

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, Fruit Juices \$6.50

Add Sliced Fresh Fruit \$1.25

Home Made Muffins, Danish, Scones, Jumbo Cinnamon Rolls and Bagels

\$21.50 per dozen

All-American Breakfast
Scrambled Eggs, choice of Sausage or Bacon, Breakfast Potatoes, Sliced Fruit, Asst. Pastries, Coffee \$10.75

Create a Breakfast Sandwich Buffet
Scrambled Eggs, Ham, Cheese, Potatoes O'Brien, Columbian Coffee English Muffin or Burrito or Jumbo Croissant (add .75) \$6.95

LUNCHEON ENTREES

Minimum of 15 Entrees per Order

All entrees are served with selection of breads and butter.

Chef's choice Fresh Hot 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.

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. \$7.95 Add Tossed Garden Salad and Assorted Dressings \$1.95

Our Best Roast Pork with the Blues.....

Roast a Fresh Whole Loin, then slice it into juicy medallions and serve it next to a steaming pan of our Famous Blues (Roquefort Scalloped Potatoes) \$8.95

Spinach Chicken Roulade

Boneless, Skinless Chicken Breast stuffed with Spinach, Roasted Red Peppers, and Pinenuts, Topped with a Light Champagne Cream Sauce. Served with Roasted Red Skin Potatoes. \$9.95

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 \$10.50

LUNCHEON ENTREES (Continued)

Let us "Wrap it up"...

Turkey Club Wrap or Buffalo Chicken Wrap with blue cheese and onion is a fun and easy way of doing a working lunch with a little more pizzazz than just cold sandwiches...with chips and pasta salad \$8.95

Smoked Maple River Ham

Naturally sweetened, served sliced and glazed with Honey. Complimented with Corn Muffins as the Chef's Bread Basket and Mashed Potatoes and Honey Glazed Baby Carrots \$9.25

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 \$8.75

Piping Hot Italian Roast Beef Sandwich

4 Ounces of Tender Sliced Roast Beef piled high on a Hoagie Roll with Sautéed Green Peppers and Onions and topped with Melted Provolone. Served Au Jus with American Fries \$8.75

Slow Roasted Chicken

Quartered, prepared with your choice of Light Herb Seasoning **OR** Tangy BBQ Sauce. Served with Au Gratin Potatoes with Whole Green Beans. \$9.50

Taco Bar

Soft and Hard Shell Taco Shells, Seasoned Ground Beef, Refried Beans, Lettuce, Tomato, Onion, Shredded Cheese, Salsa, Black Olives, and Sour Cream are all included for each guest to create their own special taco. (2-3 Tacos Per Person). \$8.50

Deluxe Taco Bar – Add Spanish Chicken and Guacamole for an additional \$1.75

Build Your Own Chef Salad

Tossed Romaine and Iceberg Lettuce, Shredded Carrot, Red Cabbage, Sliced Turkey and Ham, Shredded Cheese, Croutons, Tomato, Broccoli, Cauliflower, Cucumber, Black Olives, Assorted Dressings, and Roll and Butter \$7.75 and maybe add a cup of soup?....

Sloppy Joes

Sweet and Tangy Barbequed Ground Beef spiced just the way Mom used to make it. Served with Buns, Potato Chips, and Creamy Macaroni Salad \$8.25

Traditional Spaghetti and Meat Balls

Vegetarian Marinara Sauce served with Italian Meatballs and Fresh Parmesan Cheese. Served with Tossed Garden Salad **With Meatballs** \$8.75 **Without Meatballs** \$7.50

Smothered Baked Idaho Potato Bar

Served with sides of Bacon, Steamed Broccoli, Sour Cream, Green Onions, Warm Cheddar Alfredo sauce for each person to build their own creation \$6.50 **With Chicken** \$7.50

DELI SANDWICH BUFFET

MINIMUM 15 ORDERS

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
Home Baked Rolls, Sliced Whole Wheat and White Bread and Potato Chips
\$7.50

HOMEMADE SOUP

Your choice of a Cream Soup or Clear Broth Soup of the Day

Cup served with Crackers \$2.95

Bread Bowl of Steamin' Hot Soup \$5.25

BOXED LUNCHES

...With Chips and a Cookie \$7.95

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

...With Pasta Salad Or Fruit Cup, Chips And A Cookie \$9.25

Includes Fresh Baked Hard 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 \$.85)

DESSERTS

Save The Very Best For Last!

Intensely Delicious Cheesecakes and Elegant Four Layer Tortes

\$55.95 each - 16 servings

New York Cheesecake With Cherry Topping, Turtle Cheesecake,
Oreo Cookie Cheese Cake, OR Amaretto Fudge Cheesecake, OR Lemon Cheesecake
French Raspberry Vanilla, Chocolate Mousse OR Lemon Poppy seed

Gourmet Jumbo Cookies, Bars and Brownies \$1.45

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

Chewy and Fresh, our cookies will please the 'Cookie Connoisseur's' palate.
Triple Chocolate Chunk, Turtle, Peanut Butter Chocolate Chunk, and Grandma's Sugar

