

Exchange Street Bistro

Functions & Events

67 Exchange Street Malden, MA 02148

781.322.0071

www.info@exchangestreetbistro.net

Thank you for your interest in the Exchange Street Bistro!

Our intimate function rooms offer an elegant setting for any event including:

Anniversaries, Birthdays, Graduations, Retirements, Reunions, Bridal & Baby Showers, Rehearsal Dinners, Communions, Confirmations, Holiday Parties, Corporate Events, Business Meetings, Bereavement Luncheons:

Whether you are planning a plated dinner, buffet or tapas reception, Exchange Street Bistro has an assortment of menus to accommodate your needs and we will gladly customize these menus to your personal style. Adjustments can be made for any of your guests with dietary concerns. We will work with you to create a perfect menu so you can relax and enjoy with your guests. A menu is also available for children under 12.

Our rooms are available for 25 to 100 guests and can be set up in different configurations to maximize the comfort of your guests. If your event is less than 25, please inquire about availability. We offer white table linens with either black or white napkins. Additional linen choices are available with a moderate fee depending on color and style.

Our experienced Chef and staff will be sure to make this event enjoyable for your guests and memorable for you.

Enclosed you will find menus, general information and directions. Feel free to call for availability or with any further questions. We look forward to hearing from you.

Contact:

Proprietor: John Carlino

General Manager: Michael Potenza

General Information

Room Fee

There will be a \$100.00 set up charge for the use of the function rooms. This fee is non-refundable and will be required when reserving the room. All major credit cards and personal checks are accepted.

Parking

Parking at the Central Business District Garage (CBD) is free with validation at our hostess station or through your server. The garage is located on the opposite side of Exchange Street. The entrance is located on Centre St.

Handicap Access

Full access to all dining rooms and restrooms.

Decorations

The restaurant does not permit any signs or banners to be taped or tacked to the walls or light fixtures.

Glitter and/or confetti are also not permitted. Centerpieces and balloons are permitted. If materials are to be brought into the restaurant prior to the function, please label the package with your name, date, and time of your event. Please notify your function coordinator of the anticipated arrival.

Children's Menu

Children under the age of 12 will be half priced for all buffets. **A children friendly menu is available.**

Menu Finalization

The finalization of all function menus must be completed ten to fourteen days prior to your event. The function coordinator that you are working with will contact you. Please feel free to contact us with any questions, concerns or finalizations prior to our phone call.

Guest Count

The final count of guests attending must be received by your coordinator 5 days prior to your function. Once this number is provided, it is not subject to reduction should less attend. If no guarantee is received, the original number at the time of reserving the room will be used. (Booking 70 to 100 guests is a guaranty of both rooms. If your guest count falls below 70, you will be charged for 70 guests)

Gratuity & Prices

The prices listed do not include meals tax or gratuity. A 7% meals tax and 20% service fee will be added to the final bill.

Billing

Payment shall be made at the conclusion of your event with either cash or credit card. No personal checks will be accepted.

Prices are subject to change without notice

Plated Dinner
\$29.00 Per Guest

Served with Fresh Baked Dinner Rolls & Freshly Brewed Coffee & Tea

Salad (choice of one)

- Bistro Salad. . . .Mixed Greens, Cherry Tomatoes, Cucumber, Onions & Balsamic Dressing
- Caesar Salad. . . .Romaine Hearts, Parmesan, House Croutons
- Greek Salad. . . . Romaine Hearts, Grape tomatoes, Red Onion, Feta, Olives, Greek Dressing

Entrée (choice of three)

- | | | |
|---|---|---|
| Brick Chicken | Chicken Cordon Bleu | Chicken Marsala |
| Stuffed Haddock | Grilled Salmon Filet | N.Y Sirloin |
| Eggplant Napoleon (Pasta as only side) | Blackened Cajun Chicken (Pasta as only side) | Shrimp Linguine (Pasta as only side) |

Sides (choice of two)

Vegetables:

- Honey Glazed Baby Carrots
- Sautéed Broccolini
- Zucchini & Summer Squash
- Green Beans
- Sautéed Garlic Spinach

Starches:

- Roasted Fingerling Potatoes
- Garlic Mashed Potatoes
- Sweet Potato Gnocchi
- Parmesan & Herb Risotto
- Baby Red Bliss Potatoes

Premium Choices (Add \$5 per guest)

- Baked Stuffed Lobster
- Grilled Filet Mignon
- Petite Filet & Stuffed Shrimp

Desserts

Mini Pastries Included

- Chocolate Tort or Limoncello Cakes. \$3.00 Per Guest
- Ice Cream Sundae Station. \$4.00 per guest

