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, 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 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 withany 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. All decorations must be disposed of by the host of the event. 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

\$37.00 Per Guest

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

SALAD choice of one Bistro Salad Mixed Gre Caesar Salad Romaine	•		nions & Balsamic Dressing
ENTREE choice of three Brick Chicken Stuffed Haddock Eggplant Parmesan	Chicken Cordo Grilled Salmon Blackened Chi	n Fillet	Chicken Marsala N.Y. Sirloin Shrimp Linguine
SIDES choice of two vegetables Honey Glazed Baby Carrots Sautéed Broccolini Zucchini & Summer Squash Green Beans Sautéed Garlic Spinach		starches Roasted Fingerling Po Garlic Mashed Potato Baby Red Bliss Potato Parmesan & Herb Ris	es oes
PREMIUM CHOICES Baked Stuffed Lobster MP Grilled Filet Mignon (add \$5 Petite Filet & Stuffed Shrimp	1 0	uest)	
	lo Cake		\$4 per guest \$5 per guest
Fresh Fruit Platter Spinach Hummus	b Dip		small \$80 large \$130 small \$60 large \$100 small \$60 large \$100 small \$60 large \$100 small \$85 large \$140 \$55
with Lobster Tails	• • • • • • • • • • • • • • • • • • • •		MP

See Page 9 for a Full List of Additions



Savory Buffet

\$32.00 Per Guest

Served with Fresh Baked Dinner Rolls & Freshly Brewed Coffee & Tea (25 guest minimum)

<u>SALA</u>	D c	hoice	e 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

Lobster Mac & Cheese (MP) Sirloin Tips (add \$5 per guest)

SIDE DISH choice of one

Roasted Potatoes & Vegetables

Penne with Pomodoro

DESSERTS *mini pastries included*

Chocolate Torte or Limoncello Cake	\$4 per guest
Ice Cream Sundae Station	
<u>ADDITIONS</u>	
Soda Bar	\$2.50 per guest
Domestic & Imported Cheese & Fruit Display	large \$130
Fresh Fruit Platter	small \$60 large \$100
Spinach Hummus	small \$60large \$100
Vegetable Crudites with Herb Dip	small \$60 large \$100
Antipasto	large \$140
Baked Brie	\$55
Raw Bar (oysters, clams & shrimp)	\$90
with Lobster Tails	

^{*}See Page 9 for a Full List of Additions*



Tapas Reception

\$24.00 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

<u>ADDITIONS</u>

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

^{*}See Page 9 for a Full List of Additions*



Deli Luncheon Buffet

\$24.00 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
SANDWICHES choice of four Roast Beef Rollup arugula, tomato, horseradish mayo & boursin cheese Pulled Pork Slider slaw, house barbecue 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, 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
See Page 9 for a Full List of Additions



Buffet Brunch

\$24.00 Per Guest

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

ENTREES choice of three Scrambled Eggs
Chicken, Broccoli, Alfredo
home fries included
ADDITIONS_
Juice Bar
Juice Carafe
Soda Bar\$2.50 per guest
Smoked Salmon Gravlox\$80
Domestic & Imported Cheese & Fruit Display
Fresh Fruit Platter
Spinach Hummus
Vegetable Crudites with Herb Dip
Antipasto
Baked Brie\$55
Raw Bar (oysters, clams & shrimp)
with Lobster Tails
Assorted Mini Danish
Chocolate Torte or Limoncello Cakes
Ice Cream Sundae Station

^{*}See Page 9 for a Full List of Additions*



Bereavement Luncheon

\$24.00 Per Guest

Available 11am-3pm

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

	eens, Cherry Tomatoes, Cucumber Hearts, Parmesan, House Crouton	_
ENTREE choice of two Baked Haddock Glazed Salmon Eggplant Lasagna Chicken Saltimbocca	Shrimp Scampi w/ pasta Roast Beef w/ Au Jus Chicken, Broccoli & Alfredo Stuffed Chicken	Chicken Parmesan Blackened Chicken Pasta Sausage, Pepper & Onion
PREMIUM CHOICES Lobster Mac & Cheese (MP) Sirloin Tips (add \$5 per gue	st)	
SIDE DISH choice of one Roasted Potatoes & Vegetable Penne with Pomodoro	les	
	lo Cake	\$4 per guest \$5 per guest
Domestic & Imported Cheese Fresh Fruit Platter	e & Fruit Display	
		\$55
	_	\$90
with Lobster Tails		MP

See Page 9 for a Full List of Additions



Menu Additions

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

HORS D'OEUVRES
Maine Crab Cakes & Chipotle Aioli
Scallops Wrapped in Bacon. \$34 per dozen
Shrimp Cocktail
Pulled Pork Sliders \$30 per dozen
Meatball Sliders
Caprese Skewers
Tandoori Steak Skewers
Coconut Shrimp
Chicken Pesto Skewers
Crab-Stuffed Mushrooms
Lobster Salad Sliders
RECEPTION DISPLAYS
Domestic & Imported Cheese & Fruit Display
Spinach Hummus
Vegetable Crudites with Herb Dip
Antipasto
Fresh Fruit Platter
Baked Brie
Smoked Salmon Gravlox
Assorted Mini Danish
DESSERT DISPLAYS
Assorted Mini Pastries
Chocolate Torte or Limoncello Cakes \$4 per guest
Ice Cream Station \$5 per guest
ice Cream Station
PASTA SELECTIONS
Chicken, Broccoli, Alfredo
Chicken Marsala w/ Penne \$80 per tray
Penne w/ Pomodoro Sauce
Baked Penne w/ Three Cheese Pomodoro
Bolognese over Penne
Lobster Mac & Cheese MP



Beverage Selections

FROM THE BAR Wine from the bottle (house red & white)
Imported & Domestic Beer Station
Sangria Bowl
Mimosa Bowl
Bloody Mary Station please speak with your function coordinator
Mimosa Stationplease speak with your function coordinator
Champagne Toast
ask about our specialty martini cocktail bowls
NON-ALCOHOLIC Fresh Brewed Coffee & Tea Station
Coffee Carafe \$30 per carafe
Soda Bar
Soda Pitcher
Juice Bar
Juice Carafe
Soda & Juice Bar\$4 per guest
Fruit Punch 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