# 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 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.

#### RILLING

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 Gr			s & Balsamic Dressing
Caesar Salad Romaine	Hearts, Parmesan, Ho	ise Croutons	
ENTREE choice of three			
Brick Chicken	Chicken Cordon Ble	ı Chi	cken Marsala
Stuffed Haddock	Grilled Salmon Filler	N.Y	7. Sirloin
Eggplant Parmesan	Blackened Chicken I	asta Shr	imp Linguine
SIDES choice of two			
vegetables	starch	as	
Č			as.
Honey Glazed Baby Carrots Sautéed Broccolini		ed Fingerling Potato Mashed Potatoes	es
Zucchini & Summer Squash		Red Bliss Potatoes	
Green Beans	•	san & Herb Risotto	
Sautéed Garlic Spinach	raille	san & nero Kisono	
Sauteed Garne Spinach			
PREMIUM CHOICES			
Baked Stuffed Lobster MP			
Grilled Filet Mignon (add \$	5 per guest)		
Petite Filet & Stuffed Shrim	1 0		
DESSERTS *mini pastries			
Chocolate Torte or Limonce	llo Cake		\$5 per guest
Ice Cream Sundae Station			\$5 per guest
ADDITIONS			
ADDITIONS  Demostic & Imported Chase	o & Emrit Diamlers		am all \$00 lanes \$140
Domestic & Imported Chees			
Fresh Fruit Platter			_
Spinach Hummus			
Vegetable Crudites with Her Antipasto	<u>-</u>		_
Baked Brie			_
Raw Bar (oysters, clams & s			•
with Lobster Tails	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	• • • • • • • • • • • • • • • • • • • •	$\psi I \tau U$

<sup>\*</sup>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		
	eens, Cherry Tomatoes, Cucumber	r, Onions & Balsamic Dressing
	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 gue	est)	
SIDE DISH choice of one		
Roasted Potatoes & Vegetabl	AC	
Penne with Pomodoro	CS	
Tellie with Tolliodolo		
DESSERTS *mini pastries	included*	
•		\$5 per guest
		\$5 per guest
		1
<u>ADDITIONS</u>		
		\$3.00 per guest
-	- ·	small \$98 large \$140
		small \$80 large \$110
		small \$80large \$110
		small \$80large \$110
		small \$110large \$150
Baked Brie		\$80

Raw Bar (oysters, clams & shrimp)......\$140

<sup>\*</sup>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 \$80large \$110
Vegetable Crudites with Herb Dip	
Antipasto	_
Baked Brie	e e
Raw Bar (oysters, clams & shrimp)	\$140
with Lobster Tails	

<sup>\*</sup>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
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



# **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
Brioche French Toastberry compote & fresh whipped cream
Breakfast Frittatared bell pepper, onion, mushrooms, cheddar cheese, spinach
Eggs Benedictcanadian bacon, poached eggs, hollandaise
House Made Belgian Waffleberry compote & fresh whipped cream
Turkey Rolluphouse-roasted turkey, tomato, avocado, garlic aioli
Roast Beef Rolluparugula, tomato, horseradish mayo & boursin cheese
Chicken, Broccoli, Alfredo
*home fries included*
ADDITIONS
Juice Bar\$4 per guest
Juice Carafe \$10 per carafe
Soda Bar\$3.00 per guest
Smoked Salmon Gravlox
Domestic & Imported Cheese & Fruit Display
Fresh Fruit Platter
Spinach Hummus
Vegetable Crudites with Herb Dip
Antipasto
Baked Brie\$80
Raw Bar (oysters, clams & shrimp)\$140
with Lobster Tails
Assorted Mini Danish
Chocolate Torte or Limoncello Cakes
Ice Cream Sundae Station



# Lunch Buffet

# \$29.00 Per Guest

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

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

Served with Fre	esh Baked Dinner Rolls & Freshly Bi	rewed Coffee & Tea
	eens, Cherry Tomatoes, Cucumber, G Hearts, Parmesan, House Croutons	Onions & Balsamic Dressing
ENTREE choice of two Baked Haddock Glazed Salmon	Shrimp Scampi w/ pasta Roast Beef w/ Au Jus	Chicken Parmesan Blackened Chicken Pasta
Eggplant Lasagna Chicken Saltimbocca	Chicken, Broccoli & Alfredo Stuffed Chicken	Sausage, Pepper & Onion
PREMIUM CHOICES  Lobster Mac & Cheese (MP)  Sirloin Tips (add \$5 per gue	est)	
SIDE DISH choice of one Roasted Potatoes & Vegetab Penne with Pomodoro	les	
	included* llo Cake	1 0
ADDITIONS Soda Bar		\$3.00 per guest
*	e & Fruit Display	ě .
Vegetable Crudites with Her	b Dip	small \$80large \$110
<u> </u>		e
Raw Bar (oysters, clams & s	hrimp)	\$140
'.1 T 1 , 7T '1		110

\*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. \$36 per dozen
Shrimp Cocktail
Pulled Pork Sliders \$34 per dozen
Meatball Sliders
Caprese Skewers
Tandoori Steak Skewers
Coconut Shrimp
Chicken Pesto Skewers
Crab-Stuffed Mushrooms
Lobster Salad Sliders
DECEDERAN DICELANG
RECEPTION DISPLAYS
Domestic & Imported Cheese & Fruit Display
Spinach Hummus
Vegetable Crudites with Herb Dip
Antipasto
Fresh Fruit Platter
Baked Brie \$80
Smoked Salmon Gravlox \$95
Assorted Mini Danish
DESSERT DISPLAYS
Assorted Mini Pastries
Chocolate Torte or Limoncello Cakes
Ice Cream Station
PASTA SELECTIONS
Chicken, Broccoli, Alfredo
Chicken Marsala w/ Penne
Penne w/ Pomodoro Sauce
Baked Penne w/ Three Cheese Pomodoro
Bolognese over Penne
Lobster Mac & Cheese



# Beverage Selections

FROM THE BAR
Wine from the bottle (house red & white)
review our extensive wine list for more options
Imported & Domestic Beer Station
Sangria Bowl
available in Red or White
Mimosa Bowl
Bloody Mary Stationplease speak with your function coordinator
Mimosa Stationplease speak with your function coordinator
Champagne Toast
with Strawberry\$4 per guest
*ask about our specialty martini cocktail bowls*
NON-ALCOHOLIC
NON-ALCOHOLIC Fresh Brewed Coffee & Tea Station
Fresh Brewed Coffee & Tea Station
Fresh Brewed Coffee & Tea Station
Fresh Brewed Coffee & Tea Station \$3.50 per guest  Coffee Carafe \$35 per carafe  Soda Bar \$3.00 per guest
Fresh Brewed Coffee & Tea Station \$3.50 per guest  Coffee Carafe \$35 per carafe
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
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
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
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
Fresh Brewed Coffee & Tea Station



#### 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 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