



For your special occasion, *Bistro Campagne* offers a seasonally changing menu of classic bistro fare that is based on the best products from local organic farmers. From our beginning in the summer of 2002, *Bistro Campagne* has been committed to providing our guests with local, organic, and sustainable cuisine, truly bringing the farm and field fresh to your table.

Our private event setting is a charming blend of prairie-inspired décor with a lively Gallic spirit. "The Cottage", which seats up to 48 guests, embodies a sense of welcome, ease, and fun conversation.

Our dining packages have been designed to make the planning of your event as flexible as you need and offer a variety of price points and menu formats. The following pages contain sample party menus based on our current daily menu offerings. Keep in mind that these are just examples and we will happily work with you to design a menu suited to your specific needs that can be as simple or elaborate as you see fit.

*(Menu pricing and items subject to change due to market price or availability of specific items chosen for your menu)*

Please do not hesitate to contact us if you have any further questions or need assistance planning your event in any way!

Sincerely,  
Lindsay Jane  
Event Planner  
lindsayjevents@gmail.com  
773.271.6100 (restaurant)

## **Dinner (3 course)** **(\$60 per person)**

### **First Course**

*select 2 options from below*

**Soupe à l'Oignon Gratinée** - French onion soup

**Salade Maison** - Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette

**Salade Lyonnaise** - Frisee, Bryant Family Farms poached egg, red onion, fingerling potatoes, crispy pork belly, crostini, bacon-sherry Dijonaise

**Salade de Betterave** - Roasted beets, red onion, radish, Belgian endive, goat cheese croquette, red wine vinaigrette, hazel-walnut relish

**Polenta** - Butternut squash, caramelized pearl onion, Comte, poached egg, brown butter, sage

**Escargots au Beurre d'Ail** - Snails in garlic-Pernod butter

**Steak Tartare** - Meyer Natural beef tartare, caper berries, quail egg, tarragon-anchovy Dijon

**Moules à la Bière** - Prince Edward Island mussels, white wine, cream, curry, shallots, charred lime

### **Entrée Course**

*select 3 options from below*

**Saumon** - Pan seared Faroe Island salmon, beluga lentils, spinach, goat cheese, orange-vanilla beurre blanc

**Vol-au-Vent aux Champignons** - Puff pastry filled with field mushrooms, caramelized pearl onions, spinach, celery root puree, shaved fresh truffles, tarragon

**Poulet Rôti Forestière** - Naturally raised roasted chicken, wild mushroom ragout, and onion frites

**Coq Au Vin** - Game hen, baby carrots, caramelized pearl onions, bacon lardon, herb pommes puree, cabernet-thyme reduction

**Cassoulet** - Rohan duck confit, house-made Toulouse sausage, bacon lardon, white beans, baby carrots, herbed bread crumbs

**Steak Frites** - Sustainably raised Hanger Steak, bordelaise sauce, maître d'hôtel butter, pommes frites

**Bistro Burger** - Black Earth Farms beef, shallot marmalade, St. André cheese, oignon frites

### **Dessert Course**

*select 2 options from below*

**Crème Brûlée** - Chilled vanilla custard with a caramelized top

**°Tarte au Citron** - Lemon tart with seasonal fruit & crème Chantilly

**Pain Perdu aux Figs** - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

**Pot-de-Crème au Chocolat** - Dense milk chocolate pudding with feuilletine and crème Chantilly

**Profiteroles** - Organic chocolate sauce, vanilla bean ice cream

*°not available for parties over 24 guests*

## **Dinner (4 course)** **(\$75 per person)**

### **First Course**

*select 2 options from below*

**Soupe à l'Oignon Gratinée** - French onion soup

**Salade Maison** - Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette

**Salade Lyonnaise** - Frisee, Bryant Family Farms poached egg, red onion, fingerling potatoes, crispy pork belly, crostini, bacon-sherry Dijonaise

**Salade de Betterave** - Roasted beets, red onion, radish, Belgian endive, goat cheese croquette, red wine vinaigrette, hazel-walnut relish

### **Second Course**

*select 2 options from below*

**Polenta** - Butternut squash, caramelized pearl onion, Comte, poached egg, brown butter, sage

**Steak Tartare** - Meyer Natural beef tartare, caper berries, quail egg, tarragon-anchovy Dijon

**Chicken Liver Mousse** - Fruit aspic, house pickles, country bread, beet moutarde

**Escargots au Beurre d'Ail** - Snails in garlic-Pernod butter

**Moules à la Bière** - Prince Edward Island mussels, white wine, cream, curry, shallots, charred lime

### **Entrée Course**

*select 3 options from below*

**Saumon** - Pan seared Faroe Island salmon, beluga lentils, spinach, goat cheese, orange-vanilla beurre blanc

**Vol-au-Vent aux Champignons** - Puff pastry filled with field mushrooms, caramelized pearl onions, spinach, celery root puree, shaved fresh truffles, tarragon