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	\$20.95
Sesame Chicken Tenders Served with Honey Mustard	\$19.25
Bacon Wrap Ups with Water Chestnuts	\$22.25
Spicy Oriental Thai Chicken Tenders Served in a Peanut Sauce	\$20.25
Gyro Kabobs with Cherry Tomato and Onion. Served with Cucumber Yogurt Sauce	\$23.95
Meatballs: Spicy Thai, BBQ, Swedish OR Italian	\$11.95
Teriyaki Pork Strips with Sesame	\$17.95
Southern Style Crab Cakes With a Chipolte Mayonnaise	\$27.50
Orange Chicken Tenderloins Served in an Orange Marmalade Sauce	\$20.25
Mini Baby Back BBQ Ribs Tender Ribs baked in a Tangy BBQ Sauce	\$29.95
Buffalo Chicken Wings "For those who like it hot" with Celery Sticks and Bleu Cheese	\$19.25
Miniature Egg Rolls Served with Hot Mustard Sauce	\$22.75
Stuffed Mushrooms Oriental Pork, Rockefeller, Italian Sausage, or Seafood (Choose One)	\$16.50
Beignets Lightly Breaded and Baked: Artichoke & Cream Cheese, Salmon & Leek, or Red Pepper & Pesto	\$23.95

HORS D'OEUVRES - To Be Served Cold

EGG-stravaganza...not your mother's devilled eggs...	\$11.75
Southwestern OR Crab OR Capers & Gherkins with Lox OR Traditional	
Sundried Tomato and Turkey Roulades	\$16.75
Herbed Cream Cheese filled Crepe, Arugula, Sun-Dried Tomato and Turkey	
Grilled Santa Fe Shrimp A house specialty!! With Key Lime Dipping Mayonnaise	\$28.75
Cocktail Sandwiches	\$26.50
Ham, Roast Beef, & Smoked Turkey with Mayonnaise & Mustard	
Croissant Pizza - Veggie, Taco or Seafood	\$16.75
Crostini Fresh Tomato Basil Concasse on a Toasted Garlic Baguette	\$18.50
Prosciutto Canapés	\$22.25
Roasted Fig, Stilton & Walnut on Rye Toast Points	\$21.50

PLATTERS and SNACKS

Prices are per person.

Wisconsin Cheese Tray	Served with Crackers	\$ 2.95
	Add Sausage	\$ 3.55
Imported Cheese Display	Smoked Gouda, Brie, and Dill Havarti just to name a few. Served with Crackers and Pumpernickel Flatbreads	\$ 4.75
Sliced Fresh Fruit Display	Pineapple, Strawberries, Honeydew, Cantaloupe, Grapes, Oranges, and Watermelon	\$ 3.45
Fresh Vegetable Crudités	Celery, Carrots, Cauliflower, Broccoli, Peppers, Olives, Hot and Sweet Peppers Served with Creamy Herb Dip	\$ 2.75
	Add Spinach Bread Bowl	\$ 3.25
Southwestern Tray	Bowls of Avocado & Chipotle Spread, Salsa and Spicy Black Bean Dip Served with Blue and Yellow Tortilla Chips	\$2.75
Mediterranean Sampler	Hummus and Marinated Vegetables served with Pita Triangles, Tomato Slices, and Cucumbers	\$ 2.95

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.

Choose Three Meats and Two Salads
Includes Fresh baked buns and condiments
Serving size 1.5 pieces per person

Let the fun begin!
\$11.50 per guest

DINNER ENTREES

Entrees are served either buffet or plated sit down style with a Tossed Garden Salad, Chef's Choice of Fresh Vegetable Du Jour, Breads with Butter and Coffee.
MINIMUM OF 15 ENTREES PER ORDER

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 \$18.75

Prosciutto Chicken

Prosciutto with Smoked Mozzarella, Caramelized Garlic, and Fresh Spinach wrapped in a tender Breast of Chicken and served with Garlic Mashed Potatoes \$19.95

Chef Carved Prime Rib

Center Cut (10 oz.) Prime Rib Au Jus served with Baked Potato and Sour Cream \$29.95

Tropical Tilapia

A light, white fish fillet that is tortilla crusted and topped with a lime and chipolte sauce to add a little zing. Served with Saffron Rice...very pleasing to the eye and palate... \$20.50

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 \$15.50

Brandied Chicken Breast

A rich blend of Brandy, Butter, and Fresh Herbs flavor this tender Sautéed Breast of Chicken. Served with Rice Pilaf \$19.25

WEDDING BUFFETS

(Minimum of 50 servings)

Presented with a Tossed Salad with an Assortment of Dressings, Roasted Red Skin Potatoes, Pasta **OR** Rice Pilaf, Chef's Choice of 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 \$22.25
Choose One Traditional and One Classic entree \$23.95**

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.

Room Set-up and Tear-down Service

We are able set-up and/or tear-down guest tables and chairs per clients direction at a rate of \$19.95 per hour. These arrangements can be made at the time of menu planning.

Delivery Service

The price of all entrees includes food delivery, buffet set up, all heavy grade disposable eating utensils, plates, and napkins, buffet service equipment, etc.. We deliver all hot entrees in stainless steel chaffing dishes. A delivery driver will return after each event and pick all dirty equipment back up.

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. 5.5% sales tax and 15% service charge are in addition to prices listed in this menu.

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

All prices listed in the menu reflect a "cash discount". We are able to accept VISA and MC but the cash discount would be rescinded. 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 guest table linen tablecloths is \$7.00 each. All buffet linens are automatically included with your catering order. The price per china place settings range from \$1.50 to \$3.75 per guest depending on the number of pieces required.

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, service staff will package those leftovers that are still within the safety parameters set forth by the health department, if requested in advance. 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 and chefs available to fully service your entire event. 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. All food, excepting wedding cakes is required be provided by Blue Plate Catering.

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