



Exchange Street Bistro

Functions & Events

67 Exchange Street Malden, MA 02148

781.322.0071

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 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. There is a \$3 flat rate on Saturday only. 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 also 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

A child-friendly menu is available for children under the age of 10.

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

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. (Booking 70-100 guests is a guarantee of both rooms. If your guest out falls below 70, you will be charged 70 guests).

GRATUITY & PRICES

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

\$29.00 Per Guest

Served with Fresh Baked Dinner Rolls

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 Napoleon (pasta as only side)	Blackened Cajun Chicken (pasta as only side)	Shrimp Linguine (pasta as only side)

SIDES choice of two

Honey Glazed Baby Carrots	Roasted Fingerling Potatoes
Sautéed Broccolini	Garlic Mashed Potatoes
Zucchini & Summer Squash	Sweet Potato Gnocchi
Green Beans	Parmesan & Herb Risotto
Sautéed Garlic Spinach	Baby Red Bliss Potatoes

PREMIUM CHOICES add \$5 per guest

Baked Stuffed Lobster
Grilled Filet Mignon
Petite Filet & Stuffed Shrimp

DESSERTS *mini pastries & coffee service included*

Chocolate Torte.....\$3 per guest
Limoncello Cake.....\$3 per guest

ADDITIONS

Domestic & Imported Cheese & Fruit Display	<i>small \$80.....large \$130</i>
Fresh Fruit Platter	<i>small \$60.....large \$100</i>
Spinach Hummus	<i>small \$60.....large \$100</i>
Vegetable Crudites with Herb Dip	<i>small \$60.....large \$100</i>
Antipasto	<i>small \$85.....large \$140</i>
Raw Bar (oysters, clams & shrimp)	\$90
with Lobster Tails.....	\$150

See Page 6 for a Full List of Additions



Plated Lunch

\$24.00 Per Guest

Served with Fresh Baked Dinner Rolls

SALAD choice of one

- Bistro Salad.....Mixed Greens, Cherry Tomatoes, Cucumber, Onions & Balsamic Dressing
- Caesar Salad..... Romaine Hearts, Parmesan, House Croutons
- Soup du JourOur Daily Creation

ENTREE choice of three

- Grilled Chicken Paninigrilled chicken, arugula, brie, roasted pepper, basil aioli
- Bistro Burgerblack angus beef, cheddar cheese, fries
- Seared Ahi Tuna Wrap..... avocado, pineapple salsa, pickled red onion, arugula, naan
- Grilled Salmon..... toasted orzo salad, roasted corn, tomato & cucumber
- Beer Battered Fish & Chips.....fried haddock, fries, coleslaw, tartar sauce
- Classic Turkey Clubroasted turkey, bacon, tomato, lettuce, aged cheddar, mayo
- Grilled Steak Tips garlic parmesan fries, summer vegetables, red wine demi
- Fish Tacos..... cheddar-jack cheese, slaw, pico de gallo, cilantro lime aioli
- Bologneseveal, pork, beef, pappardelle pasta, shaved parmesan, grilled bread
- Blackened Chicken Pasta grilled chicken, spinach, tomato, cajun cream sauce
- Margherita Pizza vine-ripened tomatoes, fresh mozzarella, marinara, basil, parmesan

PREMIUM CHOICES add \$5 per guest

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

DESSERTS *mini pastries & coffee service included*

- Chocolate Torte.....\$3 per guest
- Limoncello Cake \$3 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*
- Raw Bar (oysters, clams & shrimp)\$90
- with Lobster Tails.....\$150

See Page 6 for a Full List of Additions



Plated Brunch

\$19.00 Per Guest

Fresh Brewed Coffee Service Included

STARTER

House-Baked Cornbread & Fresh Fruit Cup

ENTREE choice of three

Eggs Benedict canadian bacon, poached eggs, hollandaise, english muffin, home fries
 Scrambled Eggs two eggs, home fries, toast, bacon
 Classic Turkey Club roasted turkey, bacon, tomato, lettuce, aged cheddar, mayo
 Smothered Burrito..... pork chili verde, scrambled eggs, home fries
 Breakfast Pizza hollandaise, scrambled eggs, ham, cheddar, spinach, potato
 Lobster Omelette..... fresh lobster, tomato, basil, mozzarella, home fries, toast, newburg sauce
 Veggie Omelette..... tomatoes, mushrooms, onions, peppers, spinach, swiss, home fries, toast
 Bistro Burger black angus beef, cheddar cheese, fries
 Steak & Eggs two eggs, grilled bistro steak, home fries, toast, demi
 Crab Cake Benedict..... avocado, prosciutto, poached eggs, hollandaise, home fries
 French Toast bananas foster, fresh whipped cream, maple syrup
 Belgian Waffle..... fresh berries, strawberry compote, maple syrup

DESSERTS

Chocolate Torte\$3 per guest
 Limoncello Cake \$3 per guest
 Assorted Mini Pastries \$15 per dozen

ADDITIONS

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*
 Raw Bar (oysters, clams & shrimp)\$90
 with Lobster Tails.....\$150
 Assorted Mini Danish.....\$15 per dozen
 Juice Carafe \$10 per carafe
 orange, pineapple, cranberry

See Page 6 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 & Lemon Garlic Aioli	\$40 per dozen
Scallops Wrapped in Bacon	\$34 per dozen
Shrimp Cocktail	\$34 per dozen
Lobster Salad Sliders	\$48 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

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> \$60..... <i>large</i> \$100
Antipasto	<i>small</i> \$85 <i>large</i> \$140
Fresh Fruit Platter	<i>small</i> \$60..... <i>large</i> \$100
Smoked Salmon Gravlox.....	\$60
Assorted Mini Danish.....	\$15 per dozen

DESSERT DISPLAYS

Assorted Mini Pastries	\$15 per dozen
Chocolate Torte or Limoncello Cakes	\$3 per guest

PASTA SELECTIONS

Chicken, Broccoli, Alfredo	\$80 per tray
Chicken Marsala w/ Penne	\$80 per tray
Lobster Mac & Cheese	\$150 per tray
Penne w/ Pomodoro Sauce	\$55 per tray
Baked Penne w/ Three Cheese Pomodoro.....	\$65 per tray
Bolognese over Penne	\$90 per tray



Beverage Selections

FROM THE BAR

(beverages will be served on table)

Wine from the bottle (house red & white)..... \$18 per bottle
review our extensive wine list for more options

Sangria Carafe..... \$20 each
available in Red or White

Mimosa Carafe..... \$30 each

Bloody Mary Carafe..... \$25 each

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

ask about our specialty martini cocktail carafes

NON-ALCOHOLIC

(beverages will be served on table)

Soda Pitcher \$9 per pitcher
unlimited soda \$2.50 per person
Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist

Juice Carafe \$10 per carafe
unlimited juice..... \$3 per person
orange, cranberry, pineapple

Fruit Punch Carafe \$12 per carafe

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

saturday flat rate of \$3.00

**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
