MISTRAL

RESTAURANT & BAR

PRIVATE DINING MENUS

2019

Mistral Restaurant & Bar
370-6 Bridge Parkway, Redwood City, CA 94065
650-802-9222 www.mistraldining.com

Mistral
RESTAURANT AND BAR

Mistral Restaurant & Bar welcomes you to the San Francisco Bay. We are located between San Francisco and San Jose in the heart of Silicon Valley. We are pleased to offer fine dining cuisine and service for private events from 10 to 200 people.

We have several venues within our restaurant that offer privacy:

Waterfront Room up to 100 people

Main Dining Room up to 80 people

Chalk Room up to 20 people

Wine Cellar Room up to 40 people

We do not have any room rental fees, we only require Food & Beverage minimums.

The entire restaurant is available for complete buy-outs that can accommodate up to 200 people for seated events or even more for casual cocktail style events.

Please feel free to contact us for any concerns or questions. We look forward to serving you!

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MISTRAL BREAKFAST MENU

Mistral is pleased to offer Breakfast Buffets for your morning meetings.
We can start your work day right with a great meal.
All items below are included so there is no need to pre-select or pre-order.
A minimum of 10 peoples worth must be ordered.
Items served buffet style.

THE CONTINENTAL $17 PER PERSON

FRESH FRUIT: MELONS AND BERRIES
LOCAL ARTISAN PASTRIES: CROISSANTS, MUFFINS, AND DANISH
FRESHLY SQUEEZED ORANGE JUICE
DRIP COFFEE: REGULAR AND DECAFFEINATED

---------- OR ----------

THE EXECUTIVE $29 PER PERSON

FRESH FRUIT: MELONS AND BERRIES
LOCAL ARTISAN PASTRIES: CROISSANTS, MUFFINS, AND DANISH
FRESHLY SQUEEZED ORANGE JUICE
DRIP COFFEE: REGULAR AND DECAFFEINATED

INCLUDES 4 HOT BUFFET ITEMS:

APPLEWOOD SMOKED BACON & HOT SAUSAGE LINKS
FARM SCRAMBLED EGGS
BREAKFAST POTATOES

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MISTRAL COCKTAIL PARTY MENU

PASSABLE OR STATIONARY APPETIZER OPTIONS

1 SERVING/PIECE PER ORDER

ARTISAN BRUSCHETTA	OLIVE TAPENADE, MEDITERRANEAN SALSA, PECORINO ROMANO	$4 EACH
DUNGENESS CRAB CAKE POPPERS	CHIPOTLE AIOLI	$3 EACH
CILIEGINE MOZZARELLA & HEIRLOOM TOMATO	EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC	$4 EACH
ENDIVE SPEARS	BLUE CHEESE, WALNUTS, CRANBERRIES	$4 EACH
TERIYAKI SKIRT STEAK SATAYS		$2.50 EACH
CAJUN CHICKEN		$2.50 EACH
ROASTED PRAWN SATAYS		$2.50 EACH
CHILLED GULF PRAWNS	HOUSEMADE COCKTAIL SAUCE	$3 EACH
STUFFED ROASTED MUSHROOMS	TRUFFLE-MOZZARELLA, HERBED-BREADCRUMB GRATIN	$2.50 EACH

The items below require a minimum order of 50 pieces

AHI POKE SPOONS	SUSHI GRADE TUNA, CUCUMBER, TOBIKO SESAME SOY DRESSING	$4 EACH
PULLED PORK SLIDERS	SWEET AND SPICY ON A SOFT ROLL & PICKLES	$5 EACH
SEARED SEA SCALLOP	CRISPY CORN TORTILLA, CHIPOTLE AIOLI	$3 EACH

SAVORY ASSORTMENT PLATTER OPTIONS

SERVED BUFFET STYLE ONLY

IMPORTED & DOMESTIC CHEESES CHEF'S SELECTION OF CHEESES, DRIED FRUITS, & NUTS

SMALL SERVES UP TO 15 TO 20 PEOPLE $45 OR LARGE SERVES 30 TO 40 PEOPLE $75

CHEF'S SEASONAL VEGETABLE CRUDITE SEASONAL VEGETABLES WITH HOUSE DRESSING

SMALL SERVES UP TO 15 TO 20 PEOPLE $35 OR LARGE SERVES 30 TO 40 PEOPLE $65

CRAB AND SHRIMP SPRINGROLLS $13 PER ORDER

RICE NOODLES, CARROTS, SCALLIONS, MINT/RICE VINEGAR 4 PIECES PER ORDER

MEDITERRANEAN SAMPLER

ROASTED EGGPLANT BABA GANOUSH, ROASTED PIQUILLO PEPPER HUMMUS, SUNDRIED TOMATO PESTO, MARINATED GREEK FETA, MARINATED OLIVES, WARM HOUSE-MADE HERBED FLATBREAD

(SERVES 4-6 PEOPLE) $11 PER PLATE

GOURMET WOOD FIRED PIZZA OPTIONS

SERVED BUFFET STYLE ONLY; 8 SLICES; EACH $13

CLASSIC PEPPERONI **MARGHERITA** **SAUSAGE & WILD MUSHROOM**

CAPRESE BASIL PESTO **SEASONAL VEGETARIAN**

DESSERT PLATTER $4 PER PERSON

All items below are included, there is no need to pre-select or pre-order.

