

BREAKFAST

Minimum of 15 Entrees per Order

Continental Breakfast

Assorted Muffins And Fresh
Baked Morning Pastries,
Rich Columbian Coffee,
Herbal Teas, Cream and an
Assortment of Sugars \$4.75

With Fruit Juices \$5.95

And a Fresh Fruit Display
\$6.95

Bagels and Cream Cheese
\$1.95 each

All-American Breakfast

Scrambled Eggs, choice of
Sausage or Bacon, Breakfast
Potatoes, Sliced Fruit,
Asst. Pastries, Coffee
\$9.75

Power Breakfast Power Breakfast

...jump start your meeting
with a healthy snack...
Fruit Salad, Assorted
Yogurts, Granola Bars, Fruit
Muffins and Columbian
Coffee with Cream and
Sugar \$7.50

**Home Made Muffins, Fruit
Breads, Danish, Scones &
Jumbo Cinnamon Rolls**
\$18.95 per dozen

Ham, Bacon OR Sausage
(3 pieces) \$2.25

Belgian Waffles
(2 pieces)
with Whipped Butter & Syrup
\$3.85

Quiche Quiche

Ham and Swiss, Farmers **OR**
Broccoli and Cheddar **OR**
Seafood \$5.50

Asst. Yogurts \$1.75

Create a Breakfast Sandwich

Scrambled Eggs, Ham,
Cheese, Potatoes O'Brien
English Muffin \$5.95
Burrito \$5.95
Jumbo Croissant \$6.50

"Steamin' Stack"

4 Hot Cakes
with Butter and Syrup
\$3.85

**Southern Style Biscuits
and Sausage Gravy**
\$3.95

BRUNCH BUFFET

Tossed Salad with Assorted Dressings, Sliced Fresh Fruit Display,
Domestic Cheese Tray with Crackers,
Scrambled Eggs with Sliced Ham, Bacon **OR** Sausage **OR** Your Choice of Quiches,
Breakfast Potatoes, Pancakes **OR** French Toast Sticks with Maple Syrup,
Assorted Breakfast Pastries, Muffins, Mini Bagels and Rolls with Butter, Coffee
\$14.95 per guest (**Minimum 50 guests**)
(To add Smoked Salmon **OR** Lox, Please Inquire for Price)

Blue Plate's famous SOUPS

Your choice of a Cream Soup or Clear Broth Soup of the Day
Cup served with Crackers \$2.50
Bread Bowl of Steamin' Hot Soup \$4.25

Hearty Home Made Chili

Your choice of Meat or Vegetarian
\$5.50 per bowl with Cheddar Cheese, Sour Cream, Onions, Breadsticks, Crackers and Butter

LUNCHEON ENTREES

Minimum of 15 Entrees per Order

All entrees are served with selection of breads and butter.

Chef's choice Fresh Vegetable is an additional \$1.75 per person.

All Luncheon Entrees are available for dinner - please inquire for dinner price.

Please see the following pages of our menu for a selection of Salads, Beverages, and Desserts to compliment your luncheon.

Portabello Chicken

Julienned breast of Chicken served over Penne Pasta tossed with a Sun dried Tomato, Portabello Mushroom and Basil Cream Sauce. \$8.50

Chicken of the Gods

Black Mission fig stuffed boneless breast of Chicken with Wisconsin Blue Cheese Cream Sauce. Served with Wild Rice Pilaf \$8.95

Vegetarian OR Italian Sausage Lasagna (Our House Specialty)

Layers of Pasta, (Italian Sausage), Fresh Steamed Spinach, Mushrooms, Leeks, Zucchini, Yellow Summer Squash, Peppers, and Onions combined with Three Cheeses and Marinara Sauce. Served with Tossed Garden Salad and Assorted Dressings \$8.95

Our Best Roast Porkloin with the Blues.....

Roast a Whole Loin, then slice it into juicy medallions and serve it next to a steaming pan of our Famous Blues (Roquefort Scalloped Potatoes) \$7.95

Grilled Beef Tenderloin OR Chicken Caesar Salad (Also served as a Box Lunch)

Marinated, char-grilled strips of Tenderloin/Chicken, chilled and nestled atop a crisp bed of Romaine Lettuce coated with a savory Homemade Caesar Dressing and topped with Shredded Parmesan Cheese and Croutons. Beef \$9.95 Chicken \$9.25

Spinach Chicken Roulade

Chicken Breast stuffed with Spinach, Mozzarella, Roasted Red Peppers, and Pinenuts. Topped with a Light Champagne Cream Sauce. Served with Roasted Red Skin Potatoes. \$8.75

Chilled Raspberry Chicken Salad (Also served as a Box Lunch)

Raspberry Marinated Chicken Breast, char-grilled and presented on a bed of Fresh Spinach and Romaine Lettuce, garnished with Fresh Strawberries, Mandarin Oranges, and Toasted Almonds. Served with Raspberry Vinaigrette \$9.25

Chicken OR Beef Pot Pie

Tender Chunks of Beef **OR** Chicken with a Medley of Vegetables and Potatoes in a rich Gravy, spooned over a Puff Pastry Shell. Served with Chunky Applesauce. \$8.25

Let us "Wrap it up"...

