

Petit Robert  
**CENTRAL**  
 Bistro

We're your neighborhood bistro where style & comfort coexist. With delicious & affordable cuisine by Chef Jacky Robert and an interior design by HGTV's Taniya Nayak, we're the perfect place for your business lunch, corporate event, date night out or after-work cocktail...and we look forward to seeing you soon!



OpenTable.com  
 Diners' Choice  
**WINNER 2010**

OpenTable.com  
 Diners' Choice  
**WINNER 2011**

## FLOOR PLAN & CAPACITY

Room	Seated	Reception
The Paris Café	60	100
The Petit Bistro	30	40
The Provençale Room	60	100
The Main Dining Room	105	250
The Lounge	60	100
Entire Venue w/ Lobby	305	1000



## COCKTAIL RECEPTION STYLE PACKAGES

**Portions are measured two pieces per person, per selection**  
*Menu options on the following page*

### OPTION 1

2 Stationary Displays

**OR**

3 Passed Appetizers

### OPTION 2

2 Stationary Displays

&

3 Passed Appetizers

### OPTION 3

2 Stationary Displays

&

4 Passed Appetizers

### OPTION 4

3 Stationary Displays

&

5 Passed Appetizers

# COCKTAIL RECEPTION STYLE OPTIONS

## Stationary Display Options

Market Fresh Vegetable Crudités with Herb Garlic Dip

Nos Fromages, Selection of Local and Imported Cheeses

Classic Pizza Pissaladière w/ Caramelized Onions, Tomato, Olives, Parmesan Cheese

