



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) **(\$65 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 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

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

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

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

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

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

First Course

Soupe à l'Oignon Gratinée - French onion soup

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

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

Pork Belly - Butternut squash puree, cauliflower, caramelized apples, pumpkin seeds, cider-sage emulsion, crispy pork skin

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

Moules à la Bière - Prince Edward Island mussels, white wine, shallots, garlic, parsley, tarragon, grilled lemon, crostini

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

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

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

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

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

Pork Belly - Butternut squash puree, cauliflower, caramelized apples, pumpkin seeds, cider-sage emulsion, crispy pork skin

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

Moules à la Bière - Prince Edward Island mussels, white wine, shallots, garlic, parsley, tarragon, grilled lemon, crostini

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

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

Filet Mignon - Pommes Dauphinoise, Brussel sprouts, pearl onions, bacon lardon, herb-butter crust, rosemary-cabernet reduction

Cheese Course

Baked Brie - Fig jam, pickled apples, hazelnuts, port wine reduction

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

Lunch (Sample 1)*

(\$40 per person)

**available Mon-Sat afternoon*

First Course

Soupe – choice of 1 - Mushroom, Butternut Squash, Parsnip, or Cauliflower

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

Second Course

select 3 options from below

Bistro Burger - Meyer Natural beef, shallot marmalade, bacon, house pickles, Gruyère sauce, pommes frites

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

Croque Madame - House ham, Gruyère cheese, sunnyside egg, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

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

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

Entrée Course

select 3 options from below

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

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

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

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 - Meyer Natural beef, shallot marmalade, bacon, house pickles, Gruyère sauce, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

Brunch (Sample 1)*

(\$28 per person)

**available Saturday & Sunday*

First Course

select 3 options from below

Quiche Lorraine - House ham, spinach, Gruyère cheese, bacon lardons, artisanal salad

Pain Perdu - Brioche French toast, Meyer lemon curd, blueberry - lavender compote, pistachio streusel, mint Chantilly

Croissant Sandwich - Avocado, radish, pickled red onion, arugula, sunnyside egg, Hollandaise, artisanal salad

Croque Madame - House ham, Gruyère cheese, sunnyside egg, pommes frites

Bistro Burger - Meyer Natural beef, shallot marmalade, bacon, house pickles, Gruyère sauce, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

Brunch (Sample 2)*

(\$32 per person)

**available Saturday & Sunday*

First Course

Soupe – choice of 1 - Mushroom, Butternut Squash, Parsnip, or Cauliflower

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

Second Course

select 3 options from below

Quiche Lorraine - House ham, spinach, Gruyère cheese, bacon lardons, artisanal salad

Pain Perdu - Brioche French toast, Meyer lemon curd, blueberry - lavender compote, pistachio streusel, mint Chantilly

Tartine au Champignon – Forrest mushroom, rustic bread, parsnip puree, spinach, pickled red onion, radish, poached egg

Croque Madame - House ham, Gruyère cheese, sunnyside egg, pommes frites

Petit Steak aux Œufs -5oz Meyer hanger steak, Bordelaise sauce, sunnyside egg, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

Brunch (Sample 3)*

(\$38 per person)

**available Saturday & Sunday*

First Course

select 2 options from below

Soupe à l'Oignon Gratinée - French onion soup

Soupe – choice of 1 - Mushroom, Butternut Squash, Parsnip, or Cauliflower

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

Quiche Lorraine - House ham, spinach, Gruyère cheese, bacon lardons, artisanal salad

Pain Perdu - Brioche French toast, Meyer lemon curd, blueberry - lavender compote, pistachio streusel, mint Chantilly

Tartine au Champignon – Forrest mushroom, rustic bread, parsnip puree, spinach, pickled red onion, radish, poached egg

Croque Madame - House ham, Gruyère cheese, sunnyside egg, pommes frites

Petit Steak aux Œufs - 5oz Meyer hanger steak, Bordelaise sauce, sunnyside egg, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

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

Profiteroles - Organic chocolate sauce, vanilla bean ice cream

Hors D' Oeuvres

*Passed hors d' oeuvres can be added to any menu or cocktail party.
Each menu item is priced per person.*

SHRIMP (SKEWER)

SHREDDED PHYLLO, ESPELETTE AIOLI, RADISH - \$9

SMOKED SALMON

CUCUMBER, RED ONION, CHIVES, CREAM FRIACHE, BROICHE - \$8

BAY SCALLOP (SPOON)

BACON, BLOOD ORANGE, TARRAGON, PARSNIP PUREE - \$9

AVOCADO

RADISH, RED ONION, BLOOD ORANGE, AGED BALSAMIC, CROSTINI - \$7

BRIE

APPLE, SORREL, FIG MARMALADE, PORT REDUCTION, BROICHE - \$7

POTATO CROQUETTE (SKEWER)

BLACK TRUFFLES, CHIVES, BLUE CHEESE - \$7

BEET TARTARE (SPOON)

RADISH, GOAT CHEESE, SORREL, HAZELNUT RELISH - \$7

DUCK CONFIT

GOAT CHEESE, SHALLOT MARMALADE, PICKLED MUSTARD SEEDS, CROSTINI - \$9

STEAK TARTARE

ARUGULA, RED ONION, CAPERS, COMTE, HORSERADISH AIOLI, BROICHE - \$8

COUNTRY PATE

DIJON, CORNICHON, PICKLED RED ONION, CRISPY PARSLEY, CROSTINI - \$7

PORK BELLY (SPOON)

BUTTERNUT SQUASH, APPLE MARALADE, BACON BITS, SAGE - \$8

PORK BELLY RILLETTE

SHALLOT MARMALADE, PICKLED MUSTARD SEEDS, CROSTINI - \$8

CHEESE AND CHARICUTIER

*ASSORTED CHEESE AND HOUSE PATES, SALAMI, MOUSSES
FRUITS, MUSTARD, JAM, HONEY - \$15*

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

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.