Turkey Club Wrap or Buffalo Chicken Wrap is a fun and easy way of doing a working lunch with a little more pizzazz than just cold sandwiches...includes chips OR pasta salad \$6.95

Slow Cooked Roast Beef Dinner

Sliced in rich homemade gravy with creamy mashed potatoes & honey glazed carrots \$8.95

LUNCHEON ENTREES (Continued)

Grilled Portabella Mushroom and Veggie Sandwich

Served warm on a Crusty Hard Roll with Herbed Mayonnaise and a side of Italian Pasta Salad. \$6.95

Cherry Maple Glazed Porkloin

Served with locally grown Wild Rice and Bulgar Medley!! \$8.75

Smoked Pit Ham

Naturally sweetened, served sliced and glazed with Honey. Complimented with Corn Muffins as the Chef's Bread Basket and Mashed Potatoes \$7.50

Citrus Roasted Chicken

Skinless, Boneless Chicken Breast Marinated in Lemon, Lime, and Orange Juices. Char-grilled and topped with Citrus Sauce. Served with a side of Parsley Buttered Potatoes \$7.95

Italian Lemon Chicken Pasta (Also Served Chilled as a Box Lunch)

Lemon Marinated Chicken Breast, topped with Fresh Italian Spices and char-grilled. Presented on a bed of Linguini tossed with Freshly Grated Parmesan Cheese, Fresh Basil, Roasted Pinenuts, Tomatoes, and Olives. Served Warm Or Chilled \$9.25

Onion Crusted Pot Roast

A choice Roast is first seared to lock in all the flavor and juices then smothered in Bermuda Onions and Garlic and slowly baked. Served with Rosemary Red Skin Potatoes \$8.95

Quiche

Your choice of Farmers (Potatoes, Cheese, Mushrooms, Onions, etc.) **OR** Broccoli and Cheddar **OR** Ham and Swiss **OR** Seafood. Served with a basket of Fresh Fruit Muffins and Mini Croissants as the Chef's Bread Basket \$6.95

Piping Hot Italian Roast Beef Sandwich

Tender Sliced Roast Beef piled high on a Hoagie Roll with Sautéed Green Peppers and Onions and sliced Provolone for guests to add. Served Au Jus with American Fries \$7.75

Chicken Mushroom Alfredo

Sautéed Mushrooms enhance this Pasta Dish tossed in our Light Alfredo Sauce, topped with a char-grilled boneless, skinless Chicken Breast \$8.25

Center Cut 6 oz. Pork Chop

Marinated in Italian Herbs and baked to juicy perfection, presented atop Green Apple and Roasted Walnut Dressing with a Calvados Sauce and served with Scalloped Potatoes \$8.95

Chicken Dijonaise

Lightly Sautéed Chicken Breast, baked in a Dijon Cream Sauce. Served with locally grown Long Grain and Wild Rice Pilaf. \$7.95

LUNCHEON ENTREES (Continued)

Tortellini and Chicken with Pesto (Also served chilled, as a Box Lunch)

Cheese Filled Tortellini and tender chunks of Chicken tossed in Olive Oil, Feta Cheese, Fresh Basil, Garlic, and Roasted Pine nuts. Served with French Bread as Chef's Bread Basket \$8.95

Slow Roasted Chicken

Quartered, prepared with your choice of Light Herb Seasoning **OR** Tangy BBQ Sauce. Served with Au Gratin Potatoes. \$7.50

Classic Corn Beef and Cabbage...in the Irish tradition!

Slow Roasted Brisket with mounds of red potatoes, cabbage and carrots...YUM! \$8.25

Lemon Pepper Chicken

A Boneless Skinless Chicken Breast marinated with Zesty Citrus Spices, then baked. Served with a Delicate Lemon Cream Sauce over Fettuccini. \$7.95

Classic Beef Stroganoff

Tender Beef Tips sautéed with Mushrooms and Onions, then simmered in a Rich Sour Cream and Burgundy Sauce. Served with Egg Noodles \$8.95

Roast Tom Turkey (A Home Style Favorite)

Real Turkey, roasted to perfection. Served with Mashed Potatoes, Apple Sage Stuffing, and Gravy \$8.95

Mediterranean Strip Loin (Also served chilled, as a Box Lunch)

First the Loin is English cut then is marinated in a Blend Of Herbs and Spices, basted with Teriyaki Sauce and grilled with Green and Red Peppers, Mushrooms, Onions, and Zucchini and served on a bed of Rice \$10.95

Jamaican Jerk Chicken OR Pork ("No problem, mon...!")

We spent time in Jamaica and brought back some authentic jerk rub...the Bone-In Chicken **OR** Pork Loin is rubbed with a Blend of Spices (you name the temperature) then left over night before we bake all that flavor in. It's served with White Rice and Red Beans \$7.95

Chicken Marsala

Stuffed with Savory Herb Dressing and topped with Marsala Wine Sauce. Accompanied by Wild Rice Medley \$8.50

Diner Style Meatloaf

Old fashioned comfort food at it's best! Mashed Potatoes, Gravy, and Chef's Choice of Hot Vegetable to satisfy even the hungriest of guests \$7.95

Sloppy Dave's

Sweet and Tangy Barbequed Ground Beef spiced just the way Dave's Mom used to make 'em. Served with Buns, Potato Chips, and Creamy Macaroni Salad \$7.25

Chicken Cordon Bleu

Classic presentation of a Mozzarella and Smoked Ham Stuffing. Served with a Delicate Sauce Béchamel and Wild Rice Medley \$8.50

BUILD YOUR OWN BUFFETS

Italian Pasta Bar

Choice of Two Pastas: Penne, Rainbow Rotini, Fettuccini or Cheese Tortellini
Choice of Two Sauces: Marinara, Alfredo, Light Pesto Cream or Sundried Tomato Cream
Choice of Toppings: Italian Sausage, Diced Chicken or Sautéed Vegetables
Served with Garden Tossed Salad, Assorted Dressings and Garlic Bread Sticks.
\$8.95 Lunch Price \$15.50 Dinner Price