Specialty Pizza Pissaladière w/ Shitake Mushroom and Muenster Cheese

Specialty Pizza Pissaladière w/ Chorizo and Muenster Cheese

Marinated Mushrooms, Olives and Artichokes

\*Assorted Pâtés w/ Croutons with Cornichons

\*Lobster, Shrimp and Oyster Cocktail

## Appetizer Options

*Offered Butler or Buffet Style*

**~Cold~**

Applewood Smoked Salmon on Toast with Capers & Crème Fraîche

Carpaccio de Boeuf on Grilled Pepper Brioche, Parmesan, and Caper Oil

Mini Blue Crab Louies w/ Louie Sauce, Lemon on a Crisp Wonton

Tiger Shrimp Cocktail

\*Tuna Tartar on a Crisp Wonton

Chilled Shrimp and Gazpacho Shooters

# COCKTAIL RECEPTION STYLE PACKAGE OPTIONS

## Appetizer Options

~Hot~

Fresh Cut Frites w/ Curry Mayo

Teriyaki Glazed Meatballs

Vegetable Egg Rolls

Mini Chicken Schnitzels w/ Caper Parmesan Aioli

Assorted Mini Quiche s

Phyllo Spinach Triangles

Parmesan and Gouda Cheese Gougères

Chicken Teriyaki Skewers

“Mushroom Vol-au-Vent”, Seasoned Mushroom in Puff Pastry

Chicken Coconut Skewers

Mini Grilled Ham & Cheese Tartines

Crisp Battered Artichoke Hearts w/ Parmesan

Asparagus Wrapped in Phyllo and Parmesan

Scallops Wrapped in Bacon

Mini Crab Cakes, Aioli

Steak Skewers, Béarnaise Sauce

Mini Beef Wellington

Beef Bourguignon Sliders

# LUNCH AND DINNER BUFFET PACKAGES

*Menu options on the following page*



## **Express Buffet**

Select 1 Salad  
Select 1 Entrée  
Select 2 Sides  
Select 2 Desserts

## **Basic Buffet**

Select 2 Salads  
Select 2 Entrées  
Select 2 Sides  
Select 2 Desserts

## **Add A Carving Station!**

Roast Turkey  
Roast Top Round Beef  
Prime Rib  
Beef Tenderloin

# **BUFFET MENU OPTIONS**

## **Salad Options**

Baby Spinach & Hard Boiled Egg Salad

Raw Vegetable Salad w/ Carrots, Onions, Green Beans, Broccoli Rabe, Cauliflower

Mesclun & Tomato Salad, Shallot Vinaigrette

Romaine Caesar Salad

Original Salad Niçoise, w/ Tomato, Egg, Potato, Green Beans,

Anchovy, and Preserved Tuna

Shrimp, Tomato and Avocado Salad

Garden Salad w/Panko Crusted Goat Cheese

## **Entrée Options**

Farfalle Pasta w/ Mushrooms, Garlic and Tomato

Breast of Chicken w/ Tarragon Cream and Mushrooms

New England Haddock in Lemon Beurre Blanc

Parmesan Risotto Cakes Topped w/ Mixed Seasoned Vegetables

Whole Roasted Quartered Chicken Seasoned with Honey and Thyme

Conchiglie Pasta w/ Mussels, Clams and Calamari in Tomato,

Garlic and White Wine Sauce

Grilled Arctic Char in Golden Raisin Butter

Beef Short Rib Bourguignon

Mini Skirt Steaks Bordelaise



# BUFFET MENU OPTIONS

## Side Dish Options

Oven Roasted Cauliflower  
Potatoes Gratin Dauphinois  
Roasted Potatoes  
Quinoa Salad w/ Grilled Fennel, Golden Raisins, and Cilantro  
Macaroni and Cheese  
Rice Pilaf, Preserved Lemon  
Seasoned Green Beans  
Honey Glazed Carrots  
Brussell Sprouts with Garlic Cream  
Broccoli Rabe  
-Add Chorizo

## Dessert Options

Chocolate and Bananas Bread Pudding  
Crème Caramels  
Mousse au Chocolat w/ Langue De Chat Cookies  
Rice Pudding, Raspberry Sauce  
Assorted Sliced Fruit Tarts  
Fresh Fruit Salad  
Assorted French Macaron Platter  
Ice Cream Station  
Pound Cake Platter w/ Assorted House-Made Jams  
(Lemon Crème Fraîche, Orange Marmalade, and Fig Compote )  
Choux Puffs Chantilly  
Chef's Selection of Petit Fours



## **SEATED LUNCH MENUS**

*Menu options on the following page*

### **Express Lunch**

*Chef's Choice Soup or Salad & Sandwich  
Served in One Hour or Less*

### **Two-Course Menu**

*Select 1 Appetizer & 2 Entrée Options*

### **Three-Course Menu**

*Select 1 Appetizer, 2 Entrées & 1 Dessert Option*

### **Three-Course Menu**

*Select 2 Appetizers, 3 Entrées & 2 Dessert Options*



**WE WILL PRINT CUSTOM MENUS BASED ON YOUR  
PRE-SELECTED MENU CHOICES FOR YOUR GUESTS.  
GUESTS WILL THEN CHOOSE THEIR DESIRED COURSE SELECTION UPON ARRIVAL.  
THE NUMBER OF CHOICE OPTIONS PER COURSE IS BASED ON YOUR PACKAGE SELECTION.**

# LUNCH MENU OPTIONS

## Appetizer Options

Rocky Point Red Clam Chowder w/ Salt Pork and Smoked Paprika

Garden Salad w/ Shallot Vinaigrette

Romaine Caesar Salad

Frisée and Crisp Bacon Salad

Petit Salad Niçoise, w/Tomato, Egg, Potato, Green Beans, Preserved Tuna

Mesclun Salad w/ Panko Crusted Goat Cheese

Romaine Heart, Roquefort Cheese w/ Shallot Vinaigrette

## Entrée Options

Quiche Lorraine w/ Chopped Crisp Bacon

Penne Pasta w/ Mushrooms, Garlic, and Tomato

Sandwich Baguette w/ Jambon & Brie

Central Sirloin Burger w/ Muenster Cheese, Garlic, Bacon, Fried Shallots on Brioche Bun

Roast Chicken au Miel w/ Honey, Thyme, Grilled Zucchini, Natural Jus

Grilled Skirt Steak Frites w/ Hand-Cut Fries, Lemon-Roquefort Butter

New England Haddock, Garlic Sautéed Baby Spinach, Beurre Blanc

Pan Seared Scallops w/ Charred Onion, Lemon Risotto, Fresh English Peas

## Dessert Options

Seasonal Fruit Salad, Sablé

Sorbets, La Maison

One Giant Profiterole w/ Vanilla Ice Cream & Fudge Sauce

Chocolate Ganache Tart w/Orange Marmalade Sauce & Caramel Ice Cream

Mousse au Chocolat w/ Langue De Chat Cookies

Warm Apple Galette w/ Cinnamon Crème Anglaise

Assorted French Macarons

Baked Alaska

Opera Gateau Almond Sponge Cake w/ Coffee Buttercream and  
Chocolate Ganache)

