

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

(taxes & gratuities not included)

[E-Mail Management@rosewoodbistro.ca](mailto:Management@rosewoodbistro.ca)

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 Chase farms organic 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,
oven dried figs and pomme dofin

Dessert

Rosewood Crème Brule

\$29.95

(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

Pear & Belgium Endive Salad, baby spinach
tossed w/ spiced pecans, Rosenberg blue cheese
and roasted Bosch pear in a citrus vinaigrette

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 Cornish hen and wild mushroom
chickpea cassolette, with red wine demi

Dessert

Bittersweet Chocolate Mousse, sesame tuille
pistachio crème & fresh berries

\$39.95

(taxes & gratuities not included)

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ROSEWOOD BISTRO

AND WINE BAR

Design your own Menu

Rosewood Bistro would be more than pleased to discuss your special 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, whether in the restaurant or in your home. Rosewood would be happy to help you plan your next imaginative special event.

Book your next....

Wedding

Christmas parties

Staff luncheons

In House Catering

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

Enhance your cocktail reception with
Hors D'oeuvres per dozen

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

Custom hors D'oeuvres available upon request

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

1900 Dundas St. West

Mississauga, Ontario L5K-1P9

Phone **905-855-3913**

Fax **905-855-3015**

**Great food with Friendly
Personal Service!**

www.rosewoodbistro.ca