

Private Event Planner

“Standard”

Salad

Classic Caesar, crisp romaine hearts,
shaved parmesan & herb crouton
in a house made garlic aioli
or
Baby field greens tossed in a
citrus vinaigrette

Entrée

Chicken breast, asparagus tips & cherry tomatoes
with penne in a pesto cream sauce
or
Seared Tilapia fillet with white & wild rice
and herbed citrus beurre blanc
or
Braised beef short rib with garlic mashed
potatoes & vegetables

Dessert

Mixed berries with vanilla ice cream

Coffee or Tea

\$26.95

(Applicable taxes & gratuities not included)

Private Event Planner

“Premium”

Appetizer

Classic Caesar, crisp romaine hearts,
shaved parmesan & herb crouton in a
house made garlic aioli
or
Organic mixed greens with a
citrus vinaigrette
or
Soup of the Day

Entrée

Grilled veal chop with bleu cheese
cream sauce, chef’s vegetables
and mashed potatoes
or
Roasted salmon fillet with
sauce vierge, mashed potatoes
and chef’s vegetables
or
Truffle roasted supreme of chicken,
chef’s vegetables and mashed potatoes

Dessert

Rosewood Crème Brulee
or
Mixed berries with vanilla ice cream

Coffee or tea

\$37.95

(Applicable taxes & gratuities not included)

Private Event Planner

“Deluxe”

Salad

Classic Caesar, crisp romaine hearts,
shaved parmesan & herb croutons in a house made
garlic aioli
or
Mixed field greens with in a citrus vinaigrette,
orange segments, cashews and goat’s cheese

Appetizer

Soup of the Day
or
Gorgonzola & Brie cheese plate

Entrée

Roasted beef tenderloin,
chef’s vegetables and mashed potatoes,
bacon & mushroom demi
or
6 ounce Cuban lobster tail served
with drawn butter, white & wild rice
and chef’s vegetables
or
Pan seared chicken Ballantine,
mashed potatoes and chef’s vegetables,
truffled pan jus

Dessert

Dark Chocolate Mousse
or
Rosewood Crème Brulee

Coffee or Tea

\$49.95

(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

(minimum 2 dozen each item)

Gravlax and cucumber roll with mint	\$24
Poached tiger shrimp & cocktail sauce	\$29
Mushroom duxelle and goat cheese	\$24
Striploin peppercorn skewers	\$26
Chicken Satay skewers	\$26
Assorted Pizzas	\$25
Goat cheese and spinach phylos	\$25
Vegetable spring rolls	\$18
Crab and Brie crostini melt	\$26
Bruschetta	\$12
Roast garlic and goat cheese	\$24
Almond crusted shrimp	\$27
Custom hors d'oeuvres available on request	

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

Lunch Menu

Starters

Caesar salad

or

Bistro greens

Entrée

Penne Primavera in tomato sauce

or

Rosewood Club with soup or frites

or

Tilapia with rice, veg & citrus beurre blanc

Dessert

Berries & Ice Cream

\$19.95

Applicable taxes & gratuities not included

Private Event Planner



ROSEWOOD BISTRO

AND WINE BAR

Private Event Planner

1900 Dundas St. West

Mississauga, Ontario L5K-1P9

Ph: **905.855.3913**

Fax: **905.855.3015**

E-Mail: management@rosewoodbistro.ca

**Great food with Friendly
Personal Service!**

www.rosewoodbistro.ca