



Thank you for choosing ThirtySix Bistro to cater your upcoming event. From Large corporate events to small office gathering, receptions or any special occasion, ThirtySix Bistro will personalize your menu and provide you with our innovative, trendy, unparalleled service.

Our combined team of catering and event planning professionals will work in close partnership with you to customize your special day, providing the highest level of food quality and service to assure the success of your event.

Our philosophy is based on providing you with great food, great service and above all a worry free event that will not only meet, but also exceed your expectations. Our team is committed in providing service and menu flexibility so your event will be uniquely your own. We have on staff two of the most sought out Chefs in Anchorage to make your event perfect. Chef Eric DuBey and Chef Jeff LaKovski specialize in local Alaskan favorites with a special flair as well as the best pastries in town.

Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require unique services or special diet considerations, we will tailor our offerings to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please give us a call (907)222-5152 or (907)354-8791.

We look forward to serving you, and your guests,

**Eric DuBey
Restaurant Owner /Catering Manager**

**(907)222-5152
twochefsllc@live.com**



Banquet Facility

ThirtySix Bistro offers two private banquet rooms perfect for receptions, business meetings, luncheons, or any event that requires that special touch. Both rooms have wireless internet, podium with microphone, and screens for your convince.

Kenya- \$250

36' X 56'

Capacity: Reception 75-100

Conference-Classroom 45-50

Theater Style 85-100

Safari- \$150

28' X 28'

Capacity: Reception 40-60

Conference-Classroom 20-25

Theater Style 25-45

Breakfast

Good Morning Starter

\$7.95 per person



Fresh Baked Muffins and Danish

Kona Coffee

Selection of Hot Teas and Fresh Juices

Great Morning Starter

\$9.95 per person

Fresh Baked Muffins and Danish

Fresh Fruit Platter

Kona Coffee

Selection of Hot Teas and Fresh Juices

ThirtySix Bistro Breakfast Buffet

\$12.95 per person

Farm Fresh Scramble, Bacon, and Sausage

Potatoes O'Brian

Fresh Fruit Platter

Fresh Baked Biscuits and Honey

Kona Coffee

Selection of Hot Teas and Fresh Juice

Lunch Buffets

One entrée choice \$15.95per person

Two entrée choice \$17.95per person

Lunch buffet includes: Rosemary Vegetable Blend, Fresh Baked Artisan Bread Basket with butter, and Coffee Service

Lunch Salads choice of two



- ❖ **House Greens-** Cucumber, grape tomato, carrots, and croutons, served with two homemade dressings.
- ❖ **Cucumber and Ripe Tomato-** With a traditional herb and garlic vinaigrette.
- ❖ **Classic Caesar-** Crisp romaine lettuce, croutons, and parmesan tossed in a creamy Caesar dressing.
- ❖ **Sea Shell Pasta-** Juliann carrots and green onion.
- ❖ **Bleu Cheese Potato-** Red potatoes, pepper bacon, and creamy bleu cheese dressing.
- ❖ **Bistro Spinach-** Apples, dried fruit, goat cheese, candied walnuts, and a cider vinaigrette.
- ❖ **French Bean-** Toasted almonds, pepper bacon tossed in a sesame dressing.
- ❖ **Broccoli and Dried Cranberry -** Red onions and carrots tossed in a sweet and spicy dressing.

Lunch Entrees

- ❖ **Pan Seared Chicken Breast-** with sundried tomatoes and artichoke.
- ❖ **Sage and Sugar Glazed Pork Loin-** with a roasted apple demi-glace.
- ❖ **English Style Strip Loin-** Sliced thick with a mushroom demi-glace.
- ❖ **Herb Crusted Rockfish-** with a caper lemon cream sauce.
- ❖ **Chicken and Mushroom Penne Pasta-** with a roasted garlic Alfred sauce.
- ❖ **Grilled Vegetable Lasagna-** with a garlic cream and parmesan cheese.
- ❖ **New York Steak Tips-** with Portobello and pearl onions.
- ❖ **Island Style Chicken-** with a soy ginger glaze.
- ❖ **Beer Braised Sausage-** with spicy creoles mustard.
- ❖ **Stuffed Meatloaf-** with blue cheese and spicy tomato chutney.

