

LIP-SMACKIN' BABY BACK RIBS -market value-

Fall off the bone, baked, baby back ribs with Michele's special fresh herbs

SHRIMP SCAMPI \$110

Pan sauteed shrimp in a garlic butter parmesan and Vermouth sauce tossed over pasta (chef's choice)

BEEF TENDER -market value-

Whole roasted in a port wine reduction

SALADS

Each serves 10

MISTA ITALIANO \$42

a blend of greens, salad peppers, bell peppers, greek olives and tomatoes

SPRING MIX \$42

with pears, blue cheese, craisins and roasted candied pecans

BED OF GREENS \$42

with avocado, mandarin oranges and a hint of purple onion

TRADITIONAL GREEK \$42

romain, cucumbers, olives, tomatoes and feta cheese

SIDES

\$42 Each, serves 10

Corn, shallots and tarragon

Green beans with real bacon and onions

Grilled veggie mix

Creamed spinach

Rice pilaf

Quinoa & couscous mix

Pasta salad

Artichokes & sundried tomatoes

Italian potato salad

Herbed mashed potatoes

SOUPS

\$12.50 (32 oz) Serves 4-6

TOMATO BASIL

BROCCOLI AND PASTA ITALIANO STYLE

ITALIAN WEDDING

CHARCUTERIE TRAYS

ITALIAN

mozzarella, parmesan, salami, peppers, olives, stuffed figs, prosciutto

MEDITERRANEAN

goat and feta cheese, grape leaves, hummus, black olives, veggies

INTERNATIONAL

brie, cheddar, gorgonzola, salami, apricots, nut variety, pickled okra, fruit

Small (serves 15) \$95

Medium (serves 25) \$150

Large (serves 40) \$190

DESSERT TRAY

ASSORTED 12 - \$30 OR 20 - \$65

bite size portions

Magic Bars, Turtles, Lemon Bars, Chocolate Dipped Strawberries, Toffee, Cream Puffs, Banana Puding, Peach Cobbler

DRINKS

\$2.50 each

orangina, martinelli's apple juice, mango lemonade, snapple teas, coffee and bottled waters



CATERING MENU

"ITALIAN AND GLOBAL CUISINE"

24 hour notice.we deliver!

Contact info: 713.783.5169

buasbistro.com

orders@buasbistro.com

BREAKFAST

HOT BREAKFAST SANDWICH PANS \$58

(24 halves - assorted)

Eggs & Swiss

Croissant with egg whites, spinach, swiss cheese

Eggs, Ham & Cheddar

English muffin with eggs, ham, cheddar cheese

Eggs, Green Onion & Cheddar

Croissant with eggs, green onions, cheddar cheese

Chicken, Tomatoes & Cheddar

Croissant with grilled chicken, tomato, cheddar cheese

EGG CASSEROLES

(Serves 12)

Tex-Mex \$48

Shredded chicken, green chile peppers and a blend of mexican cheeses

Italiano \$48

Fresh made pork sausage, mozzarella, basil and herbs

Vegetarian \$44

Seasonal vegetables, fresh herbs and swiss cheese

DANISH & FRUIT TRAYS

(Serves 12)

Sweet Treat Tray \$44

Assorted muffins, breads and danishes (12 pieces)

Fruit Bowl \$55

Seasonal berries and melons with Bua's Sweet Cream Sauce on the side

Vegetarian \$44

Seasonal vegetables, fresh herbs and swiss cheese

BREAKFAST TACO PANS \$38

(Each Serves 12)

Eggs, Potato & Cheese

Scrambled eggs, potato and mexican cheese

Eggs & Cheddar Cheese

Scrambled eggs and Cheddar cheese

Eggs, Bacon & Cheddar Cheese

Scrambled eggs, bacon and Cheddar cheese

FRENCH TOAST

ITALIANO (Serves 12) \$40

Panetone cake soaked in raisins and fresh orange marmelade. Baked to perfection.