**Poulet Rôti Forestière** - Naturally raised roasted chicken, wild mushroom ragout, and onion frites

**Coq Au Vin** - Game hen, baby carrots, caramelized pearl onions, bacon lardon, herb pommes puree, cabernet-thyme reduction

**Cassoulet** - Rohan duck confit, house-made Toulouse sausage, bacon lardon, white beans, baby carrots, herbed bread crumbs

**Steak Frites** - Sustainably raised Hanger Steak, bordelaise sauce, maître d'hôtel butter, pommes frites

**Bistro Burger** - Black Earth Farms beef, shallot marmalade, St. André cheese, oignon frites

### **Dessert Course**

*select 2 options from below*

**Crème Brûlée** - Chilled vanilla custard with a caramelized top

**Tarte au Citron** - Lemon tart with seasonal fruit & crème Chantilly

**Pain Perdu aux Figs** - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

**Pot-de-Crème au Chocolat** - Dense milk chocolate pudding with feuilletine and crème Chantilly

**Profiteroles** - Organic chocolate sauce, vanilla bean ice cream

*°not available for parties over 24 guests*

## **Dinner (5 course)**

**(\$90 per person)**

### **First Course**

*select 2 options from below*

**Soupe à l'Oignon Gratinée** - French onion soup

**Salade Maison** - Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette

**Salade Lyonnaise** - Frisee, Bryant Family Farms poached egg, red onion, fingerling potatoes, crispy pork belly, crostini, bacon-sherry Dijonaise

**Salade de Betterave** - Roasted beets, red onion, radish, Belgian endive, goat cheese croquette, red wine vinaigrette, hazel-walnut relish

### **Second Course**

*select 2 options from below*

**Polenta** - Butternut squash, caramelized pearl onion, Comte, poached egg, brown butter, sage

**Steak Tartare** - Meyer Natural beef tartare, caper berries, quail egg, tarragon-anchovy Dijon

**Chicken Liver Mousse** - Fruit aspic, house pickles, country bread, beet moutarde

**Escargots au Beurre d'Ail** - Snails in garlic-Pernod butter

**Moules à la Bière** - Prince Edward Island mussels, white wine, cream, curry, shallots, charred lime

### **Entrée Course**

*select 3 options from below*

**Saumon** - Pan seared Faroe Island salmon, beluga lentils, spinach, goat cheese, orange-vanilla beurre blanc

**Vol-au-Vent aux Champignons** - Puff pastry filled with field mushrooms, caramelized pearl onions, spinach, celery root puree, shaved fresh truffles, tarragon

**Poulet Rôti Forestière** - Naturally raised roasted chicken, wild mushroom ragout, and onion frites

**Coq Au Vin** - Game hen, baby carrots, caramelized pearl onions, bacon lardon, herb pommes puree, cabernet-thyme reduction

**Cassoulet** - Rohan duck confit, house-made Toulouse sausage, bacon lardon, white beans, baby carrots, herbed bread crumbs

**Steak Frites** - Sustainably raised Hanger Steak, bordelaise sauce, maître d'hôtel butter, pommes frites

**Bistro Burger** - Black Earth Farms beef, shallot marmalade, St. André cheese, oignon frites

### **Cheese Course**

*Selection of artisan cheeses*

### **Dessert Course**

*select 2 options from below*

**Crème Brûlée** - Chilled vanilla custard with a caramelized top

° **Tarte au Citron** - Lemon tart with seasonal fruit & crème Chantilly

**Pain Perdu aux Figs** - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

**Pot-de-Crème au Chocolat** - Dense milk chocolate pudding with feuilletine and crème Chantilly

**Profiteroles** - Organic chocolate sauce, vanilla bean ice cream

## **Lunch (Sample 1)\***

**(\$40 per person)**

*\*available Mon-Sat afternoon*

### **First Course**

*select 2 options from below*

**Soupe à l'Oignon Gratinée** - French onion soup

**Salade Maison** - Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette

**Salade Lyonnaise** - Frisee, Bryant Family Farms poached egg, red onion, fingerling potatoes, crispy pork belly, crostini, bacon-sherry Dijonaise

