



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 for two hours with validation at our hostess station or through your server. Saturday & Sunday all day. 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.

BALLOON ARCHES MUST BE DISPOSED OF BY HOST TO AVOID A \$100 FEE

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

\$41.00 Per Guest

(25 guest minimum, 40 or more guest choice of 2 Entrees)

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 |
| Eggplant Parmesan | Blackened Chicken Pasta | Shrimp Linguine |

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
Baby Red Bliss Potatoes
Parmesan & Herb Risotto

PREMIUM CHOICES

Baked Stuffed Lobster **MP**
Grilled Filet Mignon (add \$5 per guest)
Petite Filet & Stuffed Shrimp (add \$5 per guest)

DESSERTS *mini pastries included*

Chocolate Torte or Limoncello Cake \$5 per guest
Ice Cream Sundae Station \$5 per guest

ADDITIONS

Domestic & Imported Cheese & Fruit Display *small* \$98..... *large* \$140
Fresh Fruit Platter *small* \$80..... *large* \$110
Spinach Hummus *small* \$80..... *large* \$110
Vegetable Crudites with Herb Dip *small* \$80..... *large* \$110
Antipasto *small* \$110 *large* \$150
Baked Brie \$80
Raw Bar (oysters, clams & shrimp) \$140
 with Lobster Tails **MP**

See Page 9 for a Full List of Additions



Savory Buffet

\$36.00 Per Guest
(25 guest minimum)

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

| | | |
|---------------------|-----------------------------|-------------------------|
| 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 \$5 per guest
Ice Cream Sundae Station \$5 per guest

ADDITIONS

Soda Bar \$3.00 per guest
Domestic & Imported Cheese & Fruit Display small \$98..... large \$140
Fresh Fruit Platter small \$80..... large \$110
Spinach Hummus small \$80..... large \$110
Vegetable Crudites with Herb Dip small \$80..... large \$110
Antipasto small \$110 large \$150
Baked Brie \$80
Raw Bar (oysters, clams & shrimp) \$140
 with Lobster Tails MP

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Tapas Reception

\$29.00 Per Guest

(25 guest minimum)

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 | \$3.00 per guest |
| Domestic & Imported Cheese & Fruit Display | <i>small \$98.....large \$140</i> |
| Fresh Fruit Platter | <i>small \$80.....large \$110</i> |
| Spinach Hummus | <i>small \$80.....large \$110</i> |
| Vegetable Crudites with Herb Dip | <i>small \$80.....large \$110</i> |
| Antipasto | <i>small \$110large \$150</i> |
| Baked Brie | \$80 |
| Raw Bar (oysters, clams & shrimp) | \$140 |
| with Lobster Tails | MP |

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Deli Luncheon Buffet

\$28.00 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 three

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 *\$90 per tray*
Baked Macaroni & Cheese *\$80 per tray*
Bolognese over Penne *\$98 per tray*

ADDITIONS

Soda Bar *\$3.00 per guest*
Juice Bar *\$4 per guest*
Coffee & Tea Station..... *\$3.50 per guest*
Domestic & Imported Cheese & Fruit Display *small \$98..... large \$140*
Fresh Fruit Platter *small \$80..... large \$110*
Spinach Hummus *small \$80..... large \$110*
Vegetable Crudites with Herb Dip *small \$80..... large \$110*
Antipasto *small \$110 large \$150*
Baked Brie *\$80*

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Buffet Brunch

\$28.00 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 \$4 per guest
Juice Carafe \$10 per carafe
Soda Bar \$3.00 per guest
Smoked Salmon Gravlox..... \$95
Domestic & Imported Cheese & Fruit Display *small \$98..... large \$140*
Fresh Fruit Platter *small \$80..... large \$110*
Spinach Hummus *small \$80large \$110*
Vegetable Crudites with Herb Dip *small \$80..... large \$110*
Antipasto *small \$110large \$150*
Baked Brie \$80
Raw Bar (oysters, clams & shrimp).....\$140
 with Lobster TailsMP
Assorted Mini Danish.....\$19 per dozen
Chocolate Torte or Limoncello Cakes..... \$5 per guest
Ice Cream Sundae Station \$5 per guest

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Lunch Buffet

\$29.00 Per Guest

(25 guest minimum - 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

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\$5 per guest
Ice Cream Sundae Station\$5 per guest

ADDITIONS

Soda Bar \$3.00 per guest
Domestic & Imported Cheese & Fruit Display small \$98..... large \$140
Fresh Fruit Platter small \$80..... large \$110
Spinach Hummus small \$80..... large \$110
Vegetable Crudites with Herb Dip small \$80..... large \$110
Antipasto small \$110large \$150
Baked Brie\$80
Raw Bar (oysters, clams & shrimp)\$140
 with Lobster TailsMP

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 | \$40 per dozen |
| Scallops Wrapped in Bacon..... | \$36 per dozen |
| Shrimp Cocktail | \$36 per dozen |
| Pulled Pork Sliders..... | \$34 per dozen |
| Meatball Sliders | \$36 per dozen |
| Caprese Skewers | \$28 per dozen |
| Tandoori Steak Skewers | \$32 per dozen |
| Coconut Shrimp | \$38 per dozen |
| Chicken Pesto Skewers | \$29 per dozen |
| Crab-Stuffed Mushrooms | \$30 per dozen |
| Lobster Salad Sliders..... | MP |

RECEPTION DISPLAYS

| | |
|--|-----------------------------|
| Domestic & Imported Cheese & Fruit Display | small \$98..... large \$140 |
| Spinach Hummus | small \$80large \$110 |
| Vegetable Crudites with Herb Dip | small \$80..... large \$110 |
| Antipasto | small \$110large \$150 |
| Fresh Fruit Platter | small \$80..... large \$110 |
| Baked Brie | \$80 |
| Smoked Salmon Gravlox..... | \$95 |
| Assorted Mini Danish..... | \$19 per dozen |

DESSERT DISPLAYS

| | |
|--|----------------|
| Assorted Mini Pastries | \$19 per dozen |
| Chocolate Torte or Limoncello Cakes..... | \$5 per guest |
| Ice Cream Station..... | \$5 per guest |

PASTA SELECTIONS

| | |
|---|---------------|
| Chicken, Broccoli, Alfredo | \$90 per tray |
| Chicken Marsala w/ Penne | \$90 per tray |
| Penne w/ Pomodoro Sauce | \$60 per tray |
| Baked Penne w/ Three Cheese Pomodoro..... | \$70 per tray |
| Bolognese over Penne | \$98 per tray |
| Lobster Mac & Cheese | MP |



Beverage Selections

FROM THE BAR

Wine from the bottle (house red & white).....\$26 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..... \$140 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\$3.50 per
guest

Coffee Carafe..... \$35 per carafe

Soda Bar \$3.00 per guest

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

Juice Bar \$4 per guest

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

Soda & Juice Bar.....\$5 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 PARKING SATURDAY & SUNDAY 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