



Catering

3325 Newport Blvd. Newport Beach, Ca. 92663
949-675 6990 / www.pescadoubistro.com

ENTREES

(Minimum of 20 people per selection)

served in large aluminum to go containers for pick up

price per person + 7.75% tax

For parties catered with service add 18% for prep. and delivery. Servers extra

All entrees include a salad : Mesclun greens with vinaigrette

Poultry

Coq au Vin 14.50

Chicken marinated in red wine, served in its natural juices with mushroom, carrots, peas, pearl onions and mashed potatoes.

Poulet a l'estragon 14.50

Braised chicken in white wine, chicken stock and fresh tarragon, mushroom, Dijon mustard and cream, mashed potatoes.

Poulet Provençal 14.50

Sautéed chicken in olive oil, garlic, plum tomatoes, zucchinis, eggplant and black olives, bow tie pasta.

Supreme de poulet au Miel 16.50

Braised boneless breast of chicken with sage, thyme, honey and chicken broth, roasted fennel and mashed potatoes

Supreme de poulet Florentine 16.50

Chicken breast stuffed with spinach leaves and Swiss cheese, slow baked in mushroom veloute sauce, mashed potatoes.

Canard a l'orange 17.50

Roasted breast of duck, orange-triple sec sauce, sauteed zucchinis and mashed potatoes

Bon Appetit

Meat

Boeuf Bourguignon 17.50

Braised beef stew in red wine, aromatic vegetables, carrots, mushroom, pearl onions and mashed potatoes

Boeuf braise aux petits legumes 17.50

Braised beef shank in white wine and stock, carrots, celery, onion, tomato and potatoes

Roti de boeuf au poivre 19.50

Roasted boneless beef rib loin, green peppercorn sauce, sauteed green beans and "au gratin" potatoes

Gigot d'agneau roti aux herbes 17.50

Roasted leg of lamb with herbs and garlic, vegetable ratatouille and mashed potatoes

Jarret d'agneau Nicoise 17.50

Braised lamb shank, fennel, bellpepper, nicoises olives, served with mashed potatoes

Carre d'agneau provencale 19.50

Roasted rack of lamb with herbs crust, thyme roasting juice, Rosted tomato and "au gratin" potatoes

Blanquette de veau a l'ancienne 16.50

braised veal stew in white stock, aromatic vegetables, pearl onions, mushrooms, served with white rice

Saute de veau Marengo 16.50

Braised veal in white wine, light brown stock, aromatic vegetables, fresh tarragon, tomato, mushrooms, served with mashed potatoes

Roti de porc Normande 16.50

Roasted pork loin with smoked bacon, apple compote, apple brandy sauce, served with mashed potatoes

Bon Appetit