GRAND MARNIER CRÈME BRULÉE SEASONAL CHEESECAKES

MEYER LEMON TARTLETS CHOCOLATE CHAMBORD GANACHE

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Lunch Menu $30 per person

All items below are included, there is no need to pre-select or pre-order.
Your guests will receive this entire menu at the table and may choose when they sit-down.

salad

Mixed organic greens
sliced cucumber, pickled red onion, heirloom cherry tomatoes,
balsamic vinaigrette, crumbled feta cheese

Caesar salad
romaine hearts, shaved reggiano parmesan, garlic croutons

entrée

Grilled chicken risotto
prosciutto, spring asparagus, cherry tomatoes, wild arugula, parmesan

Thai style beef salad
marinated skirt steak, green papaya, tomatoes, red peppers, snow peas,
red onion, thai curry vinaigrette

Chef's choice of seasonal vegetarian pasta
please ask the event coordinator for the seasonal recipe
Gluten-Free pasta available on request

Pan seared Atlantic salmon
mixed greens, wild arugula, heirloom tomatoes, english cucumber,
kalamata olives, capers, greek feta, lemon-herb vinaigrette

dessert platter of petit fours I served family style

grand marnier crème brulée
seasonal berry cheesecake bites
meyer lemon tartlets, candied lemon wheel
chocolate chambord ganache, raspberry whipped cream

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Lunch Menu $40 per person

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salad

Mixed organic greens
sliced cucumber, pickled red onion, heirloom cherry tomatoes,
balsamic vinaigrette, crumbled feta cheese

Caesar salad
romaine hearts, shaved reggiano parmesan, garlic croutons

entrée

"Mini skirt" steak
teriyaki marinade, garlic mashed potatoes, fresh seasonal vegetables, crispy onion strings

Blackened Mahi Mahi tacos
wild mahi mahi, corn tortillas, chipotle coleslaw, salsa fresca,
avocado-lime crema, house pickled vegetables

Stuffed Sonoma chicken breast 'saltimbocca'
parma prosciutto, mozzarella, garlic mashed potatoes, roasted seasonal vegetables,
meyer lemon-caper sauce

Chef's choice of seasonal vegetarian pasta
please ask the event coordinator for the seasonal recipe
Gluten-Free pasta available on request

dessert platter of petit fours I served family style

grand marnier crème brulée
seasonal berry cheesecake bites
meyer lemon tartlets, candied lemon wheel
chocolate chambord ganache, raspberry whipped cream

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Appetizer Course upgrades

Here are prepackaged appetizer packages that you can add to any meal
All items below are included, there is no need to pre-select or pre-order.
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BASIC 2-ITEMS ADD $6 per person

Stuffed roasted mushrooms truffle-mozzarella cheese, herbed-breadcrumb gratin
Artisan bruschetta olive tapenade, mediterranean salsa, pecorino romano

STANDARD 3-ITEMS ADD $9 per person

Stuffed roasted mushrooms truffle-mozzarella cheese, herbed-breadcrumb gratin
Mistral satay duo (2 items) teriyaki skirt steak & roasted prawns

PREMIUM 4-ITEMS ADD $12 per person

Ciliegine mozzarella & heirloom cherry tomato extra virgin olive oil & aged balsamic
Mistral satay duo (2 items) teriyaki skirt steak & roasted prawns
Crispy crab & shrimp spring rolls rice noodles, carrots, mint rice vinegar dipping sauce

ULTIMATE 5-ITEMS ADD $16 per person

Ciliegine mozzarella & heirloom cherry tomato extra virgin olive oil & aged balsamic
Mistral satay duo (2 items) teriyaki skirt steak & roasted prawns
Crispy crab & shrimp spring rolls rice noodles, carrots, mint rice vinegar dipping sauce
Stuffed roasted mushrooms truffle-mozzarella cheese, herbed-breadcrumb gratin

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Dinner Menu $50 per person

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salad

Mixed organic greens

sliced cucumber, pickled red onion, heirloom cherry tomatoes,
balsamic vinaigrette, crumbled feta cheese

Caesar salad

romaine hearts, shaved reggiano parmesan, garlic croutons

entrée

Grilled marinated skirt steak

teriyaki marinade, garlic mashed potatoes, fresh seasonal vegetables

Pan seared wild Scottish salmon

organic mixed greens, wild arugula, heirloom tomatoes, english cucumber,
kalamata olives, capers, greek feta, lemon-herb vinaigrette