Sides choice of one

- ❖ **Jasmine pilaf**
- ❖ **Garlic mashed potatoes**
- ❖ **Roasted red potatoes**

Add a Dessert Platter for \$2.00 per person, Fresh Baked Bite Sized Sweets from our Pastry Shop. Sit down plated events also available upon request.

Dinner Buffet

Two entrée choice	\$24.95
Three entrée choice	\$28.95

Dinner buffet includes: Rosemary Vegetable Blend, Fresh Baked Artisan Bread Basket with butter, and Coffee Service

Dinner Salads choice of three

- ❖ **House Greens-** Cucumber, grape tomato, carrots, and croutons, server with two homemade dressings.
- ❖ **Cucumber and Ripe Tomato-** With a traditional herb and garlic vinaigrette.



- ❖ **Classic Caesar** - Crisp romaine lettuce, croutons, and parmesan tossed in a creamy Caesar dressing.
- ❖ **Bleu Cheese Potato**- Red potatoes, pepper bacon, and creamy bleu cheese dressing.
- ❖ **Bistro Spinach**- Apples, dried fruit, goat cheese, candied walnuts, and a cider vinaigrette.
- ❖ **French bean**- Toasted almonds, pepper bacon tossed in a sesame dressing.
- ❖ **Broccoli and Dried Cranberry** - Red onions and carrots tossed in a sweet and spicy dressing.

Dinner Entrees

- ❖ **Pan Seared Chicken Breast**- with sundried tomatoes and artichoke.
- ❖ **Sage and Sugar Glazed Pork Loin**- with a roasted apple demi-glace
- ❖ **English Style Strip Loin**- Sliced thick with a mushroom demi-glace
- ❖ **Herb Crusted Rockfish**- with a caper lemon cream sauce.
- ❖ **Chicken and Mushroom Penne Pasta**- with a roasted garlic Alfred sauce.
- ❖ **Grilled Vegetable Lasagna**- with a garlic cream and parmesan cheese.
- ❖ **New York Steak Tips**- with Portobello and pearl onions.
- ❖ **Island Style Chicken**- with a soy ginger glaze.
- ❖ **Beer Braised Sausage**- with spicy creoles mustard.
- ❖ **Stuffed Meatloaf**- with blue cheese and spicy tomato chutney.

Sides choice of two

- ❖ ***Jasmine pilaf***
- ❖ ***Garlic mashed potatoes***
- ❖ ***Roasted red potatoes***

Add a Dessert Platter for \$3.00 per person. Fresh Baked Bite Sized Sweets from our Pastry Shop.

Wild Alaskan Salmon or Halibut add \$4.00 per person

Chef Carved Rock Salt Encrusted Prime Rib add \$5.00 per person

Sit down plated events available upon request.

Bistro Appetizers

\$3.00-\$5.00 per person per selection

- ❖ ***Chicken Satay with Lettuce wraps***
- ❖ ***Imported & Domestic Cheese's & Dried Fruit***
- ❖ ***The Best Chicken Wings***
- ❖ ***Smokes Salmon & Spinach Dip with Lovosh***
- ❖ ***BBQ Meat Balls***



- ❖ *Tender Calamari with Jalapeño Aioli sauce*
- ❖ *Fresh Vegetable Tray with House made Ranch Dip*
- ❖ *Fresh Seasonal Fruit Tray and Honey Yogurt Dip*
- ❖ *Braised Beef Tips with Mushroom Merlot Sauce*
- ❖ *Sliced Cured Meats and Sausage Mustard on the Side*
- ❖ *Chicken Quesadilla with Pico-De-Gallo*
- ❖ *Egg Rolls with two kinds of Sauce for dipping*
- ❖ *Tomato Tapenade & Blue Cheese Spread & Toasted Baguette*

Bistro Fresh Baked Desserts

\$2.00-\$5.00 per person per selection

- ❖ ***Bread pudding***
*Vanilla custard, Caramelized apples, sun dried fruit
Sothern comfort sauce, candied walnuts*
- ❖ ***Seasonal Fruit Crisp***
*Oven warmed fruit compote layered
With house made granola, vanilla ice
Cream and five spices*
- ❖ ***Molten Chocolate Cake***
*Dark chocolate cake filled with ganache
And ice cream*
- ❖ ***Matanuska valley Ice Cream***
- ❖ ***ThirtySix Bistro Pastry Platter***
Fresh Baked Bite Sized Sweets from our Pastry Shop