MICHELE'S SPECIALTY QUICHE \$22

(Whole Pie Serves 8)

3" Quiches (12 assorted individual pieces) \$36

Artichoke goat cheese, sundried tomato Spinach, shallots, mushrooms and swiss cheese Broccoli, ham and sharp cheddar cheese

SALMON PLATTER \$98

(Serves 12)

Your choice of

Oak Roasted

Served with bagels, cream cheese, capers, red onions, chopped eggs, dill and asparagus

or Salmon Grav Lax

Served with bagels, cream cheese, capers, red onions, chopped eggs, dill and asparagus

ITALIAN SAUSAGE BREAD BY THE SLICE \$36 (Serves 12)

Panetone cake soaked in raisins and fresh orange marmelade. Baked to perfection.

SANDWICH TRAYS

BUA'S BOYS (ASSORTED) FOR 12 - \$79 OR 20 - \$110

Served on Po Boy Bread

ITALIAN

Sweet tomato relish, dill pickles, salami, ham and provolone cheese

TURKEY HAVARTI

Turkey, Havarti cheese and dijon mustard

ROAST BEEF AND PROVOLONE

Roast beef, provolone cheese, sweet tomato relish and mayo

SIGNATURE SANDWICHES

ASSORTED 12 - \$79 OR 20 - \$110

Served on Croissant

Signature Chicken Basil

Grilled chicken, basil and mayo

Tuna Avocado

Tuna, onions, celery, mayo and mashed avocado

Egg Salad

Turkey Brie Sandwiches

Turkey Brie, thin green apple slices and Dijon mustard

THE VEGETARIAN SANDWICH TRAY FOR 6 \$43

Served on Po Boy Bread Seasonal vegetables, buffalo mozzarella and greens tossed in a balsamic vinagrette

LUNCH BOXES

TURKEY PO BOY \$10ea

Turkey Po Boy with chips and a cookie

CHICKEN SALAD ON CROISSANT \$10ea

Chicken Salad with chips and a cookie

Call 713.783.5169 for special orders

A TASTE OF ITALY ENTREES

Each serves 10

EGGPLANT PARMESAN \$65

Fresh baked eggplant, lightly breaded in a robust home made marinara topped with parmiggiano reggiano cheese

CHICKEN ROULADES \$65

Thin sliced chicken breast filled with spinach, provolone cheese and a light white wine butter reduction

LEMONE CHICKEN \$65

Pan sauteed chicken, topped with lemon, artichokes and capers

CHICKEN MARSALA \$70

Pan sauteed chicken, topped with mushrooms, shallots and a marsala wine reduction

CHICKEN ALFREDO \$65

Grilled chicken and penne pasta, tossed in a creamy Alfredo sauce with peas, prociutto and mushrooms

4 CHEESE & BEEF LASAGNA \$75

Thin layers of hand made pasta sheets, sugo, beef, provolone, mozzarella, parmesan and asiago cheeses

VEGETABLE LASAGNA \$75

Grilled seasonal vegetable and Alfredo sauce in a blend of italian cheeses.

VEAL CANNELONI SHELLS \$90

Michele's famous cannelloni dish, jumbo shells filled with spinach, bechamel and veal over a layer of fresh marinara

GLOBAL ENTREES

FRENCH ONION CHUCK STEAK \$90

Bua's rendition of a Salisbury Steak topped with delicious caramelized onions

BEEF BOURGUIGNON \$100

Tender beef tips braised in a red wine and beef broth with carrots, onions and garlic

PORK CHILI GRAVY ENCHILADAS \$75

Hand rolled enchiladas filled with shredded pork and cheddar cheese.

CHICKEN & SWISS HATCH ENCHILADAS \$75

Hand rolled enchiladas filled with chicken, swiss cheese and green chilis

ISLAND CHICKEN \$65

Topped with a hawaiian Huli-Huli sauce with sauteed peppers and pineapple