



Exchange Street Bistro

Functions & Events

67 Exchange Street Malden, MA 02148

781.322.0071

www.exchangestreetbistro.com

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, Communion, 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 10.

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 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 Street.

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 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 10 will be half priced for all buffets, or may order from a child-friendly menu.

MENU FINALIZATION

The finalization of all function menus must be completed 10-14 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

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. **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. **When booking a party for 70 guests or more** you are guaranteed both function spaces and therefore will be charged for a minimum of 70, regardless of any final guest count changes.

TAX & GRATUITY

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

\$31.00 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

ENTREE choice of three

- | | | |
|-------------------------|-------------------------|-----------------|
| Brick Chicken | Chicken Cordon Bleu | Chicken Marsala |
| Stuffed Haddock | Grilled Salmon Fillet | N.Y. Sirloin |
| Quinoa & Vegetable Bowl | Blackened Chicken Pasta | Shrimp Linguine |

SIDES choice of two

- | | |
|---------------------------|-----------------------------|
| <i>vegetables</i> | <i>starches</i> |
| Honey Glazed Baby Carrots | Roasted Fingerling Potatoes |
| Sautéed Broccolini | Garlic Mashed Potatoes |
| Zucchini & Summer Squash | Baby Red Bliss Potatoes |
| Green Beans | Parmesan & Herb Risotto |
| Sautéed Garlic Spinach | |

PREMIUM CHOICES add \$5 per guest

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

DESSERTS *mini pastries included*

- Chocolate Torte or Limoncello Cake\$3 per guest
- Ice Cream Sundae Station\$4 per guest

ADDITIONS

- Domestic & Imported Cheese & Fruit Display *small* \$80..... *large* \$130
- Fresh Fruit Platter *small* \$60..... *large* \$100
- Spinach Hummus *small* \$60..... *large* \$100
- Vegetable Crudites with Herb Dip *small* \$60..... *large* \$100
- Antipasto *small* \$85..... *large* \$140
- Baked Brie \$55
- Raw Bar (oysters, clams & shrimp)\$90
- with Lobster TailsMP

See Page 9 for a Full List of Additions



Savory Buffet

\$29.00 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, Cucumber, Onions & Balsamic Dressing
- Caesar Salad..... Romaine Hearts, Parmesan, House Croutons

ENTREE choice of three

- | | | |
|---------------------|-----------------------------|-------------------------|
| Baked Haddock | Shrimp Scampi w/ pasta | Chicken Parmesan |
| Glazed Salmon | Roast Beef w/ Au Jus | Blackened Chicken Pasta |
| Eggplant Lasagna | Chicken, Broccoli & Alfredo | Sausage, Pepper & Onion |
| Chicken Saltimbocca | Stuffed Chicken | |

PREMIUM CHOICES add \$5 per guest

- Lobster Mac & Cheese
- Sirloin Tips

SIDE DISH choice of one

- Roasted Potatoes & Vegetables
- Penne with Pomodoro
- Baked Mac & Cheese (*add \$1.75 per guest*)
- Baked Penne w/ Three Cheese Pomodoro (*add \$1.75 per guest*)

DESSERTS *mini pastries included*

- Chocolate Torte or Limoncello Cake\$3 per guest
- Ice Cream Sundae Station\$4 per guest

ADDITIONS

- Soda Bar \$2.50 per guest
- Domestic & Imported Cheese & Fruit Display *small \$80..... large \$130*
- Fresh Fruit Platter *small \$60..... large \$100*
- Spinach Hummus *small \$60.....large \$100*
- Vegetable Crudites with Herb Dip *small \$60..... large \$100*
- Antipasto *small \$85.....large \$140*
- Baked Brie \$55
- Raw Bar (oysters, clams & shrimp)\$90
- with Lobster TailsMP

