



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 Rich.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 all of your events, 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, and sophisticated yet friendly service, translates well to special event dining.

Chef Carlos has put together this menu 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 up to 30ppl.

Please contact me so we can set up your event

Ken Trabosh

804.780.0086 Bistro 27

804.432.0886 Cell



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

Capellini con Vegetali e Pomodoro
Chicken Piccata
Chicken Marsala
Flounder Amandine
Salmon Topped with Cappers and Red Peppers
Veal Scaloppini with Shitake and Portabella Mushrooms
Beef Tenderloin Medallions with Dijon Mustard and Green Pepper Corn Sauce
Pork Tenderloin Bosc Pears and Brandy Sauce
Grilled Portabella Topped with Spinach, Fontina Cheese and Sun Dried Tomato

3rd course choice of 2

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



Menu Selection 2 4 courses-\$42.95/ person

1st course choice of 1

Shrimp Bisque
Cream of Asparagus topped with Crab Meat
Cannellini Beans with Pancetta and Pickled Onions
Beef Ravioli
Scallops and Crab Ravioli
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

Chicken Cordon Bleu
Fish of the Day with Grilled Scallops, Yellow Peppers and Beurre Blanc Sauce
Salmon with Crab Meat, Red Pepper and Beurre Blanc Sauce
Flounder with Baby Shrimp, Leeks and Capers
Veal Scaloppini with Crab Meat and a Lemon Butter Sauce
Roasted Pork loin Wrapped in Bacon Served with Mushroom Madeira Sauce
Grilled Medallions of Beef with a Pistachio and Gorgonzola Sauce
Baby Rack of Lamb Herb and Garlic Crusted and a Whole Grain Mustard Cream Sauce

4th course choice of 2

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



Menu Selection 3 4 courses-\$49.95/ person

1st course choice of 1

Shrimp Bisque
Cream of Asparagus topped with Crab Meat
Cannellini Beans with Pancetta and Pickled Onions
Beef Ravioli
Scallops and Crab Ravioli
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

Roasted Quail with Stuffed Italian Sausage and Shiitake Mushroom in a Sage Sauce
Crab Stuffed Flounder with Beurre Blanc Sauce
8 oz Filet with a Black Truffle Marsala Sauce
Surf and Turf-Beef Tender Loin with Lobster Tail with Champagne Cream Sauce
Surf and Turf-Beef Tender Loin with Scallops with Champagne Cream Sauce
Full Rack of Lamb Roasted with Rosemary and Garlic 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
Strawberry Cake



HOR D'OEUVERS

Jumbo Shrimp Cocktail- European Cocktail Sauce \$2.50 each
Mini Crab Cakes with Spicy Remoulade \$2.00 each
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 (increments of 10)
Chicken Satay \$1.50 each
Cheese, Fruit and Vegetable Tray \$12.50 per 10 people
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