

HALF PANS FEED  
APPROXIMATELY  
8-10 PEOPLE

# PARIS BISTRO

## CATERING MENU

FULL PANS FEED  
APPROXIMATELY  
15-20 PEOPLE

### LES HORS D'OEUVRE

HALF PAN/ FULL PAN

#### Brie & Fig Tartines

Toasted French baguette slices topped with apricot marmalade, melted brie cheese topped with citrus marinated figs and parmesan cheese 45 | 75

#### Tapenade tartines

Toasted French baguette slices topped with blend of chopped green olives, Niçoise olives, anchovies, capers and parsley 45 | 75

#### Shrimp Scampi

Shrimp sautéed in a rosemary white wine garlic sauce 60 | 110

#### Ratatouille

Stewed eggplant, zucchini, yellow squash, red onions and tomatoes 45 | 75

#### Polenta Fondue

Soft corn meal topped with sautéed wild mushrooms, artichokes, truffle oil and topped with parmesan cheese 45 | 75

#### Bacon Dates

Fried Panko crusted cream cheese stuffed with Dates and bacon wrapped 25 per dz.

#### Charcuterie board

Assortment of cheeses and cold cuts, caramel walnuts, apricot jam, and mixed berries with sliced baguette 75 | 140

### L' ACCOMPAGNEMENT

Steamed Broccoli 30 | 50

Steamed Green Beans 40 | 70

*make them almandine for extra 10 | 15*

Garlic Spinach Mashed Potatoes 40 | 70

Country Fried Potatoes 30 | 50

Grilled Asparagus 50 | 80

Sauteed Garlic Spinach 40 | 70

Garlic Mashed Potatoes 40 | 70

Soft Polenta 30 | 50

### LES SALADES

HALF PAN/ FULL PAN

#### Bistro Salad

Romaine lettuce, tomato, red onions, cucumber, French baguette, Provençale herbs dressing, parmesan cheese 40 | 70

#### Niçoise

Mix greens, grape tomatoes, haricot verts, fingerling potato, niçoise olives, red onions, soft boiled egg, lemon-honey balsamic vinaigrette 45 | 80

#### Summer in Paris

Mix greens, strawberries, candied walnuts, red onions, goat cheese vanilla pomegranate vinaigrette dressing 45 | 80

#### Salade Tropicale

Mix greens, bacon bits, mango, avocado, cucumber, jicama, bell pepper, red cabbage, mango lime vinaigrette dressing 45 | 80

#### Caesar

Romaine lettuce tossed with our home-made Caesar dressing and croutons topped with parmesan cheese 40 | 70

#### Caprese salad

Fresh mozzarella cheese, tomato, basil, red onions, prosciutto, balsamic vinegar dressing 45 | 80

Chicken 15/20      Tuna 20/30

### KIDS

#### Chicken tenders

Panko crusted chicken breast strips 45 | 75

### MAIN COURSE

HALF PAN/ FULL PAN

#### Fricassée de Poulet

Oven Roasted chicken breast, pearl onions, mushrooms and light cream lemon white wine sauce 55 | 110

#### Poulet au Blanc

Oven roasted chicken breast on a garlic white wine sauce 55 | 110

#### Poulet a la Francese

Egg Battered Chicken Breast served with capers, and lemon white wine garlic sauce 55 | 110

#### Poulet Cordon Blue

Breadcrumb crusted chicken Breast stuffed with ham and cheese served with light mustard cream sauce 60 | 115

#### Beef Bourginon

Diced short rib, mushrooms, carrots and pearl onions served with parmesan bordelaise sauce. 75 | 140

#### Médallions de porc

Pork medallions wrapped with prosciutto, asparagus, pommes Landaise & herb lemon sauce 75 | 140

### PÂTES (PASTA)

#### Pasta Primavera

served with veggies and marinara sauce 55 | 100

#### Pâtes au Poulet

Fettuccine pasta, chicken, peas, white wine garlic & Provençale herbs 55 | 100

#### French Pistou

Fettuccine pasta with rabbit sausage, roasted peppers, pistou sauce 55 | 100

#### Carbonara Crème Fraîche

spaghetti, pancetta, prosciutto, peas cream herbs sauce 55 | 100

#### Pick your pasta and sauce

Bow-Tie	Rigatoni
Penne	Fettuccine
	Spaghetti
Marinara	50   90
Butter	50   90
Arrabiata (Spicy)	50   90
Light vodka cream	55   100
Mornay	55   100

To place your order please call (630) 357-1005

Delivery charge \$50

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Butter	50   90
Arrabiata (Spicy)	50   90
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Mornay	55   100

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# LATIN AMERICAN TAPAS IN NAPERVILLE



2835 Showplace Dr. #103  
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**FREE** TACO or EMPANADA

MINIMUM \$15 purchase before taxes. Upgrade coffee to a latte or cappuccino for \$2.00 after minimum met. No refills. Pastries based on availability please ask server for options.

Restrictions apply. Limit 1 coupon per table not separate checks. No extreme couponing. DINE IN ONLY. Not valid on special events or holidays. Not valid towards deposits on parties, gratuity or gift cards. No cash value. Not valid on alcohol. (Expires 1/31/2023) Hurry!!!