**Salade de Betterave** - Roasted beets, red onion, radish, Belgian endive, goat cheese croquette, red wine vinaigrette, hazel-walnut relish

### **Second Course**

*select 3 options from below*

**Croque Monsieur** - French ham & Gruyère cheese with pommes frites

**Croque Madame** - French ham, Gruyère cheese & Bryant Family Farms egg, pommes frites

**Bistro Burger** - Black Earth Farms beef, shallot marmalade, & St. André cheese w/ oignon frites

**Gratin de Macaroni** - macaroni gratin with Gruyère & Emmental cheeses

### **Dessert Course**

*select 2 options from below*

**Crème Brûlée** - Chilled vanilla custard with a caramelized top

° **Tarte au Citron** - Lemon tart with seasonal fruit & crème Chantilly

**Pain Perdu aux Figs** - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

**Pot-de-Crème au Chocolat** - Dense milk chocolate pudding with feuilletine and crème Chantilly

**Profiteroles** - Organic chocolate sauce, vanilla bean ice cream

*°not available for parties over 24 guests*

## Lunch (Sample 2)\*

(\$55 per person)

*\*available Mon-Sat afternoon*

**Soupe à l'Oignon Gratinée** - French onion soup

**Salade Maison** - Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette

**Salade Lyonnaise** - Frisee, Bryant Family Farms poached egg, red onion, fingerling potatoes, crispy pork belly, crostini, bacon-sherry Dijonaise

**Salade de Betterave** - Roasted beets, red onion, radish, Belgian endive, goat cheese croquette, red wine vinaigrette, hazel-walnut relish

### Entrée Course

*select 3 options from below*

**Truite** - Rushing Waters trout, smoked trout risotto, baby spinach salad, brown butter almond sauce, red sorrel

**Saumon** - Faroe Island Salmon, Klug Farms asparagus, maitake mushroom and leek fricassee, ginger-marsala nage, purple fingerling potato chips, chervil

**Ratatouille Gratin** - House made crozet, comte, farmer's cheese, slow roasted tomato Albufera sauce, pickled carrot, micro arugula

**Poulet Rôti Forestière** - Naturally raised roasted chicken, wild mushroom ragout, and onion frites

**Côte de Porc** - Heritage Farms Berkshire pork chop, whipped Yukon gold-crème fraiche mashed potatoes, cabbage wilted in smoked ham hocks, smoked maple syrup

**Steak Frites** - Sustainably raised Hanger Steak, bordelaise sauce, maître d'hôtel butter, pommes frites

**Bistro Burger** - Black Earth Farms beef, shallot marmalade, St. André cheese, onion frites

### Dessert Course

*select 2 options from below*

**Crème Brûlée** - Chilled vanilla custard with a caramelized top

**Tarte au Citron** - Lemon tart with seasonal fruit & crème Chantilly

**Pain Perdu aux Figues** - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

**Pot-de-Crème au Chocolat** - Dense milk chocolate pudding with feuilletine and crème Chantilly

**Profiteroles** - Organic chocolate sauce, vanilla bean ice cream

*°not available for parties over 24 guests*

## **Brunch (Sample 1)\***

**(\$30 per person)**

*\*available Saturday & Sunday*

### **First Course**

*select 2 options from below*

**Gratin de Macaroni** - Macaroni gratin with Gruyère & Emmental

**Pain Perdu** - Brioche French toast with almond frangipane,

*Mick Klug Farms blueberry - lavender compote, & honey oat granola*

**Petit Steak aux Œufs** - 5oz Meyer hanger steak, Bordelaise sauce, fried or poached  
*Bryant Family Farms eggs, & potato hash*

**Bistro Benedict** - Poached Bryant Family Farms eggs, choice of ham or spinach,  
*homemade biscuit, Hollandaise & potato hash*

### **Sides**

*select 2 - 3 options from below*

**Pommes Frites**

**Rabbit-Ginger Sausage**

**Nueske's Applewood Smoked Bacon**

**Fruits Frais** - selection of seasonal fresh fruit

**Biscuit** - House made buttermilk biscuit & Mick Klug Farm fruit preserves

### **Dessert Course**

*select 2 options from below*

**Crème Brûlée** - Chilled vanilla custard with a caramelized top

° **Tarte au Citron** - Lemon tart with seasonal fruit & crème Chantilly

**Pain Perdu aux Figs** - House-made brioche bread pudding, figs, brown butter with  
*caramel sauce & vanilla ice cream*

