

# Exchange Street Bistro

## Functions & Events

67 Exchange Street Malden, MA 02148

781.322.0071

[www.info@exchangestreetbistro.net](http://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 20 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. 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.

### **Gratuity & Prices**

The prices listed do not include meals tax or gratuity. A 7% meals tax and 18% 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

#### 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*

#### Entrée(choice of three)

Lemon Verbena Chicken

Chicken Cordon Bleu

Chicken Marsala

Stuffed Haddock

Grilled Salmon Filet

N.Y Sirloin

Eggplant Napoleon

Chicken Pesto

Shrimp Linguine

(Pasta as only side)

(Pasta as only side)

(Pasta as only side)

#### Sides(choice of two)

##### *Vegetables:*

Baby Carrots

Broccolini

Asparagus

Green Beans

Spinach

Zucchini & Squash

##### *Starches:*

Fingerling Potatoes

Mashed Potatoes

Gnocchi

Risotto

Au Gratin Potatoes

Baby Red Bliss Potatoes

#### Premium Choices(Add \$5 per guest)

Lobster Mac & Cheese(Pasta as only side)

Pan Seared Filet Mignon

Petite Filet & Stuffed Shrimp

#### Desserts

*\*Mini Pastries Included\**

Chocolate Tort or Limoncello Cakes. . . . . \$3.00 Per Guest

#### Additions

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

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

(25 guest minimum)

Salad(choice of one)

Bistro Salad. . . . Mixed Greens, Cherry Tomatoes, Cucumbers, Onions & Balsamic Dressing  
 Caesar Salad. . . . Romaine Hearts, Parmesan, House Croutons  
*Served with Fresh Baked Dinner Rolls & Freshly Brewed Coffee & Tea*

Entrées(choice of three)

Baked Haddock	Shrimp Scampi w/ Pasta	Chicken Parmesan
Glazed Salmon	Roast Beef w/ Au Jus	Chicken Pesto
Eggplant Lasagna	Chicken, Broccoli & Alfredo	Sausage, Peppers & Onions
Chicken Saltimbocca	Stuffed Chicken	Lobster Mac & Cheese

(Add \$5 per guest)

Side Dish(Chose One)

Roasted Potato & Vegetables  
 Penne with Pomodoro Sauce  
 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

Additions

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  
 Baked Brie. . . . . \$55.00  
 Raw Bar (Oysters, Clams & Shrimp) . . . . . \$90.00  
     With Lobster Tails. . . . . \$150.00

\*See Page 7 For Full List Of Additions\*

# 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

Beef Kabob

Smoked Salmon Crostini, Crème Fraîche & Dill

Meatball Slider

Chicken Skewer w/ Pesto

Pulled Pork Slider

Coconut Shrimp

Stuffed Mushroom

#### Additions

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
Baked Brie. . . . .	\$55.00
Raw Bar (Oysters, Clams & Shrimp) . . . . .	\$90.00
With Lobster Tails . . . . .	\$150.00
Chocolate Tort & Lemoncello Cake	\$3.00 per guest
Assorted Mini Pastries <sup>§</sup> 15.00 per Dozen	
Assorted Mini Danishes	<sup>§</sup> 15.00 per Dozen

**\*See Page 7 For Full List Of Additions\***

## Deli Luncheon Buffet

**\$15 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(Choice of one). . . . . . \$2.00 per guest

Potato Salad

Macaroni 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

Open Faced Mozzarella & Tomato. . . . . 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 (choice of one). . . . . . (add \$5.00 per guest)

Chicken, Broccoli Alfredo

Macaroni & Cheese

Bolognese over Penne

### 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

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

**\*See Page 7 For Full List Of Additions\***

# Buffet Brunch

## \$16 per guest

(25 guest minimum)

Available Saturday & Sunday 11am to 3pm

### Starter

Corn Bread

Freshly Brewed Coffee & Tea

### Entreés(choic 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. . . . . .over penne

Chicken Marsala. . . . . .over penne

\*Home fries included\*

### Additions

Juice Buffet. . . . . \$3.00 per guest

Juice Carafe. . . . . \$10.00 per carafe

Soda Bar. . . . . \$2.50 per guest

Assorted Mini Danish. . . . . \$15.00 per

dozenSmoked Salmon Gravlox. . . . . \$60.00  
each

Fresh Fruit Platter. . . . . Sm/LG \$40/\$60

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

**\*See Page 7 For Full List Of Additions\***

## Menu Additions

### Hors D'oeuvres

Maine Crab Cakes & Lemon Garlic Aioli. . . . .	\$2.50 each
Scallops Wrapped in Bacon. . . . .	.\$2.75 each
Shrimp Cocktail. . . . .	.\$2.75 each
Lobster Salad Sliders. . . . .	\$3.50 each
Pulled Pork Slider. . . . .	.\$2.50 each
Meatball Sliders. . . . .	.\$3.00 each
Caprese Skewer. . . . .	.\$1.75 each
Beef Kabobs. . . . .	.\$2.25 each
Coconut Shrimp. . . . .	.\$3.00 each
Pesto Chicken Skewers. . . . .	.\$1.75 each
Crab Stuffed Mushrooms. . . . .	.\$2.50 each

### 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/Lg \$40/\$60
Assorted Mini Pastries. . . . .	..\$15.00 per dozen
Assorted Mini Danish . . . . .	..\$15.00 per dozen
Chocolate Tort or Limoncello Cakes. . . . .	.\$3.00 per guest
Baked Brie. . . . .	.\$55.00 each
Raw Bar(Oysters, clams, shrimp). . . . .	.\$90.00
With Lobster Tails. . . . .	..\$150.00
Smoked Salmon Gravlox. . . . .	.\$60.00 each

### 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

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

Chicken Pesto

Eggplant Lasagna

Chicken, Broccoli Alfredo

Sausage, Peppers & Onions

Chicken Saltimbocca

Stuffed Chicken

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\$40/\$60

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

**\*See Page 7 For Full List Of Additions\***

**Exchange Street Bistro**  
**67 Exchange Street, Malden 02148**  
**781.322.0071**

## **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 3<sup>rd</sup> 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**

Exchange Street Bistro \* 67 Exchange St. Malden, MA 02180 \* (781) 322-0071 \* Fax (781) 322-0068  
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All Prices Subject to 6.25% Meals Tax, 0.75% Local Tax & 18% Service Fee