Chef's choice of seasonal vegetarian pasta

please ask the event coordinator for the seasonal recipe
Gluten-Free pasta available on request

Stuffed Sonoma chicken breast 'saltimbocca'

parma prosciutto, mozzarella, garlic mashed potatoes, roasted seasonal vegetables,
meyer lemon-caper sauce

dessert platter of petit fours I served family style

grand marnier crème brulée
seasonal berry cheesecake bites
meyer lemon tartlets, candied lemon wheel
chocolate chambord ganache, raspberry whipped cream

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Dinner Menu $60 per person

All items below are included, there is no need to pre-select or pre-order.
Your guests will receive this entire menu at the table and may choose when they sit-down.

salad

Mixed organic greens
sliced cucumber, pickled red onion, heirloom cherry tomatoes,
balsamic vinaigrette, crumbled feta cheese

Caesar salad
romaine hearts, shaved reggiano parmesan, garlic croutons

entrée

Mistral surf and turf
petite filet mignon with truffle demi-glace & a 6 oz maine lobster tail,
fresh thyme beurre blanc, garlic mashed potatoes, roasted seasonal vegetables

House smoked pork chop
grilled double cut niman ranch natural pork chop, bacon-braised brussel sprouts,
sweet potato puree, dijon mustard sauce

Sesame crusted ahi tuna
seared rare tuna**,** wasabi mashed potatoes, sauteed snap peas, shiitake-ginger sauce

Grilled gulf prawn risotto
applewood smoked bacon, baby spinach, cherry tomatoes, roasted shrimp sauce, chives

Chef's choice of seasonal vegetarian pasta
please ask the event coordinator for the seasonal recipe
Gluten-Free pasta available on request

dessert platter of petit fours I served family style

grand marnier crème brulée seasonal berry cheesecake bites
meyer lemon tartlets, candied lemon wheel
chocolate chambord ganache, raspberry whipped cream

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Dinner Menu $70 per person

All items below are included, there is no need to pre-select or pre-order.
Your guests will receive this entire menu at the table and may choose when they sit-down.

salad

Mixed organic greens
sliced cucumber, pickled red onion, heirloom cherry tomatoes,
balsamic vinaigrette, crumbled feta cheese

Caesar salad
romaine hearts, shaved reggiano parmesan, garlic croutons

entrée

Bone in angus ribeye steak – 18 oz
sea salt peppercorn crust over mushroom risotto and vegetables

Prime Angus New York steak -14 oz
blue cheese mashed potatoes, seasonal vegetables, cabernet-truffle demi-glace

Seared sea scallops
sweet basil risotto, seasonal vegetables, maine lobster sauce

Maine lobster risotto
artichoke hearts, cherry tomatoes, sweet corn, applewood smoked bacon,
lemon tarragon beurre blanc

chef's choice of seasonal vegetarian pasta
please ask the event coordinator for the seasonal recipe
Gluten-Free pasta available on request

dessert platter of petit fours I served family style

grand marnier crème brulée seasonal berry cheesecake bites
meyer lemon tartlets, candied lemon wheel
chocolate chambord ganache, raspberry whipped cream

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MISTRAL BUFFET MENU $60 PER PERSON

Your guests will receive 2 salads, 2 sides, 3 entrees, and dessert.

MINIMUM 50 PEOPLE REQUIRED

INCLUDES TWO SALADS:

CLASSIC CAESAR WITH ROMAINE HEARTS, PARMESAN, GARLIC CROUTONS

&

MIXED ORGANIC GREENS WITH CUCUMBER, PICKLED RED ONION, CHERRY TOMATOES

INCLUDES TWO SIDE ACCOMPANIMENTS:

GARLIC MASHED POTATOES & SAUTEED VEGETABLES

ENTREES PLEASE CHOOSE 3 ITEMS:

GRILLED MARINATED SKIRT STEAK	CRISPY ONION STRINGS
SEASONAL FRESH FISH	LEMON CAPER SAUCE
PAN SEARED PETIT FILET MIGNON	CABERNET TRUFFLE DEMI-GLACE
PENNE PASTA SAN MARZANO TOMATO SAUCE	SEASONAL VEGETABLES
SEASONAL RISOTTO	GRILLED CHICKEN & WILD MUSHROOM

INCLUDES DESSERT PLATTER of PETIT FOURS

All items below are included, there is no need to pre-select or pre-order.

GRAND MARNIER CRÈME BRULÉE
SEASONAL CHEESECAKE, HOUSE-MADE CHANTILLY CREAM,
MEYER LEMON TARTLETS, CANDIED LEMON WHEEL &
CHOCOLATE CHAMBORD GANACHE, RASPBERRY WHIPPED CREAM PETIT FOURS

Upgrade your buffet with these possible additional items:

PETIT MAINE LOBSTER TAILS	$15 PER PERSON
SLOW ROASTED PRIME RIB CARVING STATION	$15 PER PERSON

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