

Special Events at Bistro 27

Bistro Twenty-Seven has provided unmatched European cuisine to Richmond for the last three and a half years and the work of Chef Carlos has been highly acclaimed by Style Magazine and Richmond.com. Located in the historic Korman's Furniture building, Bistro Twenty-Seven offers hardwood floors, 20-foot ceilings, grand floor-to-ceiling windows and an exceptional view of Richmond's Art Row at Broad and Adams.

Give your guests an extraordinary experience exclusive to Richmond. Bistro Twenty-Seven is available for all of your special events, ranging from small cocktail parties to large dinner parties. We offer a unique setting to hold any type of gathering, whether it is a wedding reception, business dinner, office luncheon, or light fare and martinis after the First Friday Art Walk. Chef Carlos's base philosophy of providing the highest quality food for a reasonable price, presented with sophisticated yet friendly service, translates well to special event dining.

Chef Carlos has put this menu together as an easy-to-read outline in order to simplify the booking process. However if you have other ideas on menu items please ask: Chef Carlos is always happy to accommodate your needs.

We have rented the building out for parties as small as 20 and as large as 110. Our semi-private bar area is perfect for an after work cocktail party. Our window side dining is perfect for your dinner parties of up to 30peopl.

Please contact us so we can set up your event
Privatedining27@verizon.net
(804) 780-0086



Menu Selection 1 3 courses-\$34.95/ person

1st course choice of 1

Classic Caesar Salad
Spring Beets Salad
Mixed Micro Green Salad
Bistro Salad

2nd course choice of 3 (1 from each category)

Category 1

Capellini con Vegetali e Pomodoro
Chicken Piccata

Category 2

Grilled Portabella Topped with Spinach, Fontina Cheese and Sun Dried Tomato
Flounder Amandine
Salmon Topped with Capers and Red Peppers

Category 3

Veal Scaloppini with Shiitake and Portabella Mushrooms
Grilled Sirloin with a Red Wine and Mushroom Sauce
Pork Tenderloin Bosc Pears and Brandy Sauce
Roasted Pork Loin Wrapped in Bacon Served with Mushroom Madeira Sauce

3rd course choice of 2

Chocolate Tart
Italian Cheesecake
Tiramisu
Crème Caramel
Mixed Berries Served in a Chocolate Shell with Zabaglione



Menu Selection 2 4 courses-\$42.95/ person

1st course choice of 1

House Made Beef Ravioli
House Made Three Cheese Ravioli
House Made Fettuccini Marinara
Penne Pomodoro

2nd course choice of 1

Classic Caesar Salad
Spring Beets Salad
Mixed Micro Green Salad
Bistro Salad

3rd course choice of 3 (1 from each category)

Category 1

Chicken Cordon Bleu
Chicken Marsala

Category 2

Salmon with Crab Meat, Red Pepper and Beurre Blanc Sauce
Flounder with Baby Shrimp, Leeks and Capers

Category 3

Veal Scaloppini with Crab Meat and a Lemon Butter Sauce
Grilled Beef Tenderloin with a Pistachio and Gorgonzola Sauce
French Cut Pork Chop with Sun Dried Cranberries and Balsamic Vinegar

4th course choice of 2

Chocolate Tart
Italian Cheesecake
Tiramisu
Crème Caramel
Mixed Berries Served in a Chocolate Shell with Zabaglione



Menu Selection 3 4 courses-\$54.95/ person

1st course choice of 1

Shrimp Bisque

Cream of Asparagus topped with Crab Meat

Cannellini Beans with Pancetta and Pickled Onions

House Made Beef Ravioli

House Made Scallop and Crab Ravioli

2nd course choice of 1

Classic Caesar Salad

Spring Beets Salad

Mixed Micro Green Salad

Bistro Salad

3rd course choice of 3 (1 from each category)

Category 1

Roasted Quail with Stuffed Italian Sausage and Sun-dried Figs in a Sage Sauce

Roast Duck with a Strawberry Sauce

Category 2

Scallop and Crab Ravioli

Fish of the Day with Crabmeat, Yellow Peppers and Beurre Blanc Sauce

Category 3

8 oz Filet with a Black Truffle Marsala Sauce

Surf and Turf-Beef Tenderloin with Lobster Tail with Champagne Cream Sauce

Surf and Turf-Beef Tenderloin with Scallops with Champagne Cream Sauce

Full Rack of Lamb Roasted with Rosemary and Garlic Sauce

4th course choice of 2

Chocolate Tart

Italian Cheesecake

Tiramisu

Crème Caramel

Mixed Berries Served in a Chocolate Shell with Zabaglione

HORS D'OEUVRES

Jumbo Shrimp Cocktail- European Cocktail Sauce \$2.50 each

Mini Crab Cakes with Spicy Remoulade \$2.00 each (minimum order of 20)

Scallops Wrapped in Bacon over Red Lentils \$ 2.00 each

Calamari Fritti \$2.50 per person

Zucchini Fritti \$1.50 Per person

Crab Dip with Toasted Pita Chips \$2.50 per person (minimum of 30)

Chicken Satay \$1.50 each

Cheese, Fruit and Vegetable Tray \$12.50 per 10 people (minimum of 30)

Italian Sausage Wrapped in a Puffed Pastry \$2.00 Each

Choice of Bruschetta:

Fresh Tomato Basil \$1.50 per person

Red Pepper \$1.50 per person

Smoked Salmon and Sun Dried Tomato Relish \$2.00 Each

Zucchini and Mint \$1.50 per person

Portabella Mushroom \$1.50 per person