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Tapas Reception

\$21.00 Per Guest

CHOICE OF FIVE

Margherita Pizza

Arancini

Bistro Wings

Broccoli Rabe Spring Rolls

Bruschetta w/ Tomato, Basil, Onion & Goat Cheese

Tandoori Steak Skewers

Crab Cakes w/ Chipotle Aioli

Meatball Sliders

Chicken Pesto Skewers

Pulled Pork Sliders

Coconut Shrimp

Crab-Stuffed Mushrooms

ADDITIONS

Soda Bar	\$2.50 per guest
Domestic & Imported Cheese & Fruit Display	small \$80..... large \$130
Fresh Fruit Platter	small \$60..... large \$100
Spinach Hummus	small \$60..... large \$100
Vegetable Crudites with Herb Dip	small \$60..... large \$100
Antipasto	small \$85..... large \$140
Baked Brie	\$55
Raw Bar (oysters, clams & shrimp)	\$90
with Lobster Tails	MP

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Deli Luncheon Buffet

\$21.00 Per Guest

(25 guest minimum - available 11am-3pm)

SALAD choice of one

Bistro Salad..... Mixed Greens, Cherry Tomatoes, Cucumber, Onions & Balsamic Dressing
Caesar Salad..... Romaine Hearts, Parmesan, House Croutons

ADD-ON SALADS

Potato Salad *small \$40..... large \$60*
Pasta Salad *small \$40..... large \$60*

SANDWICHES choice of four

Roast Beef Rollup arugula, tomato, horseradish mayo & boursin cheese
Pulled Pork Sliderslaw, house barbecue sauce
Turkey Club mayo, cheddar, lettuce, tomato & bacon
Chicken Salad dried cranberries, lettuce & tomato
Mozzarella & Tomato Sandwichfresh basil & balsamic vinegar
Chicken Parmesan Slider.....fried chicken breast, pomodoro sauce, fresh mozzarella
Italian..... prosciutto, salami, capicola, 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 *MP*

ADD A PASTA DISH

Chicken, Broccoli, Alfredo *\$80 per tray*
Baked Macaroni & Cheese *\$70 per tray*
Bolognese over Penne *\$90 per tray*

ADDITIONS

Soda Bar *\$2.50 per guest*
Juice Bar *\$3 per guest*
Coffee & Tea Station..... *\$3 per guest*
Domestic & Imported Cheese & Fruit Display *small \$80..... large \$130*
Fresh Fruit Platter *small \$60..... large \$100*
Spinach Hummus *small \$60large \$100*
Vegetable Crudites with Herb Dip *small \$60..... large \$100*
Antipasto *small \$85large \$140*
Baked Brie *\$55*

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Buffet Brunch

\$21.00 Per Guest

*Served with Fresh Baked Cornbread & Freshly Brewed Coffee & Tea
(25 guest minimum - available 11am-3pm)*

ENTREES choice of three

Scrambled Eggs choose to pair with Bacon or Sausage
Brioche French Toast berry compote & fresh whipped cream
Breakfast Frittata..... red bell pepper, onion, mushrooms, cheddar cheese, spinach
Eggs Benedict canadian bacon, poached eggs, hollandaise
House Made Belgian Waffle berry compote & fresh 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 per guest*
home fries included

ADDITIONS

Juice Bar \$3 per guest
Juice Carafe \$10 per carafe
Soda Bar \$2.50 per guest
Smoked Salmon Gravlox..... \$80
Domestic & Imported Cheese & Fruit Display *small \$80..... large \$130*
Fresh Fruit Platter *small \$60..... large \$100*
Spinach Hummus *small \$60.....large \$100*
Vegetable Crudites with Herb Dip *small \$60..... large \$100*
Antipasto *small \$85.....large \$140*
Baked Brie \$55
Raw Bar (oysters, clams & shrimp)\$90
 with Lobster TailsMP
Assorted Mini Danish.....\$15 per dozen
Chocolate Torte or Limoncello Cakes..... \$3 per guest
Ice Cream Sundae Station \$4 per guest

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Bereavement Luncheon

\$21.00 Per Guest

Available 11am-3pm

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

ENTREE choice of two

Baked Haddock

Shrimp Scampi w/ pasta

Chicken Parmesan

Glazed Salmon

Roast Beef w/ Au Jus

Blackened Chicken Pasta

Eggplant Lasagna

Chicken, Broccoli & Alfredo

Sausage, Pepper & Onion

Chicken Saltimbocca

Stuffed Chicken

PREMIUM CHOICES add \$5 per guest

Lobster Mac & Cheese

Sirloin Tips

SIDE DISH choice of one

Roasted Potatoes & Vegetables

Penne with Pomodoro

Baked Mac & Cheese (*add \$1.75 per guest*)