## **SEATED DINNER MENUS**

*Menu options on the following page*

### **Two-Course Menu**

*Select 1 Salad & 2 Entrée Options*

### **Three-Course Menus**

*Select 1 Salad, 1 Appetizer & 2 Entrée Options*

*Select 1 Salad, 2 Entrées & 1 Dessert Option*

### **Four-Course Menus**

*Select 1 Salad, 1 Appetizer, 2 Entrées & 2 Dessert Options*

*Select 1 Salad, 2 Appetizers, 3 Entrées & 2 Dessert Options*



**WE WILL PRINT CUSTOM MENUS BASED ON YOUR  
PRE-SELECTED MENU CHOICES FOR YOUR GUESTS.  
GUESTS WILL THEN CHOOSE THEIR DESIRED COURSE SELECTION UPON ARRIVAL.  
THE NUMBER OF CHOICE OPTIONS PER COURSE IS BASED ON YOUR PACKAGE SELECTION.**

# DINNER MENU OPTIONS

## Salad Options

Garden Salad w/ Shallot Vinaigrette

Romaine Caesar Salad

Frisée and Crisp Bacon Salad

Romaine Heart, Roquefort Cheese w/ Shallot Vinaigrette

Petit Salad Niçoise, w/Tomato, Egg, Potato, Green Beans, Preserved Tuna

Mesclun Salad w/ Panko Crusted Goat Cheese

## Appetizer Options

Rock y Point Red Clam Chowder w/ Salt Pork and Smoked Paprika

French Onion Soup

Steamed Mussels , Tomato Broth, Ginger, Lemon Grass, Cilantro Butter

\*Applewood Smoked Salmon on Toasted Brioche with Capers & Crème Fraîche

\*Trio of Homemade Pâtés w/ Condiments

Tiger Shrimp Cocktail, Lemon

Blue Crab Louie, Louie Sauce, Lemon, Hard Boiled Egg



# DINNER MENU OPTIONS

## Entrée Options

Roast Chicken au Miel w/ Honey, Thyme, Grilled Zucchini, Natural Jus

New England Haddock, Garlic Sautéed Baby Spinach, Beurre Blanc

Pan Seared Scallops w/ Charred Onion, Lemon Risotto, Fresh English Peas

Penne Pasta w/ Mushroom , Garlic and Tomato

D'Atagnan Duck Leg Confit, Lardons, Frisée, Flageolet Beans, Chopped Figs

Beef Short Rib Bourguignon, Honey Glazed Carrots

Grilled Arctic Char w/ Golden Raisin Butter

\*Grilled Skirt Steak Frites w/ Hand-Cut Fries, Lemon-Roquefort Butter

\*NY Steak au Poivre

\*Pan Seared Beef Tenderloin, Celeriac Purée, Asparagus

## Dessert Options

Seasonal Fruit Salad, Sablé

Sorbets, La Maison

One Giant Profiterole w/ Vanilla Ice Cream & Fudge Sauce

Chocolate Ganache Tart w/ Orange Marmalade Sauce & Caramel  
Ice Cream

Mousse au Chocolat w/ Langue De Chat Cookies

Warm Apple Galette w/ Cinnamon Crème Anglaise

Assorted French Macarons

Baked Alaska

Opera Gateau Almond Sponge Cake w/ Coffee Buttercream and  
Chocolate Ganache



# BEVERAGE OPTIONS

## Running Tab

All beverages will be priced based on consumption.  
We suggest that wine is pre-arranged to guarantee availability

## Limited Running Tab

You can limit your bar to a dollar maximum spend, or pre-selected beverage offerings

## Flat Rate House Wines, Beer and Soft Drinks

Please inquire

## Flat Rate Premium Open Bar

Please inquire

## Wine Pairings

Allow us to pair our wines with your dinner!  
Price ranges from \$12-\$25 per person  
depending on the number of dinner courses.

## Cash Bar

Guests pay for their own beverages



# **ENTERTAINMENT EXTRAS**

*Making Your Event a Memorable One!*



## **SCOTCH & CIGAR'S PARTY** **Price Varies Per Group Size**

Taste the finest scotches, while creating your very own custom hand-rolled cigar.



## **THE VINTAGE CAFÉ** **Please Inquire**

Let our in-house Jazz vocalist set the mood. A night to remember in Petit Robert Central's very own Paris Café!

## **A TASTE OF FRANCE** **Price Varies Per Group Size**

Sip on wines from selected regions and let us pair selected imported cheeses to compliment your pallet!