Mexican Fiesta Bar

Choice of Two Meats: Seasoned Ground Beef, Chicken & Bell Pepper Strips, Sliced Marinated Beef.
Soft and Hard Tortilla Shells (2-3 per person), warm Refried Beans, Lettuce, Tomato, Onion,
Shredded Cheese, Salsa, Black Olives, and Sour Cream
Build your own Fajitas or Tacos!
Served w/ Tortilla Chips and Salsa.
\$8.95 Lunch Price \$15.50 Dinner Price

Blue Plate Soup and Chef Salad Bar

Tossed Romaine, Mixed Greens and Iceberg, Shredded Carrot, Red Cabbage, Sliced Turkey and
Ham, Shredded Cheese, Croutons, Tomato, Broccoli/Cauliflower, Cucumber, Black Olives, Assorted
Dressings, Roll and Butter and a cup of our Soup Du Jour
\$8.95 Lunch Price \$13.50 Dinner Price

Baked Potato Bar

Baked Idaho Potato with sides of warm diced Chicken, Bacon, Steamed Broccoli, Sour Cream, Green
Onions and Warm Cheddar Alfredo sauce. Served with cup of Chili, Roll and Butter.
\$8.95 Lunch Price \$13.50 Dinner Price

New Orleans Style Bar

Chicken, Shrimp and Andouille Sausage Jambalaya, Blackened Redfish,
Red Beans and Rice to accompany with Corn bread muffins and honey.
\$8.95 Lunch Price \$15.50 Dinner Price

A Trip to the Orient

Sweet & Sour Cashew Chicken, Veggie Fried Rice, Pork Egg Rolls, Thai Noodle Salad
Fortune Cookies and Packets of Soy Sauce and Sweet & Sour.
\$8.95 Lunch Price \$15.50 Dinner Price

Ultimate Burger Bar

1/3 Pound Chargrilled Beef or Veggie Burgers with sides of Lettuce, Tomato, Onions, Cheddar, Swiss
& Blue Cheeses, Ketchup, Mustard, Mayo, Sauteed Mushrooms, Sliced Bacon, Jalapenos...WOW!
Served with JoJo Potatoes, Watermelon Wedges and a Kosher Pickle Spear.
\$8.95 Lunch \$13.50 Dinner Price

COLD SANDWICH BUFFETS

MINIMUM 15 ORDERS

Enhance Your Cold Sandwich Buffet with some Homemade Soup (Made Fresh Daily),
a Salad from our creative list, and of course, a Sweet or Two to finish the meal.

See the Following Pages for Details and Ideas

Madison Deli Board \$5.95

CHOICE OF THREE "MEATS"

Honey Glazed Ham Egg Salad Lean Roast Beef Tuna Salad Smoked Turkey Salami
Add Char-grilled Chicken Breast (Served Warm or Chilled)

at an additional .50 per person

Served With: Four Cheeses, Sliced Tomato, Lettuce, Mayonnaise, Dijon Mustard
Fresh Ciabatta Rolls, Sliced Whole Wheat and White Bread

Club Sandwich Buffet \$6.25

Sliced Roast Turkey Breast and Honey Glazed Ham

Fresh Baked Herbed Focaccia Bread

Sliced Cheddar and Swiss

Lettuce, Tomato, Chipotle and Plain Mayonnaises, Mustard

Italian Submarine Sandwiches \$6.25

Smoked Turkey, Italian Salami, Ham, Provolone Cheese

Served With: Lettuce, Tomato, Pepperoncini Peppers, Onions
Mayonnaise, and Italian Dressing, Hoagie Rolls

BOXED LUNCHES

...With Chips and a Cookie \$6.95

Includes Sliced Bread, Choice of Deli Meat (No Cheese) **OR** Veggie Spread, Lettuce, Tomato,
Mayonnaise, Mustard, Chips and a Homemade Cookie

...With Ciabatta Roll, Chips and a Cookie \$7.75

Includes Fresh Ciabatta Roll, Choice of Deli Meat **OR** Veggie Spread, Cheese, Lettuce, Tomato,
Mayonnaise, Mustard, Chips and a Homemade Cookie

...With Pasta Salad Or Fruit Salad Cup, Chips And A Cookie \$8.50

Includes Fresh Ciabatta Roll, Choice of Deli Meat **OR** Veggie Spread, Cheese, Lettuce, Tomato,
Mayo, Mustard, Choice of 4 oz. Fruit Salad **OR** Pasta Salad, Chips, and a Homemade Cookie
(If both Pasta and Fruit is desired, add \$.75)

**...Chilled Raspberry Chicken Salad, Italian Lemon Chicken Pasta,
Tenderloin OR Chicken Caesar Salad,
OR Tortellini & Chicken With Pesto** \$10.95

(Minimum of 15 Per Selection) Each is served with a Fresh Baked Roll, Butter, and a Cookie,
In a clear container...a step above a cold sandwich but still functional for working lunches

SALADS

Garden Tossed Salad Romaine, Mixed Green and Iceberg, Carrots, Red Cabbage, Tomatoes, and Cucumbers, Served with Assorted Dressings \$2.50

Spinach Salad Fresh Spinach, Hard Boiled Egg, Black Olives, Tomatoes, and Sunflower Seeds, Served with Sweet and Sour Bacon Dressing or Honey Dijon Dressing \$3.50

Mixed Field Greens Salad Blend of Exotic Field Greens served with Choice of Raspberry Vinaigrette or Honey Poppyseed Dressing \$3.75

Caesar Salad Romaine Lettuce, Black Olives, Tomatoes, Croutons, and Freshly Grated Parmesan Cheese with Classic Caesar Dressing \$3.50

Greek Salad Romaine and Iceberg Lettuces, Feta Cheese, Black and Green Olives, Artichoke Hearts tossed with Basil Vinaigrette \$3.75

