

Lunch Party Menus

RETRO BISTRO
Established 1992

LUNCH - DINNER - LOUNGE

Tel. 847-439-2424

*Lunch #1 menu for parties of 15 or more
3 course Prix Fixe Menu....\$23.50 (food only)*

Crab and shrimp cake

On cream leeks, saffron sauce

Napoléon of Heirloom Tomato & goat cheese

Red bell pepper aioli

Beef Carpaccio Sushi

Red miso dressing and Wasabi

Warm French Goat Cheese Salad

Baby California greens, Seasonal veggies, Dijon Dressing

Pistachio Crusted Atlantic Salmon

Champagne Sauce

Beef Tenderloin Filet au Poivre

Demie-glace and black trumpet mushroom sauce

Chicken Breast Dijonnaise

Sautéed spinach and port wine

Pork tenderloin Normandy

Apples, Calvados, Mushroom Sauce

La symphonie des desserts

Individually plated assortment, all made in house

Note: Salmon may be substituted for the fresh fish of the day, please inquire.
You **do not** need to pre-order for your guests, they will pick from a printed menu.

Lunch Party Menus

RETRO BISTRO
Established 1992

LUNCH - DINNER - LOUNGE

Tel. 847-439-2424

*Lunch #2 menu for parties of 15 or more
3 course Prix Fixe Menu....\$19.50 (food only)*

Bistro Green Salad

Baby California greens, Seasonal veggies, Dijon Dressing

Soup du Jour

Chef's Choice

Pistachio Crusted Atlantic Salmon

Champagne Sauce

Seared Sirloin Beef Tips

Hand mashed potatoes, black peppercorn sauce

Chicken Breast Dijonnaise

Sautéed spinach and port wine

Pork tenderloin Normandy

Apples, Calvados, Mushroom Sauce

Crème Brulee

Creamy custard topped with caramelized sugar

Profiteroles au Chocolate

Crème puffs and homemade ice cream, warm chocolate sauce

*Note : Salmon may be substituted for the fresh fish of the day, please inquire.
You **do not** need to pre-order for your guests, they will pick from a printed menu.*

Lunch Party Menus

RETRO BISTRO
Established 1992

LUNCH - DINNER - LOUNGE

Tel. 847-439-2424

*Lunch #3 menu for parties of 15 or more
3 course Prix Fixe Menu....\$17.50 (food only)*

Bistro Green Salad

Baby California greens, Seasonal veggies, Dijon Dressing

Soup du Jour

Chef's Choice

Beef Tenderloin Roquefort Sandwich

Homecut Frites and Aioli

Chicken Breast Dijonnaise

Sauteed spinach and port wine

French Croque Monsieur Tartin

Cured Ham, Melted French Gruyere Cheese, homecut Frites

Pasta Provencal "Nicolette"

Linguini, seasonal veggies topped with boursin cheese

Crème Brulee

Creamy custard topped with caramelized sugar

Profiteroles au Chocolate

Crème puffs and homemade ice cream, warm chocolate sauce

*You **do not** need to pre-order for your guests, they will pick from a printed menu.*