



## CATERING MENU

Planning an event? Let us do it for you. Whether you are needing a buffet, a sit down meal, party platters to pick up, or a bar, we can handle it for you. It's all in the details! So, on to the details.

First of all, catering can be handled about a million different ways, so if you need something that isn't specifically addressed on this menu, please let us know, and we will see what we can do!

### Styles of Service Available

**Bar**

**Party Platters**

**Buffet**

**Plated Service**

## Bar and Beverage Options

We can handle anything from Water and Tea service on up to a fully stocked bar (prices below are base prices. Upgrades are, of course, available)

Water and Tea Service - \$1/head

Mixed Drinks - \$4/each

Wine - \$5/each

Domestic Beer - \$3/each

Import Beer - \$4.5/each

- If your event is outside our facilities, the minimum cost of a bar is \$350 plus the cost of at least one bartender (\$16/hour)
- We will not supply alcohol to a party where other free alcohol is served
- We charge \$3/person setup fee to serve your alcohol. This fee includes mixers, ice, plastic cups, fruit, and equipment.

## Party Platters

All platters are served on 16" black plastic platters.  
For catered events, white porcelain platters can be provided for an upcharge of \$2/ platter

**Fruit Platter w/ Creamy Gran Marnier Dipping Sauce - \$60**

*Strawberries, Pineapple, Grapes, Apples*

**Spicy Hummus w/ Veggies & Pita - \$65**

*Zucchini, Squash, Bell Peppers*

**Serrano Pepper Guacamole & Salsa with Blue Corn Chips - \$50**

**Cheese & Fruit Platter- \$75**

*Sharp Cheddar, Swiss, Gorgonzola, & Gouda with Strawberries, Grapes, & Spicy Walnuts*

**Dips & Smears Platter - \$60**

*Smoked Bacon & Gouda Smear, Pimento Cheese, Red Pepper & Walnut Dip with celery, carrots, and crackers*

**Mediterranean Platter - \$60**

*Red Pepper Hummus, Goat Cheese, & Kalamata Tapenade*

**Shrimp & Tuna Tray - \$90**

*Grilled Ahi Tuna on Cucumber rounds with wasabi cream - Grilled Prawns with Remoulade*

## Buffet Options

For all buffet items, a minimum order of 50 people is required

### Hor D'Oeuvres

Hor D'Oeuvre prices are based on 2 pieces per serving

Bacon Wrapped Dates stuffed w/ goat cheese & almonds - \$2/head

Grilled Asparagus & Gouda Stacks w/ chipotle mayo - \$2/head

Spinach & Artichoke Potstickers w/ homemade ranch - \$3/head

Smoked Salmon Rillete on Parmesan Crisps - \$3/head

Grilled Ahi Tuna on Cucumber w/ Wasabi Cream - \$2/head

Balsamic Mushroom Caps w/ Kalamata Tapenade - \$3/head

Poached Pear & Aged Cheddar w/ Riesling Reduction - \$3/head

### Dips

Dips prices are based on 4 oz. per person

Spinach and Tomato Queso with tortilla chips - \$4/head

Blackened Seafood Fondue with ½ French Bread Roll - \$7/head

### **Salads and Soups**

Salad prices are based on a 3 oz. serving  
Soup & Stew prices are based on a 6 oz. serving

Quinoa Summer Salad with Goat Cheese - \$6/head

Chickpea Mediterranean Salad - \$5/head

Blu House Salad - \$5/head

Spinach & Strawberry Salad - \$5/head

Emerald Isle Salad - \$6/head

Roasted Red Pepper & Gouda Soup - \$5/head

Jamaican Black Bean Soup - \$5/head

Mushroom Brie and Madeira Port Wine Soup - \$5/head

Basque Style Spicy Fisherman's Stew - \$8/head

### **Entrees**

Entrees are based on a 6 oz. serving unless otherwise noted

Pork Tenderloin Medallions with Raspberry & Jalapeno Sauce - \$14/head

Baked Chicken Breasts with Mushroom Sauce (8 oz) - \$12/head

Veal & Sage Meatballs with Red Pepper Marinara - \$16/head

Irish Ale Poached Bangers with Beer Mustard - \$10/head

Slow Cooked Pot Roast - \$16/head

Korean BBQ Sockeye Salmon - \$16

### **BBQ**

BBQ is based on a 6 oz. serving unless otherwise noted

½ Rack of Ribs - \$11.00

Pulled Chicken - \$7.50

Pulled Pork - \$8.50

Smoked Fried Chicken - \$7.50

Andouille Sausage - \$8.00

### **Sides**

Prices are based on a 4 oz. serving unless otherwise noted

Creamy Mac & Cheese with Bacon & Crusted Panko - \$5/head

Rosemary & Garlic Roasted New Potatoes - \$4/head

Roasted Red Quinoa with Diced Veggies - \$4/head  
Wild Mushroom & Spinach Risotto - \$6/head  
Truffle Oil Mashed Red Potatoes - \$6/head  
Cheesy Corn w/ Smoked Meats - \$5/head  
Dirty Rice - \$5/head  
Cheesy Grits - \$5/head  
Honey Steamed Green Beans w/ Dried Cranberries - \$5/head  
Honey-Thyme Glazed Carrots - \$5/head

## **Plated Service**

For a plated service, we would be happy to discuss via phone or in person.

## **Extra Services**

Staff is billed out at a rate of \$16/hour  
The billed time begins when our staff arrives at our kitchen to begin loading up and ends when all staff have returned and put away catering materials. Depending on the distance from our kitchen, this will add an additional 2 to 4 hours on the time of your event.

For Buffet Service: To ensure proper service, we require 1 cook & 2 server to be present for every 50 guests

For Table Service: To ensure proper service, we require 2 cooks & 3 servers for every 50 guests

For Bar Service: To ensure proper service, we require a minimum of 2 Bartenders for every 100 guests

Disposable plates, glasses, cutlery, & napkin costs - \$1.50/head

White plates - \$2/head

White Bowls - \$2/head

Cutlery & Cloth Napkins - \$2/head

Glassware (Water, Tea, & Coffee) - \$2/head

White Tablecloths - \$8/table

Stemmed Wine Glasses - \$2/head

Hi Ball glasses for cocktails - \$2/head

