

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. **\$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.

Salads

CHOOSE ONE

house
ceasar
arugula

Entrées

CHOOSE TWO

classic meatball
Chimmichuri flank steak +\$3pp
chicken prepared as: picatta, marsala or herb roasted
roasted pork loin
panko crusted cod
pasta primavera

Sides

CHOOSE TWO

pasta with marinara
roasted potatoes
roasted seasonal vegetables
roasted garlic green beans
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.

Salads

CHOOSE ONE

house
ceasar
arugula

Entrées with Chef's Selection of Sides

CHOOSE TWO

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

cider brined pork loin
sirloin steak red wine demi
short rib red wine demi

Desserts

CHOOSE ONE

seasonal cheesecake
seasonal crisp



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.

Salads

CHOOSE ONE

house salad
ceasar salad
arugula salad

Entrées

CHOOSE TWO

pulled pork
flank steak chimichuri
roasted pork loin
panko crusted cod

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

Sides

CHOOSE TWO

pasta with marinara
roasted potatoes
roasted seasonal vegetables
honey glazed carrots
roasted garlic green beans

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.

Salads

CHOOSE ONE

house salad
ceasar salad
arugula salad

Entrées with Chef's Selection of Sides

CHOOSE TWO

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

seasonal ravioli
cider brined pork loin
short rib red wine demi
filet mignon red wine demi + \$6pp

Desserts

CHOOSE ONE

seasonal cheesecake
seasonal crisp

