

**FIVE**  
**CORNERS**  
BISTRO & CRAFT BAR

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**Private Event Offerings**

**Eat  
Drink  
Laugh  
Repeat!**



**Five Corners Bistro & Craft Bar**  
354 Colt Highway // Farmington, CT 06032  
[Fivecornersbistro.com](http://Fivecornersbistro.com)

# Meeting Menu

Regular or decaf coffee, sodas, iced tea and house made chips included. **\$16 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%.

## Sandwiches

CHOOSE THREE

### Turkey

mayo, lettuce, tomato, onion, avocado, bacon

### Ham

dijonaise, swiss, lettuce, tomato, onion

### Chicken salad

cranberries, red onion, celery, lettuce, tomato, onion

### Roast beef

horsey mayo, lettuce, tomato, onion, cheddar

## ADD ONS

### Sides \$4 per person

CHOOSE ONE

warm quinoa salad

ceasar

house salad

### Desserts \$3 per person

CHOOSE ONE

cookies

brownies

dessert bars

# Lunch Buffet

Regular or decaf coffee, sodas, and iced tea included. **\$25 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%. Buffets require a minimum of 20 guests.

## Soups and Salads

CHOOSE ONE

classic chicken noodle  
minestrone  
broccoli cheddar  
tomato bisque  
new england clam chowder

house salad  
ceasar salad  
coleslaw  
seasonal kale & quinoa salad  
farro salad

## Entrées

CHOOSE TWO

pulled pork + \$3pp  
classic meatball  
roasted chicken  
meatloaf  
roasted pork loin

panko crusted cod  
curried lentils, cauliflower, chickpeas & kale  
sausage & peppers

## Sides

CHOOSE TWO

pasta with red sauce  
macaroni & cheese  
roasted potatoes  
cauliflower rice  
roasted seasonal vegetables

roasted garlic green beans  
curried lentils  
warm quinoa salad  
rice pilaf  
honey glazed carrots

## Desserts \$5 per person

CHOOSE ONE

cookie tray  
brownie tray  
dessert bar tray

# Lunch Plated

Regular or decaf coffee, sodas, and iced tea included. **\$31 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%. Plated lunch option requires a minimum of 15 guests.

## Soups and Salads

CHOOSE ONE

seasonal soup  
tomato soup

house salad  
ceasar salad

## Entrées with Chef's Selection of Sides

CHOOSE TWO

chicken prepared as:  
marsala, piccata or herb roasted  
salmon with seasonal glaze  
herb crusted cod  
curried lentils and cauliflower

ravioli seasonal, maple pecan sage sauce  
cider brined pork loin  
sirloin steak red wine demi  
short rib red wine demi

## Desserts \$5 per person

CHOOSE ONE

raspberry cheesecake  
mountain berry tart  
chocolate bourbon pecan  
key lime

flourless chocolate truffle  
peanut butter truffle  
sticky toffee pudding



# Dinner Buffet

Regular or decaf coffee, sodas, and iced tea included. **\$35 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%. Buffets require a minimum of 20 guests.

## Hors d'Oeuvres

CHOOSE FOUR

chicken dumplings  
cocktail franks  
edamame dumplings  
sichuan beef triangles  
coney island franks

croquette potato white truffles  
potato pancakes  
chicken and spinach meatballs  
arancini gorgonzola  
empanada beef

empanada vegetables  
mushroom croquettes  
onion and brie tarts  
spinach brie wontons

+ \$2pp empanada pork  
corn dog mini sticks  
prosciutto mozz lollipops  
shrimp ginger dumplings

korean beef dumplings  
bbq pork biscuits  
sesame chicken skewers  
quiche lorraine tartlets

roasted duck dumplings  
crab croquettes  
chicken cordon bleu meatballs

+ \$4pp Mini hotdogs w/ the works  
lobster bread pudding

kobe mini burger  
beef wellington

lobster spring rolls  
shrimp tempura

## Soups and Salads

CHOOSE ONE

Italian wedding soup  
minestrone  
broccoli cheddar

pumpkin bisque  
new england clam chowder  
house salad  
seasonal kale & quinoa salad

ceasar salad  
arugula salad  
farro salad

## Entrées

CHOOSE TWO

pulled pork  
flank steak chimichuri  
roasted pork loin  
panko crusted cod  
vegetable lasagna

chicken prepared:  
marsala, piccata or herb roasted  
bourbon beef tips with wild mushrooms  
roasted salmon w/ seasonal glaze

## Sides

CHOOSE TWO

pasta with red sauce  
macaroni & cheese  
roasted potatoes

cauliflower rice  
roasted seasonal vegetables  
roasted garlic green beans  
honey glazed carrots

rice pilaf  
curried lentils  
warm quinoa salad

## Desserts \$5 per person

CHOOSE ONE

cookie tray  
brownie tray  
dessert bar tray

# Dinner Plated

Regular or decaf coffee, sodas, and iced tea included. **\$40 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%. Plated dinner option requires a minimum of 15 guests.

## Soups and Salads

CHOOSE ONE

seasonal soup  
new england clam chowder  
arugula salad

ceasar salad  
seasonal kale & quinoa salad

## Entrées with Chef's Selection of Sides

CHOOSE TWO

chicken prepared as:  
marsala, piccata or herb roasted  
salmon with seasonal glaze  
herb crusted cod  
curried lentils and cauliflower

ravioli seasonal, maple pecan sage sauce  
cider brined pork loin  
prime rib w/hoarse radish cream + \$5pp  
filet mignon red wine demi + \$6pp

## Desserts

CHOOSE ONE

raspberry cheesecake  
mountain berry tart  
chocolate bourbon pecan  
key lime

flourless chocolate truffle  
peanut butter truffle  
sticky toffee pudding