Zesty Citrus Salad Blend of Baby Greens with Candied Walnuts, Orange Segments, and Red Onion with a Light Citrus Vinaigrette \$3.75

Homemade Coleslaw \$1.50

Shrimp and Peapod Salad With Creamy Yogurt Dressing \$3.50

Traditional Potato Salad \$1.65

Chilled Cheese Tortellini & Feta Salad \$3.25

Cubed Honeydew and Cantaloupe drizzled with honey and poppyseed \$3.25

Marinated Fresh Green Bean Salad
Balsamic Vinaigrette Dressing \$1.95

Pasta Salad Primavera With your choice of Creamy or Vinaigrette Dressing \$2.25

Penne Pesto Salad Penne Pasta tossed with Pesto Roasted Peppers, Feta, Artichokes, Mushrooms \$2.75

Broccoli, Cashew, Raisin Salad \$3.50

Fresh Fruit Salad Grapes, Melons, Oranges, Pineapple, and Strawberries \$2.95

Fresh Fruit Display Sliced Fruit on a decorative tray: Pineapple, Strawberries, Honeydew, Cantaloupe, Grapes, Oranges, and Watermelon \$3.25

Antipasto Salad Tri-color Rotini Pasta, Salami, Cheese, Tomatoes, Roasted Red Peppers, Black Olives, and Red Onion with Basil Vinaigrette \$2.95

Three Bean Salad Kidney Beans, Wax Beans and Fresh Green Beans \$2.25

Potato Chips and Onion Dip \$1.25

Marinated Mushrooms & Artichokes \$3.25

Chilled Asparagus Salad with soy ginger vinaigrette \$2.95

Seven Layer Salad Iceberg Lettuce, Peas, Bacon, Green Onion, Cheddar Cheese, Green Pepper, and Sour Cream Dressing \$3.50

Cucumber and Onion Salad \$1.65

BEVERAGES

Beverages By The Each

Soda - Diet and Regular \$1.25
Flavored Mineral Water \$1.25
Bottled Non-Carbonated Water \$1.25
Bottled Juices (10 oz.) \$1.75
Milk - Skim and 2% \$1.25

Beverages By The Gallon

(20-24 Servings Per Gallon)

Fruit Juice - Cranberry, Orange, Apple \$21.00
Iced Tea, Fruit Punch, and Lemonade \$17.00
Coffee - Regular and Decaffeinated
Served with Cream and Sugar \$17.00

Gourmet Coffee Bar

Columbian Roast, Hazelnut Cream, Chocolate Raspberry and Decaf Coffees,
Fresh Whipped Cream, Chocolate Shavings, Brown Sugar in the Raw,
Cinnamon Sticks, Sugar, Sweet Cream
\$3.50 per person

DESSERTS

Save The Very Best For Last!

Intensely Delicious Cheesecakes

\$45.95 each - 16 servings

New York OR Turtle OR Oreo Cookie OR Snickers OR Peanut Butter Cup OR Chocolate OR
Blueberry OR Raspberry OR Cherry

Elegant Four Layer Tortes \$45.95 - 16 servings

Carrot, German Chocolate, Chocolate Chocolate, Lemon, Raspberry-White Chocolate

Assorted Petit fores \$23.95 per dozen

An exquisite variety of Mini Cheesecakes, Mini Cream Puffs, Mini Éclairs,
Assorted Filled Chocolate Cups, and Chocolate Covered Strawberries.

Raisin Bread Pudding \$25.95 – 15 servings

Served warm with Butter Rum Sauce

Baker Dave's Bars and Brownies \$1.75

A delightfully decadent, hard to resist assortment of mouth-watering sweets...
...selections include those with Chocolate, Nuts, Fruit, and more...

Gourmet Jumbo Cookies \$1.25

Chewy and Fresh, our cookies will please the 'Cookie Connoisseur's' palate.
Chocolate Chip, Turtle, Oatmeal Raisin, M&M,
Double Chocolate Chunk, Peanut Butter Chocolate Chunk, and Grandma's Sugar

Farm Fresh Pies \$19.95 each (8 servings)

Dutch Apple, Cherry, Strawberry-Rhubarb, Banana Cream, Coconut Cream,
Chocolate Cream OR Blueberry

HORS D'OEUVRES - To Be Served Hot

Prices are by the Dozen. There is a Minimum Order of Three Dozen Each.