## **NOT YOUR WITCH'S "BREW"** **Price Varies per Group Size**

Beer tasting is the new trend!  
Let our beer representative introduce you to an array of beers and their flavors!  
Not only taste them, but learn how they are made!



**ENTERTAINMENT EXTRAS**  
***Making Your Event a Memorable One!***  
***Continued***

**THE ULTIMATE ILLUSION**

**Please Inquire**

Experience "The Master of Misdirection and Vision". His "As Seen on TV" tricks will leave you speechless!

Specialties Include:

Energy Manipulation, Mind Reading, Levitation of Water, Card Illusions, and More!

**THE MAD MIXOLOGIST**

**Please Inquire**

Think you can mix a mean cocktail?

How about we leave it to the pros!

Learn how to make your favorite cocktails at home and perhaps a few tricks of the trade while your at it!

**THE MINI MARTINI PARTY**

**Please Inquire**

Sip on 5 different flavored mini martinis while tasting a special paired treat!

**\* A Great Addition to the "The Mad Mixologist" Package**



## **ENTERTAINMENT EXTRAS**

*Making Your Event a Memorable One!*

### **THE CENTRAL IRON CHEF**

Allow Petit Robert Central to present a live cooking show to your group. Following your show, you will then be served a 4-course chef's tasting dinner all containing the ingredients presented during your demonstration. Learn culinary essentials you can take home to your own kitchen, along with some new recipes too!

If you love watching cooking shows on television, it's time you become the live audience!

**Price Varies per Group**



## **Guarantee Agreement**

A 50% deposit and a signed agreement are required for reservations. Deposits are non-refundable. It is our policy to receive full payment on the date of the event. Any changes to this event must be made 4 business days prior to the event, including final guest count and any additions to menu or beverage selections. Deposit will be redeemed upon the final full payment of the event. Events are based on a minimum guest guarantee. Your menu and guest guarantee can not be decreased after contract has been signed.

## **Cancellation Policy**

Events that are canceled more than 3 business days prior to the event will forfeit deposit only. Events canceled less than 3 days prior to the event date will be responsible to pay for the event in full. Last minute requests will be honored to the best of our ability.

## **Menu Substitution or Additions**

All menu substitutions or additions to the menu are subject to review by the Executive Chef and additional charges may apply. Requests less than 4 days of the event will be granted to the best of our ability.

## **Menu Awareness**

(\* ) These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## **Beverages**

All alcoholic beverages to be served on the restaurant premises for the function must be provide and dispensed only by the restaurant's bartenders or servers. All guests must be 21+ years of age and show proper government identification to consume alcohol.

We reserve the right to refuse alcohol beverage service to any person who in the restaurant's own judgment appears intoxicated.

## **Room Set-Up**

Any outside vendors hired for your function are fully responsible for the set-up/break-down of items ordered for your event. The room will be available one hour before your event for set up.

## **Liability**

Management reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The restaurant cannot assume responsibility for personal property and equipment brought onto the premises.

## **Tax and Gratuity**

7% Meals Tax, 15% Gratuity and 5% Admin Fee will be added to the final bill. Prices in this guide have not included these taxes and gratuities. A proposal will be presented prior to the event reflecting these estimates. Certain arrangements may be unknown until the day of the event, such as a based on consumption priced open bar.

# GENERAL INFORMATION

## Address

101 Arch Street (MAIL)  
34 Summer Street (ENTRANCE)  
Boston, MA 02110

## Phone

617.737.1777

## Fax

617.737.0854

## Website

[www.petitrobertcentral.com](http://www.petitrobertcentral.com)

## Regular Hours of Operation

Monday- Friday  
11:00AM – 11:00PM  
Saturdays  
5:00PM-11:00PM

## Take-Out/Delivery/Outside Catering

Available Upon Request  
Delivery Available To Local Businesses

## Handicap Accessibility

We are a Fully Handicap Accessible Facility

## Public Transit

Red, Orange, Silver Lines – Downtown Crossing Stop  
Green Line – Park Street Stop  
Purple Line (Commuter Rail) – South Station Stop

## Parking

Lafayette Parking Garage – Avenue de Lafayette  
\$10 flat rate fee after 5PM Monday-Friday  
\$10 flat rate fee after 12pm on Saturdays  
Stamp Required at Hostess Stand

Central Parking -101 Arch Street Building  
Entrance on Hawley Street  
\$5 for every 30 minutes, max of \$30 a day