



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)** **(\$55 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** - Baby Carrots, Spring Radish, Dill, Pistachio, Comte, Horseradish Crème Fraiche

**Croquettes** - Potato croquette, smoked trout, fava, radish, dill, smoked trout caviar, crème fraiche

**Steak Tartare** - Fried 6 Minute Egg, Shaved Asparagus, Shaved Radish, Dill Crème Fraiche, Ramp Vinaigrette

### **Entrée Course**

*select 3 options from below*

**Saumon** - Fennel, Baby Carrots, Lyonnaise Potatoes, Salmon Roe, Sorrel Cream

**Provençal White Beans** - Morel Mushrooms, Spring Onions, Leeks, Broccoli Rabe, Flor D'Esqueva, Charred Lemon, Green Garlic Nage

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

**Duck Confit** - Cherry Duck Sausage, Asparagus, Fennel, Ramps, Pickled Rhubarb, Duck Au Jus

**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)** **(\$70 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*

**Croquettes** - Potato croquette, smoked trout, fava, radish, dill, smoked trout caviar, crème fraîche

**Steak Tartare** - Fried 6 Minute Egg, Shaved Asparagus, Shaved Radish, Dill Crème Fraiche, Ramp Vinaigrette

**Pork Belly** - English Pea Puree, Snap Peas, Lardons, Radish, Pea Shoots, Crispy Skin, Sherry Dijon Reduction

**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** - Fennel, Baby Carrots, Lyonnaise Potatoes, Salmon Roe, Sorrel Cream

**Provençal White Beans** - Morel Mushrooms, Spring Onions, Leeks, Broccoli Rabe, Flor D'Esqueva, Charred Lemon, Green Garlic Nage

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

**Duck Confit** - Cherry Duck Sausage, Asparagus, Fennel, Ramps, Pickled Rhubarb, Duck Au Jus

**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)**

**(\$85 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*

**Croquettes** - *Potato croquette, smoked trout, fava, radish, dill, smoked trout caviar, crème fraîche*

**Steak Tartare** - *Fried 6 Minute Egg, Shaved Asparagus, Shaved Radish, Dill Crème Fraiche, Ramp Vinaigrette*

**Pork Belly** - *English Pea Puree, Snap Peas, Lardons, Radish, Pea Shoots, Crispy Skin, Sherry Dijon Reduction*

**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** - *Fennel, Baby Carrots, Lyonnaise Potatoes, Salmon Roe, Sorrel Cream*

**Provençal White Beans** - *Morel Mushrooms, Spring Onions, Leeks, Broccoli Rabe, Flor D'Esqueva, Charred Lemon, Green Garlic Nage*

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

**Duck Confit**- *Cherry Duck Sausage, Asparagus, Fennel, Ramps, Pickled Rhubarb, Duck Au Jus*

**Beef Tenderloin** - *Potato Duchess, Asparagus, Ramps, Cepe, Madeira Demi*

### **Cheese Course**

**Fromage** - *Three artisan-made cheeses, seasonal condiments*

### **Dessert Course**

*select 2 options from below*

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

**Pain Perdu aux Figues** - *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

**Provençal White Beans** - Morel Mushrooms, Spring Onions, Leeks, Broccoli Rabe, Flor D' Esqueva, Charred Lemon, Green Garlic Nage

**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*

### **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** Baby Carrots, Spring Radish, Dill, Pistachio, Comte, Horseradish Crème Fraîche

**Asparagus and Artichoke Salad** - Butter Lettuce, Radish, Mint, Goat Cheese, Quinoa, Lemon Garlic Scape Vinaigrette

**Steak Tartare** - Fried 6 Minute Egg, Shaved Asparagus, Shaved Radish, Dill Crème Fraîche, Ramp Vinaigrette

### **Entrée Course**

*select 3 options from below*

**Saumon** - Fennel, Baby Carrots, Lyonnaise Potatoes, Salmon Roe, Sorrel Cream

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

**Provençal White Beans** - Morel Mushrooms, Spring Onions, Leeks, Broccoli Rabe, Flor D'Esqueva, Charred Lemon, Green Garlic Nage

**Duck Confit**- Cherry Duck Sausage, Asparagus, Fennel, Ramps, Pickled Rhubarb, Duck Au Jus

**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 de Betterave** - Baby Carrots, Spring Radish, Dill, Pistachio, Comte, Horseradish Crème Friache

**Asparagus and Artichoke Salad**

Butter Lettuce, Radish, Mint, Goat Cheese, Quinoa, Lemon Garlic Scape 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

## **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*

### **BEEF 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 MARMALADE, 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.