Red, White & Blues... a red skin potato stuffed with Gorgonzola, Scallions and Bacon	\$18.25
Sesame Chicken Tenders Served with Honey Mustard	\$16.50
Caribbean Pineapple and Chicken Spiced with Jamaican Jerk and Cumin	\$17.50
Veggie Spring Rolls With Sweet and Sour Dipping Sauce	\$19.75
Yukon Gold and Chive Baby Pancakes with Sour Cream	\$16.95
Bacon...Bacon...Bacon... isn't anything wrapped in bacon delicious?...	
with Water Chestnuts \$19.95/doz with Scallops \$22.95 with Date & Chorizo	\$22.95
Spicy Oriental Thai Chicken Tenders Served in a Peanut Sauce	\$17.75
Gyro Kabobs with Cherry Tomato and Onion. Served with Tazaki Sauce	\$19.95
Crab Fondue.... warm and cheesy....with chunks of bread for dipping...	\$3.50/person
Meatballs: BBQ, Swedish OR Italian	\$10.95
Teriyaki Pork Strips with Sesame	\$15.50
Spicy Italian Sausage Medallions With Sautéed Peppers and Onions	\$14.50
Cajun Style BBQ Jumbo Shrimp... Just like in New Orleans...tail on...cooked on site	\$24.95
Beef Tenderloin & Veggie Kabobs With Horseradish Cream Dipping Sauce	\$29.95
Southern Style Crab Cakes With a Chipolte Mayonnaise	\$23.95
Orange Chicken Tenderloins Served in a Cirtus Sauce	\$17.75
Mini Baby Back BBQ Ribs Tender Ribs baked in a Tangy BBQ Sauce	\$24.95
Coconut Chicken Strips Served with a Orange Marmalade	\$17.95
Buffalo Chicken Wings "For those who like it hot" with Celery Sticks and Bleu Cheese	\$16.95
Assorted Mini Quiche Includes Lorraine, Crab, Spinach and Mushroom	\$22.95
Miniature Egg Rolls Served with Sweet and Sour Sauce	\$19.75
Chicken Drumettes Glazed with Honey and Roasted Almonds	\$13.50
Stuffed Mushrooms Oriental Pork, Rockefeller, Italian Sausage, or Seafood (Choose One)	\$14.75
Artichoke & Cream Cheese Beignets	\$20.95
Plain, Blue Cheese or Red Pepper & Pesto	
Warm Roasted Garlic and Artichoke Dip With Parmesan Cheese-Served With Crackers	\$2.50/person
Baked Brie Wrapped in Puff Pastry and served with Fresh Fruit Sauce **requires oven	\$19.00 each
Delicate Lobster Crepes with mascarpone and chive	\$20.95

PASTA SAUTEE STATION

We can create any combination of...

Pastas: From Egg and Spinach Fettuccini to Cheese Tortellinis

Sauces: Like our slow simmered Rich Marinara or a nice Light Clam Sauce

Toppings: Italian Sausage, Seafood, Steamed Vegetables and so on....

Sautéed by our chef's to order in front of your guests...a crowd pleaser!

The options and ideas are endless...

A spectacular presentation and a lot of fun for everyone!!

\$ 10.95 – \$19.95 Depending on portion size needed and topping choices

FONDUE BAR

Remember this?? And it's back, hotter than ever! A fun way for groups to interact...

Sweet or Savory, we can do it all....let's customize one for you!!

\$3.95 for two cheeses, \$4.75 for two chocolates, both include stuff for dipping'

POTATO SKIN BAR

Baked potato shells with all the fixins'...warm cheese sauce, bacon pieces, sour cream, green onion

\$13.50 per dozen

“SHOTS OF SOUP”

Let us butler a demitasse cup of soup to each of your guests and really get them talking...

CARVING STATIONS

What a nice way to heighten the impact of your next party!!

Let us send you a chef to personally carve your selection of:

Breast of Honey Roasted Turkey	(60 Sandwiches each)	\$165.00 each
Whole Beef Tenderloins	(35 Sandwiches each)	\$165.00 each
Honey Glazed Ham	(60 Sandwiches each)	\$155.00 each
Roasted Pork Loin	(65 Sandwiches each)	\$165.00 each
Inside Round of Beef	(100 Sandwiches each)	\$240.00 each

Included are our Fresh Baked Cocktail Rolls and a selection of Condiments to suit your choice.

HORS D'OEUVRES - To Be Served Cold

Prices are by the Dozen. There is a Minimum Order of Three Dozen Each.

EGG-stravaganza...not your mother's devilled eggs...	\$10.75
Scandinavian OR Cucumber Finger Sandwiches Shaved Turkey and Ham OR Cucumber, piped Cream Cheese & a colorful garnish	\$13.75
Sundried Tomato and Turkey Roulades Herbed Cream Cheese filled Crepe, Arugula, Sun-Dried Tomato and Turkey	\$14.95
Grilled Santa Fe Shrimp A house specialty!! With Key Lime Dipping Mayonnaise	\$24.95
Greek Delight mini bagel, sliced cucumber, piped goat cheese & kalamata tapenade	\$18.95
Vegetarian Sushi Rolls (3 day advance notice needed)	\$18.50
Cocktail Sandwiches Ham, Roast Beef, & Smoked Turkey with Mayonnaise & Mustard	\$22.95
Stuffed Bouchees A Pastry Shell filled with Chicken Salad, Tuna Salad, Baby Shrimp OR Ham Salad	\$18.95
Savory Tartlettes Roasted Chicken & Gorgonzola OR Salmon & Mango Chutney OR Apple & Cheddar OR Goat Cheese & Roasted Onion	\$22.50
Croissant Pizza - Veggie, Taco or Seafood	\$14.95
Jumbo Cocktail Shrimp Steamed and served with Spicy Horseradish Sauce	\$24.95
Stuffed, Chilled Crab Salad Pastry Shells	\$23.95
Crostini Fresh Tri-Color Tomato Basil Concasse on a Toasted Garlic Baguette	\$15.95
...add grilled, chilled sliced Beef Tenderloin	\$27.95
Prosciutto Canapés	\$19.50
Fresh Fruit Kabobs With Yogurt Dipping Sauce	\$18.95
Prosciutto Wrapped Asparagus Served with Herbed Aioli (seasonal)	\$17.95
Smoked Gouda and Walnut Chicken Wraps	\$16.50
Assorted Gourmet Canapés Beautifully decorated little Tea Sandwiches	\$18.95
Prosciutto Wrapped Melon	\$11.95
Roasted Fig, Stilton & Walnut on Rye Toast Points	\$18.95

The following Appetizers REQUIRE WARMING ON SITE and are excellent butlered:

Spanakopita - Phyllo Triangles Stuffed with Spinach & Feta Cheese	\$21.95
Individual Beef Wellingtons Tender and golden brown	\$29.95
Raspberry Brie Purses What a sinful combination	\$24.50
Quesadillas	\$17.75

PLATTERS and SNACKS

Prices are per person.