Additions

- Domestic & Imported Cheese & Fruit Display. Sm/Lg \$80.00/\$130
- Fresh Fruit Platter. Sm/Lg \$60/\$100
- Spinach Hummus. Sm/Lg \$60.00/\$100
- Vegetable Crudités With Herb Dip. Sm/Lg \$60.00/\$100
- Antipasto. Sm/Lg \$85.00/\$140
- Baked Brie. \$55.00
- Raw Bar (Oysters, Clams & Shrimp) \$90.00
- With Lobster Tails. \$150.00

See Page 7 For Full List of Additions

Savory Buffet

\$26 Per Guest

Served with Fresh Baked Dinner Rolls & Freshly Brewed Coffee & Tea

(25 guest minimum)

Salad (choice of one)

Bistro Salad. . . . Mixed Greens, Cherry Tomatoes, Cucumbers, Onions & Balsamic Dressing

Caesar Salad. . . . Romaine Hearts, Parmesan, House Croutons

Entrées (choice of three)

Baked Haddock

Shrimp Scampi w/ Pasta

Chicken Parmesan

Glazed Salmon

Roast Beef w/ Au Jus

Blackened Cajun Chicken

Eggplant Lasagna

Chicken, Broccoli & Alfredo

Sausage, Peppers & Onions

Chicken Saltimbocca

Stuffed Chicken

Baked Lobster Mac & Cheese

(Add \$5 per guest)

Side Dish (Chose One)

Roasted Potato & Vegetables

Penne with Pomodoro Sauce

Baked Macaroni & Cheese (Add \$1.75 per guest)

Baked Penne with Three Cheese Pomodoro (Add \$1.75 per guest)

Desserts

Mini Pastries Included

Chocolate Tort or Limoncello Cakes. \$3.00 Per Guest

Ice Cream Sundae Station. \$4.00 per guest

Additions

Soda Bar. \$2.50 per guest

Domestic & Imported Cheese & Fruit Display. Sm/Lg \$80.00/\$130

Fresh Fruit Platter. Sm/Lg \$60/\$100

Spinach Hummus. Sm/Lg \$60.00/\$100

Vegetable Crudités With Herb Dip. Sm/Lg \$60.00/\$100

Antipasto. Sm/Lg \$85.00/\$140

Baked Brie. \$55.00

Raw Bar (Oysters, Clams & Shrimp) \$90.00

With Lobster Tails. \$150.00

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Tapas Reception

\$18 Per Guest

(25 guest minimum)

Choice of Five

Margherita Pizza

Arancini

Bistro Wings

Broccoli Rabe Spring Roll

Bruschetta with Tomato, Basil, Onion & Goat Cheese

Tandoori Steak Skewers

Crab & Corn Fritters w/ Chipotle Aioli

Meatball Slider

Chicken Pesto Skewer

Pulled Pork Slider

Coconut Shrimp

Crab Stuffed Mushroom

Additions

| | |
|---|---------------------|
| Soda Bar. | \$2.50 per guest |
| Domestic & Imported Cheese & Fruit Display. | Sm/Lg \$80.00/\$130 |
| Fresh Fruit Platter. | Sm/Lg \$60/\$100 |
| Spinach Hummus. | Sm/Lg \$60.00/\$100 |
| Vegetable Crudités With Herb Dip. | Sm/Lg \$60.00/\$100 |
| Antipasto. | Sm/Lg \$85.00/\$140 |
| Baked Brie. | \$55.00 |
| Raw Bar (Oysters, Clams & Shrimp) | \$90.00 |
| With Lobster Tails | \$150.00 |
| Chocolate Tort or Limoncello Cakes. | \$3.00 Per Guest |
| Ice Cream Sundae Station. | \$4.00 per guest |
| Assorted Mini Danish | \$15.00 per dozen |

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Deli Luncheon Buffet

\$18 per guest

(25 guest minimum)

Salad (choice of one)

Bistro Salad. Mixed Greens, Cherry Tomatoes, Cucumber, Onions & Balsamic Dressing

Caesar Salad. Romaine Hearts, parmesan, house croutons

Add a salad: Sm/Lg \$40/60

Potato Salad

Pasta Salad

Sandwiches (choice of four)

Roast Beef Rollup. arugula, tomato, horseradish mayo & boursin cheese

Pulled Pork Slider. slaw, house barbeque sauce

Turkey Club. mayo, cheddar, lettuce, tomato & bacon

Chicken Salad. dried cranberries, lettuce & tomato

Mozzarella & Tomato Sandwich. fresh basil & balsamic vinegar

Chicken Parmesan Slider. fried chicken breast, pomodoro sauce, fresh mozzarella

Italian. prosciutto, salami, capi cola, provolone, lettuce, tomato & Italian dressing