**\$5 OFF** or **\$10 OFF**  
Brunch/Lunch Dinner

Restrictions apply. Limit 1 coupon per table. No extreme couponing. DINE IN ONLY. Not valid on SPECIALS like TACO TUESDAY & EMPANADA WEDNESDAY. Not valid towards deposits, private events, gratuity, taxes or gift cards. No cash value. Discount applies BEFORE TAXES and not on ALCOHOL. **\$5.00 off on minimum purchase of \$35.00 and \$10.00 off on minimum purchase of \$75.00. (Expires 3/31/2023)**

**15% OFF** Total Bill (Before taxes and gratuity)

Restrictions apply. Limit 1 coupon per table. No extreme couponing. DINE IN ONLY. Not valid on special events or holidays. Not valid towards deposits on parties, gratuity or gift cards. No cash value. No alcohol (Expires 3/31/2023)

**WE ARE  
HIRING**

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**TUESDAY**  
\$3 Tacos & \$6 Margaritas

**WEDNESDAY**  
\$3 Empanadas &  
\$3 Draft Beer

**THURSDAY**  
\$20 Sangria Pitcher &  
All you can eat bites  
(menu coming soon)

**\*Weekend Brunch \* Dinner \* Catering & Private Events\***



## ENTRADAS

HALF PAN/ FULL PAN

### Papas Ajillo

Diced Potatoes, garlic aioli, red onions  
hard-boiled egg 17.95 per LB

### Hongos

Mushrooms stuffed with chorizo  
garlic 33.95 per Docen

### Datiles Envueltos

Dates wrapped with Bacon beurre  
blanc guajillo sauce 21.95 per Docen

### Empanadas de Carne

Ground beef, bell peppers, red onions  
stuffed turnovers served corn salad  
45 | 75

### Albondigas

Meat balls stuffed with hard-boiled  
egg, rice, tomatillo-morita sauce

### Pinchos de Carne

Beef tips, bell peppers, onions ajus  
demi glaze

### Empanadas de Pollo

Chicken, bell peppers, red onions,  
stuffed turnovers served with corn  
salad

### Pinchos de Pollo

Chicken, bell peppers, onions, pesto  
sauce

### Nachos Cargados

Nachos, black beans, tomato, corn,  
sour cream, sharp cheddar cheese,  
chihuahua cheese, avocado, scallions,  
jalapeño peppers

### Pinchos de Pollo

Chicken, bell peppers, onions, pesto  
sauce

## FAJITAS

HALF PAN/ FULL PAN

### Fajitas

Fresh mozzarella cheese, tomato,  
basil, red onions, prosciutto,  
balsamic vinegar dressing 45 | 80

## SOPAS/ENSALADAS

HALF PAN/ FULL PAN

### La Mixta

Mix greens, tomatoes, reddish, red  
onions, carrots, shallot Dijon  
vinaigrette 35 | 60

### Ensalada Katrina

Mix greens, red apples, blue cheese,  
caramelized walnuts, carrots sweet  
basil dressing 40 | 70

### Ensalada Cesar

Grilled Romaine lettuce served with  
tequila caesar dressing topped with  
parmesan cheese and garlic crostini  
35 | 60

### Ensalada de Nopales

Cactus, tomatoes, red onions,  
cilantro, queso fresco 35 | 60

### Caesar

Romaine lettuce tossed with our  
home-made Caesar dressing and  
croutons topped with parmesan  
cheese 40 | 70

Chicken 15/20 Tuna 20/30

## ACOMPAÑANTES

Yuca Fries 30 | 50

Steamed Broccoli 30 | 50

Steamed Green Beans 40 | 70

*make them almandine for 10 | 15*

Garlic Spinach Mashed Potatoes 40 | 70

Country Fried Potatoes 30 | 50

Grilled Asparagus 50 | 80

Sauteed Garlic Spinach 40 | 70

Garlic Mashed Potatoes 40 | 70

Soft Polenta 30 | 50

## PLATILLOS FUERTES

HALF PAN/ FULL PAN

### Milanesa Napolitana

Breaded thin-sliced steak served with  
tomato sauce, ham, chihuahua cheese,  
sweet potato fries

### Ropa Vieja

Sheered beef, tossed with bell  
peppers, onions, olives, tomato sauce  
served with white rice and black  
beans

### Pollo Argentino

Oven Roasted chicken breast served  
with roasted peppers, sausage, potato  
wedges and light tomato oregano  
garlic white wine sauce

### Gnocchi Katrin.

Potato Dumplings tossed with peas,  
carrots, ground beef and tomato 60 |  
110

### Pasta Poblana

Fettuccini pasta served with house  
seasoning chicken and roasted poblano  
pepper light cream sauce

## TOSTADAS

### Salpicon

Sheered meat, avocado, red onions,  
lettuce, tomato, oregano vinegar olive  
oil

### Tinga

Sheered meat, onions, chipotle sauce

## PASTAS

### Pasta Primavera

served with veggies and marinara  
sauce 55 | 100

### Carbonara Crème Fraïche

spaghetti, pancetta, prosciutto, peas  
cream herbs sauce 55 | 100

### Pick your pasta and sauce

Bow-Tie	Fettuccine	Rigatoni
Penne		Spaghetti

Marinara 50 | 90

Butter 50 | 90

Arrabiata (Spicy) 50 | 90

Light vodka cream 55 | 100

Mornay 55 | 100

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**KATRINA**  
LATIN BITES & BAR

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