Aged Cheddar Platter with Fruit	Served with Crackers and Sliced French Bread	\$ 5.50
Wisconsin Cheese Tray	Sliced and Cubed. Served with Crackers	\$ 2.95
	Add Sausage	\$ 3.25
Imported Cheese Display	Smoked Gouda, Brie, and Dill Havarti just to name a few. Served with Crackers and Pumpernickel Flatbreads	\$ 4.50
Sliced Fresh Fruit Display	Pineapple, Strawberries, Honeydew, Cantaloupe, Grapes, Oranges, and Watermelon	\$ 3.25
Deluxe Antipasto Tray	Genoa & Cotto Salami, Pepperoni, Feta, Provolone and Monterey Jack Cheese, Marinated Mushrooms & Artichoke Hearts & Olives, Sweet and Hot Peppers, Black Olives & Tomato Slices. Served with Crackers and Bread Sticks	\$ 3.95
Fresh Vegetable Crudités	Celery, Carrots, Cauliflower, Broccoli, Peppers, Olives, Hot and Sweet Peppers Served with Creamy Herb Dip	\$ 2.75
Southwestern Sampler	Bowls of Avocado & Chipotle Spread, Salsa and Spicy Black Bean Dip. Served with Corn Tortilla Chips	\$ 2.75
Chicken Liver Pate	(minimum of 25) – beautifully displayed with flatbreads	\$ 3.95
Farmers Market Feast	Bowls of Spinach Dip, Tri-color Tomato Concasse and Hummus with Carrots, Asparagus, Cucumber, Celery & Sliced Bell Pepper...a colorful and healthy presentation! Served with sliced multi grain bread, french bread and crackers	\$4.50
Mediterranean Sampler	Hummus and Marinated Vegetables served with Pita Triangles, Tomato Slices, and Cucumbers	\$ 2.95
Spanish Nacho Platter	Refried Beans, Cheese, Black Olives, Jalapeno Peppers, Sour Cream, Scallions, Lettuce, and Tomatoes. Served with Corn Tortilla Chips	\$ 2.75
Pretzels w/ Cranberry Mustard, Potato Chips w/ Onion Dip, Popcorn, Tortilla Chips w/ Salsa, Gardettos OR Chex Mix		\$ 1.25
Deluxe Mixed Nuts		\$12.25/lb

Smoked Salmon

Beautifully presented on a bed of Baby Lettuce, garnished with Cucumber and Lemon Slices, Fresh Fruit, Creamy Dill Sauce and Crackers

Whole \$125.00

Side \$75.00

DINNER ENTREES

Entrees are served either buffet or plated sit down style with a Chef's Choice of Fresh Vegetable Du Jour, Breads with Butter and Coffee. Dinner Entrees may also be served for Lunch (Please Inquire for Price) MINIMUM OF 15 ENTREES PER ORDER

President's Tenderloin

Whole, Choice Beef Tenderloin, stuffed with a Mushroom and Shallot Duxelle then roasted. Carved into medallions and nicely complimented with a Champignons Bordelaise. Served with Gorgonzola Mashed Potatoes \$25.95

Tender Roast Pork Loin

Tender Medallions of Pork topped with Door County Cherry Sauce. Served with a side of Wild and Brown Rice Blend and Toasted Pecans \$15.50

Blackened Red Snapper

Fresh Fish broiled with Cajun Spices and topped with Tropical Fruit Salsa over a bed of Long Grain and Wild Rice Pilaf \$18.95

Greek Chicken Breast

Stuffed with Goat Cheese, Fresh Rosemary, Roasted Garlic, and Shallots and covered in a Demi Glace. Served with Roasted Red Skin Potatoes \$15.95

Prosciutto Chicken

Prosciutto with Smoked Mozzarella, Caramelized Garlic, and Fresh Spinach wrapped in a tender Breast of Chicken and served with Garlic Mashed Potatoes \$15.95

Pork Tenderloin

Whole Grain Mustard and Cognac Cream Sauce to compliment. Served with Herb and Garlic Mashed Potatoes \$16.95

Chilean Sea Bass

Brushed with a Garlic Herb Butter and pan seared. Topped with a Roasted Red Pepper and Sundried Tomato Cream Sauce. Garlic Mashed Potatoes accompany this dish. \$25.95

Chef Carved Prime Rib

Center Cut (10 oz.) Prime Rib Au Jus served with Baked Potato and Sour Cream \$24.95

Bacon Wrapped Jumbo Shrimp Skewers

Served in tangy ginger and tomato barbeque glaze with pine nuts. Mashed Sweet Potatoes completes this southern dish. \$24.95 **best if grilled on site!

Tropical Tilapia

A light, white fish fillet that is tortilla crusted and presented with a lime and chipotle glaze to add a little zing. Served with Saffron Rice...very pleasing to the eye and palate... \$16.95

DINNER ENTREES (Continued)

Chicken Oscar

Asparagus and Crab stuffed breast of chicken with Béarnaise Sauce to compliment. Presented on a bed of Rice Pilaf \$17.95

Pasta Provencal

A wonderful sauce rich with flavors including Sun Dried Tomatoes, Capers, Garlic, Onions, Mushrooms, Black Olives, Sautéed Vegetables, and Extra Virgin Olive Oil served over Penne Pasta and garnished with Fresh Parmesan Cheese. Served with \$11.95

Crescent City Catfish Filet

Corn Meal Breaded Fresh Filet, pan fried and served with Authentic Pecan Meuniere Butter right from New Orleans. Presented with Steamed White Rice and Red Beans \$18.95

