

FIVE
CORNERS
BISTRO & CRAFT BAR

Private Event Offerings

**Eat
Drink
Laugh
Repeat!**



Five Corners Bistro & Craft Bar
354 Colt Highway // Farmington, CT 06032
Fivecornersbistro.com
860 507 7868

Meeting Menu

Regular or decaf coffee, sodas, iced tea and house made chips included. **\$17 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

Corned Beef Reuben

house made sauerkraut, thousand island, swiss, sourdough

Grilled Chicken

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

Buffet/Family Style*

Regular or decaf coffee, sodas, and iced tea included. **\$27 per person**

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

*Buffet = 25 or more guests // Family Style = 25 or less guests

Salads

CHOOSE ONE

house
ceasar
any main menu salad +\$3pp

Entrées

CHOOSE TWO

grilled chicken prepared: white wine lemon sauce, piccatta, marsala, or garlic demi
hanger steak prepared: demi or chimichuri +\$4pp
herb crusted cod, beurre blanc sauce
pork tenderloin prepared: bbq or roasted herb
house made linguini prepared with: shrimp scampi, meatballs, bolognese sauce, chicken alfredo,
mussels, or seasonal veggies & rustica sauce

Sides

CHOOSE TWO

penne prepared with butter, a la vodka, marinara or fra diavolo sauce
roasted potatoes
roasted seasonal vegetables
roasted haricot verts
creamy roasted garlic mash potatoes
rice pilaf

Desserts +\$3pp

assorted dessert bar tray

Lunch Plated

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%. Plated lunch option requires a minimum of 15 guests.

Salads & Soups

CHOOSE ONE

house
ceasar
tomato bisque soup

Entrées with Chef's Selection of Sides

CHOOSE THREE

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

cider brined pork chop
hanger steak red wine demi
meatloaf
seasonal vegetable pasta

Desserts

FAMILY STYLE

assorted dessert bar tray



Brunch Buffet/Family Style*

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%.

*Buffet = 25 or more guests // Family Style = 25 or less guests

Salads & Parfaits

CHOOSE ONE

house
ceasar
yogurt parfait

Entrées

CHOOSE TWO

pulled pork
flank steak chimichuri
roasted pork loin
panko crusted cod
seasonal frittata

chicken prepared:
marsala, piccata or herb roasted
roasted salmon with seasonal glaze
pasta primavera
seasonal french toast

Sides

CHOOSE TWO

penne prepared with butter, a la vodka, marinara or fra diavolo sauce
roasted potatoes
roasted seasonal vegetables
roasted haricot verts
creamy roasted garlic mash potatoes
rice pilaf

Desserts +\$3pp

assorted 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.

Salads

CHOOSE ONE

house salad
ceasar salad
seasonal chopped

Entrées with Chef's Selection of Sides

CHOOSE THREE

airline chicken prepared as: marsala, piccata or herb roasted	vegetable lasagna
faroe island salmon w/seasonal glaze	berkshire pork chop
icelandic cod	short rib red wine demi
george's bank scallops	filet mignon red wine demi + \$6pp
	prime rib +\$5pp

Desserts

CHOOSE TWO

seasonal cheesecake
seasonal crisp
carrot cake
chocolate ganache cake