandel

\$21.99 per bottle

Amarone Valpolicella

Red Blend

\$39.99 per bottle

Case Discounts

Discounts are provided for same and mix and match case orders.

15% off per bottle

Please stop by Evo Bistro's Retail Wine Shop for additional selections.

Bar Set Up

Assorted juices, sodas, water, bar fruit, ice and cocktail napkins

\$5 per person / minimum 15

Wine Selections



DESSERTS

Desserts

Cakes

\$47.99 each / serves 10-12

Black Forest Cake

Swiss chocolate sponge cake, kirschwasser and vanilla cream

Chocolate Decadence Cake

Dark chocolate flourless cake with Swiss chocolate butter cream

Chocolate Mousse Cake

Layers of milk chocolate mousse with Swiss chocolate sponge cake

Italian Rum Cake

Rum-soaked sponge cake, raspberry jam and Italian butter cream

Pina Colada Cake

Pineapple cream and rum soaked sponge cake with Italian butter cream and coconut

Strawberry Grand Marnier Cake

Grand Marnier sponge cake with vanilla cream and fresh strawberries

Tiramisu Cake

Coffee and rum sponge cake with mascarpone chocolate cream

Zebra Cake

Layers of dark chocolate cake and white chocolate mousse with Italian butter cream

Pies

\$28.99 each / serves 8-10

Almond Linzer Pie

Almond cream base with Swiss raspberry preserves baked in a sweet crust

Apple Crumble Pie

Tart apples baked with cinnamon in a sweet crust and topped with a light crumb cake

Baked Fruit Tart

Seasonal berries, almond cream and apricot glaze in a sweet crust

Chocolate Espresso Tart

Chocolate and espresso, chocolate butter cream and chocolate crust

Key Lime Pie

Sweet dough crust filled with cream and tangy key lime filling

Pear Franzipan Tart

Bosc pears and almond franzipan base with an apricot glaze

Pecan Chocolate Pie

Traditional pecan pie with Swiss chocolate chunks

Peanut Butter Pie

Sweet chocolate shell with peanut butter and chocolate mousse

Strawberry Rhubarb Pie

An old favorite with sweet strawberries and tart rhubarb

Individual Desserts

\$4.95 each

- Carrot Cake
- Peach Cake
- Berries Pie
- Éclairs
- Fresh Fruit Tart
- Crème Brulee
- Tiramisu
- Napoleon
- Triple Chocolate Mousse
- Goat Cheesecake
- Apple Tart
- Chocolate Ganache Cake

Mini Pastries

\$2 each

- Almond Tart
- Chocolate Espresso Square
- Chocolate Truffle Tart
- Cream Puff
- Éclair
- Fresh Fruit Tart
- Key Lime Tart
- Napoleon
- Peanut Butter Tart
- Pina Colada Tart
- Raspberry Crumble
- White Chocolate Banana Tart



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