Mediterranean. artichokes, roasted red bell pepper, cucumbers, feta, spinach hummus

Chicken Caesar Wrap. Grilled Chicken, romaine hearts, caesar dressing

Fresh Lobster Salad Sliders. (add \$5.00 per guest)

Add Pasta Dish

Chicken, Broccoli Alfredo. \$80.00 per tray

Baked Macaroni & Cheese. \$70.00 per tray

Bolognese over Penne. \$80.00 per tray

Additions

Soda Bar. \$2.50 per guest

Juice Bar. \$3.00 per guest

Coffee & Tea Station. \$3.00 per guest

Domestic & Imported Cheese & Fruit Display. Sm/Lg \$80.00/\$130

Fresh Fruit Platter. Sm/Lg \$60/\$100

Spinach Hummus. Sm/Lg \$60.00/\$100

Vegetable Crudités With Herb Dip. Sm/Lg \$60.00/\$100

Antipasto. Sm/Lg \$85.00/\$140

Baked Brie. \$55.00 each

Chocolate Tort or Lemoncello Cakes. \$3.00 per guest

Assorted Mini Pastries. \$15.00 per dozen

Raw Bar (Oysters, Clams & Shrimp). \$90.00

With Lobster Tails. \$150.00

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Buffet Brunch

\$18 per guest

(25 guest minimum)

Available Saturday & Sunday 11am to 3pm

Starter

Complimentary House Made Corn Bread & Freshly Brewed Coffee & Tea

Entreés (choice of three)

Scrambled Eggs. bacon or sausage
Brioche French Toast. berry compote & whipped cream
Breakfast Frittata. red bell peppers, onion, mushrooms, cheddar cheese, spinach
Eggs Benedict.canadian bacon, poached eggs, hollandaise
House Made Belgian Waffle.berry compote & whipped cream
Turkey Rollup. house roasted turkey, tomato, avocado, garlic aioli
Roast Beef Rollup.arugula, tomato, horseradish mayo & boursin cheese
Chicken Broccoli Alfredo. add \$1.00 per person

Home fries included

Additions

Juice Buffet. \$3.00 per guest
Juice Carafe. \$10.00 per carafe
Soda Bar. \$2.50 per guest
Smoked Salmon Gravlox. \$60.00 each
Fresh Fruit Platter. Sm/Lg \$60/\$100
Domestic & Imported Cheese & Fruit Display. Sm/Lg \$80.00/\$130
Spinach Hummus. Sm/Lg \$60.00/\$100
Vegetable Crudités With Herb Dip. Sm/Lg \$60.00/\$100
Antipasto. Sm/Lg \$85.00/\$140
Baked Brie. \$55.00 each
Raw Bar (Oysters, Clams & Shrimp) \$90.00
 With Lobster Tails. \$150.00
Assorted Mini Danish \$15.00 per dozen
Chocolate Tort or Limoncello Cakes. \$3.00 per guest
Ice Cream Sundae Station. \$4.00 per guest

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Menu Additions

Hors D'oeuvres

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|--|-------------------|
| Maine Crab Cakes & Lemon Garlic Aioli. | \$30.00 per dozen |
| Scallops Wrapped in Bacon. | \$34.00 per dozen |
| Shrimp Cocktail. | \$34.00 per dozen |
| Lobster Salad Sliders. | \$42.00 per dozen |
| Pulled Pork Slider. | \$30.00 per dozen |
| Meatball Sliders. | \$36.00 per dozen |
| Caprese Skewer. | \$22.00 per dozen |
| Tandoori Steak Skewers. | \$27.00 per dozen |
| Coconut Shrimp. | \$36.00 per dozen |
| Chicken Pesto Skewers. | \$21.00 per dozen |
| Crab Stuffed Mushrooms. | \$30.00 per dozen |

Reception Displays

| | |
|---|-------------------------|
| Domestic & Imported Cheese & Fruit Display. | Sm/Lrg \$80.00/\$130.00 |
| Spinach Hummus. | Sm/Lrg \$60.00/\$100.00 |
| Vegetable Crudités with Herb Dip. | Sm/Lrg \$60.00/\$100.00 |
| Antipasto. | Sm/Lrg \$85.00/\$140.00 |
| Fresh Fruit Platter. | Sm/Lrg \$60/\$100 |
| Assorted Mini Pastries. | \$15.00 per dozen |
| Baked Brie. | \$55.00 each |
| Raw Bar (Oysters, clams, shrimp). | \$90.00 |
| With Lobster Tails. | \$150.00 |
| Smoked Salmon Gravlox. | \$60.00 each |
| Assorted Mini Danish | \$15.00 per dozen |
| Chocolate Tort or Limoncello Cakes. | \$3.00 per guest |
| Ice Cream Sundae Station. | \$4.00 per guest |

