

Private Event Planner

“A”

Le Classique

Starters

Chef's Vegetarian Soup

Or

Baby field greens with vegetable julienne
and honey balsamic vinaigrette

Entrée

Wild mushroom and winter truffle risotto

Or

Seared salmon fillet with confit fingerlings and
curried vierge

Or

Lemon roasted chicken supreme breast and green
lentils

Dessert

Double Chocolate brownies with crème fraiche

\$24.95

(Applicable taxes & gratuities not included)

Private Event Planner

“B”

Le Vignoble

Reception

Crostini: with two salsas,
Tomato bruschetta and black olive tapenade

Starters

Classic Caesar

crisp romaine hearts, shaved parmesan & herb
crostini in a house made garlic aioli

Or

Organic mixed greens

Entrée

Grilled USDA choice striploin and roasted root
vegetables and Yukon pomme puree

Or

Spiced monk fish with celeriac chips
and lime with spiced tomato ketchup

Or

Truffle roasted chicken supreme
with swiss chard and pomme dauphin

Dessert

Rosewood Crème Brule

\$29.95

(Applicable taxes & gratuities not included)

Private Event Planner

“C”

Le Merveilleux

Reception

Crostini: with two salsas,
Tomato bruschetta and black olive tapenade
&

Chef's Soup Du Jour

Starters

Classic Caesar

crisp romaine hearts, shaved parmesan & herb
crostini in a house made garlic aioli

Or

Beet Salad

Vanilla and rosemary pickled beets
tossed with winter greens and topped
with shaved Parmesan cheese

Entrée

Roasted beef tenderloin and horseradish mashed,
roasted artichokes with a cepe red wine demi sauce

Or

Rainbow trout and smoked bacon Lyonnaise
potatoes and creamed brussle spouts

Or

Pan seared comish hen and wild mushroom
chickpea cassolette, with red wine demi

Dessert

Bittersweet Chocolate Mousse, sesame tuille
pistachio crème & fresh berries

\$39.95

(Applicable taxes & gratuities not included)

Private Event Planner

ROSEWOOD BISTRO AND WINE BAR

Design your own Menu

Rosewood Bistro would be more than pleased to discuss your private event and plan a menu to your liking. Rosewood Bistro has been in the catering business for years and prides itself in specializing in fresh market cooking.

Rosewood would be happy to help you plan your next imaginative special event.

Book your next....

Wedding

Christmas parties

Staff luncheons

Cocktail party

Wine tasting dinners

Chef's tables

Birthdays

Any special event

... With us

Available rooms

Alcove seats 12 (semi private)

The Loft seats 80 (private)

Bistro Suite seats 8 (private loft)

Main Dining seats 52

Wine Bar seats 20

Terrace seats 105

Private Event Planner

Hors D'oeuvres per dozen

Cucumber with smoked salmon mousse	26
Champagne poached tiger shrimp	27
Grilled vegetable canapé wrap	25
Striploin peppercom skewers	26
Chicken satays skewers	26
Assorted pizzas	25
Goat cheese and spinach phylo wraps	25
Vegetable spring rolls	24
Bruschetta	24
Roast garlic and goat cheese crostini	24
Shrimp Fritters	26
Beef sliders	27
Pulled pork sliders	27

Platter Portions are:

Small 10-15 - Medium 15-25 - Large 25-35 ppl

Vegetable Platter	\$48.95 / \$79.95 / \$99.95
Fruit Platter	\$59.95 / \$93.95 / \$122.95
Cheese Platter	\$89.95 / \$144.95 / \$199.95

Bistro Lunch

Starters

Chef's soup

Or

Organic mixed greens

Entrée

Grilled salmon fillet with wild mushroom fricassee and fine beans

Or

Spiced pork medallions with wild mushroom sauce and roasted root vegetables

Or

Grilled chicken linguini tossed with spinach smoked bacon green beans in a rose sauce

\$22

Private Event Planner



ROSEWOOD BISTRO AND WINE BAR

Private Event Planner

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**Great food with Friendly
Personal Service!**

www.rosewoodbistro.ca