Baked Penne w/ Three Cheese Pomodoro (*add \$1.75 per guest*)

DESSERTS *mini pastries included*

Chocolate Torte or Limoncello Cake\$3 per guest

Ice Cream Sundae Station\$4 per guest

ADDITIONS

Soda Bar \$2.50 per guest

Domestic & Imported Cheese & Fruit Display *small* \$80..... *large* \$130

Fresh Fruit Platter *small* \$60..... *large* \$100

Spinach Hummus *small* \$60.....*large* \$100

Vegetable Crudites with Herb Dip *small* \$60..... *large* \$100

Antipasto *small* \$85.....*large* \$140

Baked Brie \$55

Raw Bar (oysters, clams & shrimp)\$90

with Lobster TailsMP

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Menu Additions

ADD-ONS TO ENSURE YOUR PARTY IS PERFECTLY TAILORED TO YOU

HORS D'OEUVRES

Maine Crab Cakes & Chipotle Aioli	\$40 per dozen
Scallops Wrapped in Bacon	\$34 per dozen
Shrimp Cocktail	\$34 per dozen
Pulled Pork Sliders	\$30 per dozen
Meatball Sliders	\$36 per dozen
Caprese Skewers	\$22 per dozen
Tandoori Steak Skewers	\$29 per dozen
Coconut Shrimp	\$36 per dozen
Chicken Pesto Skewers	\$27 per dozen
Crab-Stuffed Mushrooms	\$30 per dozen
Lobster Salad Sliders.....	MP

RECEPTION DISPLAYS

Domestic & Imported Cheese & Fruit Display	<i>small</i> \$80..... <i>large</i> \$130
Spinach Hummus	<i>small</i> \$60..... <i>large</i> \$100
Vegetable Crudites with Herb Dip	<i>small</i> 680..... <i>large</i> \$100
Antipasto	<i>small</i> \$85..... <i>large</i> \$140
Fresh Fruit Platter	<i>small</i> \$60..... <i>large</i> \$100
Baked Brie	\$55
Smoked Salmon Gravlox.....	\$80
Assorted Mini Danish.....	\$15 per dozen

DESSERT DISPLAYS

Assorted Mini Pastries	\$15 per dozen
Chocolate Torte or Limoncello Cakes.....	\$3 per guest
Ice Cream Station.....	\$4 per guest

PASTA SELECTIONS

Chicken, Broccoli, Alfredo	\$80 per tray
Chicken Marsala w/ Penne	\$80 per tray
Penne w/ Pomodoro Sauce	\$55 per tray
Baked Penne w/ Three Cheese Pomodoro.....	\$65 per tray
Bolognese over Penne	\$90 per tray
Lobster Mac & Cheese	MP



Beverage Selections

FROM THE BAR

Wine from the bottle (house red & white).....\$24 per bottle
review our extensive wine list for more options

Imported & Domestic Beer Station..... *price based on consumption*

Sangria Bowl \$175 each
available in Red or White

Mimosa Bowl..... \$125 each

Bloody Mary Station *please speak with your function coordinator*

Mimosa Station *please speak with your function coordinator*

Champagne Toast..... \$3 per guest
with Strawberry \$4 per guest

ask about our specialty martini cocktail bowls

NON-ALCOHOLIC

Fresh Brewed Coffee & Tea Station\$3 per guest

Coffee Carafe \$30 per carafe

Soda Bar \$2.50 per guest

Soda Pitcher \$9 per pitcher
Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist

Juice Bar \$3 per guest

Juice Carafe \$10 per carafe
orange, cranberry, pineapple

Soda & Juice Bar.....\$4 per guest

Fruit Punch Bowl\$65 per bowl

bottled still & sparkling waters available upon request



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**

Exchange Street Bistro * 67 Exchange St. Malden, MA 02180

(781) 322-0071 * Fax (781) 322-0068

www.info@exchangestreetbistro.net

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