





Bistro Baron brought you a French Cuisine Outside Catering Services
to your door

To meet the satisfaction for our dearly clientele,
Bistro Baron provides you a catering services according to your needs
from a private event to a corporate gathering
with an authentic & homemade French tastes and qualified presentation.

Our commitment is to be able to bring a French style authentic bistro
in one amazing production and in particulars
to ensure that our clientele engagement will be truly distinctive
and a memorable one.

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BARON



The menu arrangement allows you to choose
from different buffet services from our:

BARON ON THE BUFFET
BARON CANAPÉ
BARON SIGNATURE STALL AND STATION
BARON CLASSIC STALL AND STATION
BARON SET MENU

BARON ON THE BUFFET I



SALADS

Creamy Potato Salad with Smoked Salmon
Marinated Grilled Vegetables with
Balsamic Caramelized Vinegar

SOUP

Smoked Tomato Soup OR Pumpkin Soup

MAIN COURSES

Marinated Roast Chicken
Pan Seared Salmon with Lemon Beurre Blanc
Beef Medallion with Red Wine Sauce and Pearl Onion
Potato Gratin
Seasonal Buttered Vegetables

DESSERTS

Millefeuille
Mousse Aux Chocolat
Fruit Crumble
Slice and Whole Fresh Fruit

PRICE

Rp. 300.000,- / person

BARON ON THE BUFFET 2



SALADS

Nicoise Salad
Farfalle

SOUP

Mushroom Soup OR Potato Leek Soup

MAIN COURSES

Duck Confit with Bordelaise Sauce
Pan Seared Snapper with Paprika Coulis
Beef Bourguignon
Mashed Potato
Roasted Vegetables

DESSERTS

Fruit Mousse
Crème Brûlée
Opera Cake
Slice and Whole Fresh Fruit

PRICE

Rp. 350.000,- / person

BARON CANAPE



FINGER FOODS

Two selections of Sandwiches

SAVORY SELECTION

Four Selections from our Savory Canapé list

SWEET SELECTIONS

Three Selections from our Sweet Canapé list

PRICE

Rp. 235.000,- / person

SELECTION OF SAVORIES

Quiche Lorraine
Quiche Spinach
Minced Beef Pie
Portobello Mushroom with Garlic
Butter
Soup of The Day
Pecan Crusted Tenderloin
FoieGras Mousse
Duck Fritters
Mushroom Vol Au Vent

SELECTION OF SWEETS

Madeline
Scones with Jam
Strawberry Tart
Choco Tart
Millefeuille
Fruit Crumble
Macaron
Choco / Raspberry Éclair
Fondant Au Chocolat

SELECTION OF SANDWICHES

Salmon
Egg
Croque Monsieur
Red Pepper Cream Cheese
Salmon Roll with Cream Cheese

CHEESE AND COLD CUTS



ASSORTED COLD CUTS

Beef Bresaola
Chicken Mortadella
Grilled Chicken
Turkey ham

**Including Assorted Crackers*

Rp. 3.750.000,- / Served for 50 persons

ASSORTED BREAD

Kraft Corn
Grisini
Soft & Hard Roll

**Including Homemade Jam & Butter*

Rp. 950.000,- / Served for 50 persons

SLICED OF SMOKED ATLANTIC SALMON

**Including Capers, Onion Red,
lemon fresh & Cream Cheese*

Rp. 2.350.000,- / Served for 25 - 30 persons

ASSORTED CHEESE PLATTER

Brie Cheese
Gruyere Cheese
Herbs Cream Cheese
Goat Cheese

**Including Assorted Crackers,
Dry Fruit & Grape Fruit*

Rp. 2.500.000,- / Served for 25 persons

BARON *Signature* STALL & STATION

COTE DE BOEUF

Roasted Op Ribs served with Yorkshire pudding,
two kind of Homemade sauces and condiments.

Choices 3 kind of sauces Bernaise, Bordelaise, Café de Paris or Mustard.

Rp. 11.500.000,- / Served for 50 persons

SALMON EN CROUTE

Baked Puff Pastry of Layered Roasted Salmon with
Mushroom and Spinach served with Tomato
Sauces ,Beurre Blanc and Condiment.

Rp. 1.700.000,- / Served for 25 - 30 persons

SALAD

La Paysanne

Selected of Mixed Green Lettuce or Paysane Salad
served with dressing and condiments.

Rp. 3.700.000,- / Served for 50 persons

DESSERT

Crepes Suzette Station

Classic of Orange Liquor Flamed Crepes served with Condiment

Rp. 3.750.000,- / Served for 50 persons

BARON *Classic* STALL & STATION

BEEF ENTRECOTE

Roasted Rib Eye served with Yorkshire Pudding,
two kinds of Homemade Sauces and Condiments

Rp. 6.500.000,- / Served for 40 persons

ROASTED LAMB LEG

Roasted of Australian Lamb Leg Served with
Two kind of Homemade Sauces and Condiments

Rp. 3.250.000,- / Served for 25 persons

ROAST TURKEY

Roasted turkey with Special Cranberry and Bordelaise sauces
served with Cornbread and Condiments.

Rp. 2.275.000,- / Served for 20 persons

PETITE DESSERT



5 Selections from our Dessert List
Served for 50 persons

Raspberry Vacherine

Rp. 750.000,-

Carrot Cake

Rp. 875.000,-

Mini Fudge Cake

Rp. 1.050.000,-

Éclair

Rp. 375.000,-

Lemon tart

Rp. 375.000,-

French Choux

Rp. 475.000,-

BARON *Five Courses Menu 1*

FIRST COURSE

Pan Seared Foie Gras with Cherry Tartine

SECOND COURSE

Beef Consommé with Mushroom Ravioli

THIRD COURSE

Chilean Sea Bass bed on Saffron Risotto and
Baby Vegetables Orange Pumpkin Sauce

PALETTE CLEANSER

Lemon Sorbet

FOURTH COURSE

200 days Beef Fillet served with Polenta,
Glazed Vegetables and Red Wine Shallot Sauce

FIFTH COURSE

Caramel Cheese Cake with Berry sauce

PRICE

Rp. 850.000,- / person

BARON *Five Courses Menu 2*

FIRST COURSE

Roasted Scallop over a French Brandade Fennel
and Tomato Salad Perfumed with Lemon Confit Dressing

SECOND COURSE

Double Beef Consommé served with Beef Cheek Ravioli

THIRD COURSE

Pumpkin Risotto served with Parmesan and Sweet Potato chips

PALETTE CLEANSER

Orange Sorbet with Campari

FOURTH COURSE

Stuffed Chicken Breast with Ricotta Porchini, Roasted Cocktail Potatoes
served with Mixed Vegetable and Cream Porchini sauce

FIFTH COURSE

Pear Tartine with Pistachio sauce and Vanilla Ice Cream

PRICE

Rp. 550.000,- / Person

BARON *Five Courses Menu 3*

FIRST COURSE

Deep Fried Portobello Mushroom with melted Mozzarella,
Anchovies and Cherry Tomatoes on wine

SECOND COURSE

Creamy Tomato Soup with Garlic Basil Crouton
and Extra Virgin Olive Oil

THIRD COURSE

Garlic Butter Roasted Snails bed on Paris Mushroom
and Parsley Risotto Garnished with Parmesan Crisp

PALETTE CLEANSER

Cranberry Sorbet with Champagne

FOURTH COURSE

Sea Bass with Grilled Eggplant Caviar , Fennel and Avocado
served with Light Orange Curry Sauce

FIFTH COURSE

Triple Chocolate Mousse with Vanilla Sauce

PRICE

Rp. 650.000,- / Person