



# Exchange Street Bistro

## Functions & Events

67 Exchange Street Malden, MA 02148

781.322.0071

[www.exchangestreetbistro.com](http://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 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

<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

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 . . . . .	<i>small</i> \$98..... <i>large</i> \$140
Fresh Fruit Platter . . . . .	<i>small</i> \$80..... <i>large</i> \$110
Spinach Hummus . . . . .	<i>small</i> \$80..... <i>large</i> \$110
Vegetable Crudites with Herb Dip . . . . .	<i>small</i> \$80..... <i>large</i> \$110
Antipasto . . . . .	<i>small</i> \$110..... <i>large</i> \$150
Baked Brie .....	\$80
Raw Bar (oysters, clams & shrimp).....	\$120
with Lobster Tails .....	<b>MP</b>

\*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).....	\$120
with Lobster Tails .....	MP

\*See Page 9 for a Full List of Additions\*



# 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 . . . . .	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).....	\$120
with Lobster Tails .....	MP

\*See Page 9 for a Full List of Additions\*



# 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*

\*See Page 9 for a Full List of Additions\*



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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 \$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).....\$120  
    with Lobster Tails ..... *MP*  
Assorted Mini Danish .....\$19 per dozen  
Chocolate Torte or Limoncello Cakes .....\$5 per guest  
Ice Cream Sundae Station ..... \$5 per guest

\*See Page 9 for a Full List of Additions\*



# Lunch Buffet

\$28.00 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

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) ..... \$120

with Lobster Tails ..... MP

\*See Page 9 for a Full List of Additions\*





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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. ....	\$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 . . . . .	<i>small</i> \$98..... <i>large</i> \$140
Spinach Hummus . . . . .	<i>small</i> \$80 ..... <i>large</i> \$110
Vegetable Crudites with Herb Dip . . . . .	<i>small</i> \$80..... <i>large</i> \$110
Antipasto . . . . .	<i>small</i> \$110 .... <i>large</i> \$150
Fresh Fruit Platter . . . . .	<i>small</i> \$80..... <i>large</i> \$110
Baked Brie .....	\$80
Smoked Salmon Graylox .....	\$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



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## 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

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