

FIVE CORNERS

BISTRO & CRAFT BAR

354 Colt Highway // Farmington, CT 06032

Fivecornersbistro.com

860 507 7868

PRIVATE EVENT OFFERINGS 2025



Cocktail Party Package*

\$32 per person (Food only, beverages charged based on consumption.)

INCLUDES

House-made Hummus and Pickled Vegetables
Selection of Meats and Cheeses
Flatbread – choice of margherita **or** meat

KINDLY CHOOSE THREE

Meatballs – marinara, mozzarella
Steak Kebab – blackend, pepper, onion
Shrimp Skewer – sweet and spicy, scallion
Chicken Satay – spicy peanut sauce
Pretzel Bites – house mustard
Arancini – three cheese, marinara
Crostiti – pesto, ricotta
Bruschetta – choice of tomato **or** steak
Avocado Toast – smashed guacamole, pico de gallo
Extra Appetizer +\$4pp

*Not including 20% service charge & 7.35% CT sales tax.

+\$10 per person added to buffet or plated dinner package. Ask event coordinator about customizing this package with additions.



Buffet*

\$39 per person (*minimum guest count: 20*)

SALAD

kindly choose house **or** caesar

ENTRÉES *kindly choose two*

Roasted Chicken – garlic herb, marsala **or** piccata
Chicken Parmesan – marinara, mozzarella
Cod – herb crusted **or** citrus buerre blanc
Salmon – mustard seed buerre blanc **or** chimichurri
Hanger Steak – house steak sauce **or** chimichurri + \$4pp
Extra Entrée + \$6pp
Vegan Option – please ask

SIDES *kindly choose two*

Potatoes – herb roasted **or** garlic mashed
Roasted Vegetables
Penne – choice of marinara, vodka **or** alfredo sauce
Seasonal Risotto
Extra Side + \$3pp

DESSERT ADDITIONS

Assortment of Dessert Bites +\$4 per person

*soda, coffee and iced tea, assorted dinner rolls and butter included.

Not including 20% service charge & 7.35% CT sales tax.

+\$10 per person to add appetizers from Cocktail Party Package. Please ask Event Coordinator for more information.

Brunch Buffet*

\$35 per person (*minimum guest count: 20*)

INCLUDES

assorted pastries, fresh fruits, yogurt and granola

ENTRÉES *kindly choose two*

Scrambled Eggs – plain **or** cheese and herbs
Frittata – meat **or** seasonal vegetable
French Toast – fresh whipped cream, caramelized bananas
Chicken & Waffles – compound butter, maple syrup +3 per person
Roasted Chicken – garlic herb, marsala **or** piccata
Salmon – mustard seed buerre blanc **or** chimichurri
Vegan Option – please ask
Extra Entrée + \$6pp

SIDES *kindly choose two*

Applewood Smoked Bacon
Potatoes – home-fries **or** garlic mashed
Roasted Vegetables
Penne – choice of marinara, vodka **or** alfredo sauce
Extra Side + \$3pp

DESSERT ADDITIONS

Assortment of Dessert Bites +\$4 per person

*soda, coffee, juice and iced tea included.

Not including 20% service charge & 7.35% CT sales tax.

+\$15 per person to add Mimosa Bar. Please ask Event Coordinator for more information.

Three Course Plated*

\$55 per person (plated dinner option requires a minimum of 15 guests.)

SALAD

kindly choose house **or** caesar

ENTRÉES WITH SEASONAL ACCOUTREMENT *kindly choose six*

roasted half chicken
hanger steak
bone-in pork chop
salmon
fish & chips
seasonal ravioli

seafood tagliatelle
bolognese
vegan bowl
ribeye + \$5pp
filet mignon + \$8pp

DESSERT & COFFEE SERVICE *includes regular and decaf coffee or hot tea*

KINDLY CHOOSE TWO CHOICES FROM OUR SEASONAL DESSERT MENU

*soda and iced tea, bread service and butter included. Not including 20% service charge & 7.35% CT sales tax.
+\$10 per person to add passed appetizers from Cocktail Party Package. Please ask Event Coordinator for more information.