Tenderloin and Shrimp Shish Kabob

Mediterranean Spices bring out the natural flavors of the juicy 4 oz. Beef Tenderloin and Tiger Shrimp, served with Grilled Peppers, Onions, Zucchini, Summer Squash, and Mushrooms. Presented on a bed of Teriyaki Rice \$24.95

Brandied Chicken Breast

A rich blend of Brandy, Butter, and Fresh Herbs flavor this tender Sautéed Breast of Chicken. Served with Rice Pilaf \$15.95

Roast Beef Tenderloin

Choice Tenderloin char-broiled to sear in flavor and roasted to perfection, then sliced and topped with Madeira Sauce. Served with Dutchess Potatoes \$22.95

Garlic Shrimp Sante Fe

Jumbo Tiger Shrimp marinated in Fresh Garlic and Spices then char grilled! Served atop Linguini with sauteed bell peppers, black beans, roasted corn and lime wedges \$24.95

Saffron Chicken

Crab and Shrimp in Bread Crumb Stuffing with Celery, Onion, and Carrot complimented with an absolutely beautiful Saffron Beurre Blanc. The Chef then serves this dish with Rice Pilaf \$18.95

Filet Mignon

petite (5 oz) \$19.95

regular (8 oz) \$24.95

Bacon wrapped with sautéed mushrooms. Served with Baked Potato, sour cream and chive.

Salmon Fillet

Dill Buerre Blanc Sauce and Parsley Buttered Red Potatoes. \$21.95

***Any entree in our entire menu can be modified to be served at dinner with an adjustment to price, please feel free to read the whole menu for additional ideas and call for details!!*

LARGE GROUP BUFFETS

(Minimum of 75 servings)

Presented with a Tossed Garden Salad, Asst. Dressings,
Choice of Potato **OR** Rice, Chef's Seasonal Fresh Vegetable,
Fresh Baked Breads with Butter, and French Roast Coffee

**Choose one TRADITIONAL ENTREE for the price listed below OR
MULTIPLE TRIPS TO THE BUFFET FOR THE FOLLOWING**

Choice of Two Traditional entrees for \$19.95

Choose One Traditional and One Classic entree \$22.95

Traditional Entrees	Classic Entrees
<p>Spinach Chicken Roulade \$15.50 Boneless, Skinless Chicken Breast stuffed with Spinach, Roasted Red Peppers, and Pinenuts, topped with a Light Champagne Cream Sauce</p> <p>Tropical Tilapia \$16.50 A light, white fish fillet is tortilla crusted and presented with a lime and chipotle glaze to add a little zing.</p> <p>Honey Glazed Ham \$14.95 Roasted Honey Glazed Pit Ham, sliced and served with Grilled Pineapple</p> <p>Vegetarian Lasagna \$12.95 Layers of Pasta, Fresh Steamed Spinach, Mushrooms, Leeks, Zucchini, Yellow Summer Squash, Peppers, & Onions combined with Three Cheeses and Marinara Sauce (No Additional Starch With This Entrée)</p> <p>Roast Beef Au Jus \$15.95 Tender Roast Beef charbroiled, sliced & served in rich beef gravy</p> <p>Chicken of the Gods \$15.50 Black Mission fig stuffed boneless breast of Chicken with Wisconsin Blue Cheese Cream Sauce.</p> <p>Roast Turkey \$15.50 Real, Whole Turkey, roasted until tender and juicy, served with Apple Sage Dressing and Gravy</p> <p>Pasta Provencal \$12.95 A wonderful sauce rich with Sundried Tomatoes, Capers, Garlic, Onions, Mushrooms, Black Olives, Sautéed Vegetables, and Olive Oil served over Penne Pasta and garnished with Fresh Parmesan Cheese (No Additional Starch With This Entrée)</p> <p>Brandied Chicken Breast \$15.50 A rich blend of Brandy, Butter, and Fresh Herbs flavor this tender sautéed Breast Of Chicken</p>	<p>Chef Carved Roast Beef Tenderloin (An Additional \$2.00) Choice Tenderloin char-broiled and roasted to perfection, sliced, and topped with Madeira Sauce</p> <p>Blackened Red Snapper Fresh Filet broiled with Cajun Spices and topped with Tropical Fruit Salsa</p> <p>Chef Carved Prime Rib (An Additional \$2.00) Center Cut (10 oz.) Prime Rib served au jus</p> <p>Prosciutto Chicken Prosciutto with Smoked Mozzarella, Caramelized Garlic, and Fresh Spinach wrapped in a tender Breast of Chicken</p> <p>Jewels of the Sea (An Additional \$2.00) Lobster, Green Lip Mussels, and Shrimp in a "sea" of Zesty Bolognese Sauce with Red Pepper and Roasted Garlic over Fettuccini</p> <p>Roast Pork Tenderloin Tender Medallions of Pork topped with Door County Cherry Sauce....perhaps with Wild Rice Medley and Toasted Pecans?</p> <p>Saffron Chicken Crab and Shrimp in Bread Crumb Stuffing with Celery, Onion, and Carrot complimented with a Saffron Beurre Blanc</p> <p>Tenderloin and Shrimp Shish Kabob Drizzled with a balsamic reduction sauce...</p>

PICNICS

MINIMUM OF 15 ORDERS

Let us create a gourmet All-American picnic for you.
We will deliver items already grilled from our char-grill to your picnic site,
ready for you and your guests to enjoy.
Or, let our chef grill on site for you at a small additional charge.