**Pot-de-Crème au Chocolat** - Dense milk chocolate pudding with feuilletine and crème  
*Chantilly*

**Profiteroles** - Organic chocolate sauce, vanilla bean ice cream

*°not available for parties over 24 guests*

## **Brunch (Sample 2)\***

**(\$38 per person)**

*\*available Saturday & Sunday*

### **First Course**

*select 2 options from below*

**Soupe à l'Oignon Gratinée** - French onion soup

**Salade Maison** - Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette

**Salade Lyonnaise** - Frisee, Bryant Family Farms poached egg, red onion, fingerling potatoes, crispy pork belly, crostini, bacon-sherry Dijonaise

**Salade de Betterave** - Roasted beets, red onion, radish, Belgian endive, goat cheese croquette, red wine vinaigrette, hazel-walnut relish

### **Second Course**

*select 3 options from below*

**Gratin de Macaroni** - Macaroni gratin with Gruyère & Emmental

**Pain Perdu** - Brioche French toast with almond frangipane, Mick Klug Farms blueberry - lavender compote, & honey oat granola

**Petit Steak aux Œufs** - 5oz Meyer hanger steak, Bordelaise sauce, fried or poached Bryant Family Farms eggs, & potato hash

**Bistro Benedict** - Poached Bryant Family Farms eggs, choice of ham or spinach, home made biscuit, Hollandaise & potato hash

**Bistro Burger** - Meyer natural beef, shallot marmalade, St. André cheese, oignon frites

### **Dessert Course**

*select 2 options from below*

**Crème Brûlée** - Chilled vanilla custard with a caramelized top

° **Tarte au Citron** - Lemon tart with seasonal fruit & crème Chantilly

**Pain Perdu aux Figs** - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

**Pot-de-Crème au Chocolat** - Dense milk chocolate pudding with feuilletine and crème Chantilly

**Profiteroles** - Organic chocolate sauce, vanilla bean ice cream

*°not available for parties over 24 guests*



## **Hors D' Oeuvres**

*Passed hors d' oeuvres can be added to any menu or cocktail party. Each menu item is priced per person. Each guest can expect to receive 3-4 of each item selected.*

### **Crab & Artichoke Fondue**

*Baked on Brioche toast, seasonal garnish- \$7 per person*

### **Mushroom Conserva (V)**

*Cucumber cup, black truffle salt - \$7 per person*

### **Escargot Baked en Brioche**

*Fine herb-pernod butter, micro arugula - \$8 per person*

### **Beef Tartare Crostini**

*Capers, cornichons, boquerones anchovy- \$8 per person*

### **Crispy Shrimp Dijon Skewer**

*With fine herbs and garlic - \$9 per person*

### **Steak Frites Skewers**

*Hanger steak, shoestring potatoes, house bordelaise,  
Maître d 'hôtel butter - \$9 per person*

## **Sides**

*(sides can be added to any menu for an additional charge and are served family style)*

**Choux de Bruxelles** - Brussels sprouts, bacon lardon, herbs, white wine,  
black garlic aioli

**Gratin de Chou-fluer** - Rainbow cauliflower, Gruyere, quinoa, herb bread crumbs

**Purée de Pommes de Terre** - Potato puree, herbs, Gruyere

**Champignons** - Sautéed woodland mushrooms, meyer lemon butter, thyme,  
truffle sea salt, cognac

**Gratin de Macaroni** - Macaroni gratin, Gruyère & Emmental

**Pommes Frites Terre** - French fries, herbs, aioli

**Oignon Frites Terre** - Fried onions, herbs, paprika aioli

## **Kid's Items**

**Croque Monsieur** - *French ham & Gruyère cheese with pommes frites*

**Bistro Burger** - *Black Earth Farms beef, shallot marmalade, & St. André cheese*

**Gratin de Macaroni** - *macaroni gratin with Gruyère & Emmental cheeses*

## **Beverage / Wine / Cocktails**

Bottles of wine are billed per consumption and generally range from \$46 to \$90 per bottle in price. Average number of bottles needed for a party is usually 1 bottle per 2 to 3 guests. You may always set a limit on consumption if necessary. We can always bring in higher end wines for your event as well. Most groups will choose a white and a red and sometimes a sparkling wine for cocktail receptions. We will be happy to work with you to design a wine program to fit your needs in any way.

Non-alcoholic beverages and cocktails are priced per consumption although beverage packages can be purchased for cocktail parties if desired. You may certainly choose to not offer cocktails and only offer wine.