Pasta Selections

| | |
|---|---------------|
| Chicken & Broccoli Alfredo. | \$80.00 each |
| Chicken Marsala w/ penne. | \$80.00 each |
| Lobster Mac & Cheese. | \$120.00 each |
| Penne with Pomodoro Sauce. | \$50.00 each |
| Baked Penne with Three Cheese Pomodoro. | \$60.00 each |
| Bolognese over Penne. | \$80.00 each |

Beverage Selections

From The Bar

Wine by the bottle (house red & white) \$18.00 per bottle

Review our extensive wine list for more options

Imported & Domestic Beer Station. Price based on consumption

Sangria Bowl Available in Red or White. \$175.00 each

Mimosa Bowl \$125.00 each

Bloody Mary Station. (Please speak with your function coordinator)

Champagne Toast. \$3.00 per guest

With Strawberry. \$4.00 per guest

Ask about our specialty martini cocktail bowls

Non Alcoholic

Freshly Brewed Coffee & Tea Station. \$3.00 per guest

Coffee Carafe. \$30.00 each

Soda Bar. \$2.50 per guest

Soda Pitcher (Includes one refill) \$9.00 each

Juice Buffet. \$3.00 per guest

Juice Carafe (Orange, Cranberry or Pineapple Juice) \$10.00 each

Fruit Punch Bowl. \$65.00 each

Bottled Still & Sparkling Waters Available Upon Request

Bereavement Luncheon

\$20 per guest

Salad (choice of one)

Bistro Salad. Mixed Greens, Cherry Tomatoes, Cucumber, Onions & Balsamic Dressing

Caesar Salad. Romaine Hearts, Parmesan, House croutons

Served with Fresh Baked Dinner Rolls & Freshly Brewed Coffee & Tea

Entrées (choice of two)

Baked Haddock

Shrimp Scampi

Chicken Parmesan

Glazed Salmon

Roast Beef w/ Au Jus

Blackened Cajun Chicken

Eggplant Lasagna

Chicken, Broccoli Alfredo

Sausage, Peppers & Onions

Chicken Saltimbocca

Stuffed Chicken

Baked Lobster Mac & Cheese

(Add \$5.00 per guest)

Choice of three entrées \$24 per guest

Side Dish (choice of one)

Roasted Potatoes & Vegetables

Penne with Pomodoro Sauce

Macaroni & Cheese (Add \$3.00 per guest)

Baked Penne with Three Cheese Pomodoro (Add \$3.00 per guest)

Assorted Mini Pastries included

Cookies. \$12.00 per dozen

Chocolate Tort or Lemoncello Cakes. \$3.00 per guest

Additions

Juice Buffet. \$3.00 per guest

Juice Carafe. \$10.00 per carafe

Soda Bar. \$2.50 per guest

Domestic & Imported Cheese & Fruit Display. Sm/Lg \$80.00/\$130

Spinach Hummus. Sm/Lg \$60.00/\$100

Vegetable Crudités With Herb Dip. Sm/Lg \$60.00/\$100

Antipasto. Sm/Lg \$85.00/\$140

Fresh Fruit Platter. Sm/Lg \$60/\$100

Baked Brie. \$55.00 each

Raw Bar (Oysters, Clams & Shrimp) \$90.00

 With Lobster Tails. \$150.00

Assorted Mini Danish. \$15.00 per dozen

Smoked Salmon Gravlox. \$60.00 each

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Directions

Route 93 North to exit 29 RT-28 North Everett, merge onto fellsway west RT-28 North. Turn slight right at Middlesex Ave. Continue on Highland Ave. Turn right at Medford Street. Turn left onto Commercial Street. Turn right onto Exchange Street.

Route 93 South to exit 33. Merge onto Fellsway West RT-28 South Winchester. At Roosevelt Circle, take 3rd exit. Follow Fellsway West RT-28 South. Turn left at RT-60/Salem Street. Continue to follow RT-60. Turn left at Commercial Street then take the first right onto Exchange Street.

Route 1 South bear right on Broadway Route 99 South (Signs for Everett/RT-99 South. Turn right at Salem Street. Turn Left at Main Street. Take Right at Pleasant Street. Left Washington Street. Left onto Exchange Street.

**Free validated parking at the CBD Garage,
located on the first right after the restaurant**

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All Prices Subject to 6.25% Meals Tax, 0.75% Local Tax & 20% Service Fee