Let the fun begin!
\$9.95 per guest for less than 100 guests
101-200; \$9.50 per guest
201-500; \$8.95 per guest
Over 500; please call for pricing

Choose Three Meats

Includes Fresh baked buns and condiments
Serving size 1.5 pieces per person

Quartered Chicken (BBQ, Herb Roasted or Jamaican Jerk Style)
5 oz. Chicken Breast (Italian Marinated or BBQ)
BBQ Shredded Pork
Klements Bratwurst
Third Pound Cheeseburger
Veggie Burgers
(“Kid friendly” hot dogs or chicken strips are also an option)

Choose Two Salads

Coleslaw
Corn on the Cob (In Season)
Creamy Pasta Prima Vera
Cucumber and Onion Salad
Fresh Fruit Salad
Italian Vinaigrette Rotini Salad

Potato Chips with Onion Dip
Potato Salad
Tortilla Chips with Salsa
Tossed Salad and Assorted Dressings
Vegetables with Dip
Warm Baked Beans (W/ or W/O) Bacon

Deluxe Picnic Menu \$12.95-\$14.95

Select Two Meats and Two Salads from the above menu,
Your Third Choice from the following:
Tuna Steak, 5-6 oz. Angus Rib Eye OR BBQ Pork Ribs

Let us provide all the containers, film, and foil for wrapping any leftover items
for you to take home for a \$25.00 fee.

Thank you for choosing BLUE PLATE Catering

We are proud to provide you with exceptional food and service. All reservations and arrangements are subject to the policies of Blue Plate Catering, Inc. Your cooperation in following these policies is appreciated.

Delivery

We have a minimum order of \$250.00 for free local delivery. For orders under \$250.00, a delivery fee will apply. For orders outside our local area, there is a \$20.00 - \$30.00 delivery fee. The fee for distant deliveries is \$19.95 per hour of delivery time and \$.35 per mile. For events inside the Wisconsin Trade Center or Conference Center, minimums do not apply. Within the trade center, a flat service charge will be applied if the order is less than \$100.00 and a 10% service charge if the order exceeds \$100.00.

Disposables

The price of all entrees includes disposable eating utensils, plates, and napkins. We strongly recommend that our corporate clients refrain from using their own dishes and flatware. If you wish additional disposables for items we have not provided there is a small additional charge. We deliver all hot entrees in chaffing dishes. Any rental equipment will be picked up by our staff either later in the afternoon or the following day at no additional charge. The client is responsible for lost, damaged, or broken pieces.

Deposits/Cancellations

For social events of 50 or more guests, a \$350.00 deposit is required to reserve a date in our book. For smaller social events, a \$100.00 deposit is required. The deposit will be credited to your final bill. In the event of cancellation less than 6 months before the event, the deposit is non-refundable. For smaller business deliveries, we require 5 business days notice to cancel any order. If the cancellation is less than 5 days in advance, the client is responsible for full payment of the order. Unused items are not returnable.

Menu Selections/Pricing

One week in advance, all menu selections and details for your event must be established with a sales representative. A firm guarantee of attendance is due three business days prior to the event. The number of guests may increase (within reason) up to 24 hours before the function. Due to fluctuating wholesale prices, Blue Plate Catering cannot guarantee menu prices until 30 days in advance of the function.

Food Allergies

All food is prepared in a commercial kitchen that handles nuts, shellfish and raw eggs regularly. If food allergies exist, the client is responsible for making alternate eating arrangements.

Payment

We are able to accept Cash, Checks, VISA and MC. Full estimated payment is due 72 hours prior to any social event. Direct Billing arrangements can be established at the time the function is booked for our corporate clients. Tax exempt status must be established at the time of booking.

China and Linen Rentals. etc.

We can accommodate all china, linen, flatware, and stemware needs. The price for white linen tablecloths is \$8.00 each. Linen napkins are available for \$.70 each. The price per china place settings (stemware, flatware and china plates) range from \$1.95 to \$3.95 per guest depending on the number of pieces required. The client is responsible for any lost, damaged, or broken pieces.

Left Overs

All extra food belongs to the client as it has been purchased specifically for each party. Any unused items are not returnable. If the event is staffed by Blue Plate Catering, if requested in advance, service staff will package those leftovers that are still within the safety parameters set forth by the health department. Blue Plate Catering must provide all aluminum containers, film, and foil for wrapping these items for a \$25.00 fee. A disclaimer must be signed in advance by both parties stating Blue Plate Catering will be held harmless for the quality and condition of said food after it leaves our care.

Service Staff

We make wait staff, bartenders, and chefs available to serve our food and any beverage to our customers for their entertainment convenience. They are available at a rate of \$19.95 per hour accrued from the time they arrive at the party until their return to our business location. On all serviced parties there is a 18% service charge on all Food and Beverage provided. Travel time to the party is paid by the client for parties outside the Madison Metro area. Again, when service staff has been hired to staff your event, we require all food to be provided by Blue Plate Catering.

Olbrich Gardens, Warner Park, The Brink Lounge, The East Side Club, Lussier Heritage Center, DeForest, Fitchburg and Monona Community Centers, Wisconsin Trade Center. There is an add'l 12% charge on events held at Olbrich Gardens and Warner Park, an add'l charge of 10% on events at The Brink Lounge, an add'l 12.5% on daytime and funeral events and 15% on evening events at The East Side Club, an add'l 10% charge for events at Lussier Family Heritage Center, an add'l 10% charge on events at DeForest C.C., an add'l 10% charge on events at Fitchburg C.C., an add'l 10% charge on all events at the Monona C.C. and an add'l 7.5% charge on all events at the WI Trade Center. These are mandatory fees set forth by each of these facilities on all provided food and beverages. All charges for service, china, linens, etc. are EXCLUDED from these fees.

**For all events at The Bishop O'Connor Center, Forrestal's Parmenter St. Gallery and The Banquet Room at Capital City Harley-Davidson, please refer to menus created specifically for these establishments.
Each menu can be found on individual facility websites.**

Questions regarding the above guidelines may be directed to 608-827-7200.