Dessert Platters

All of our displays are served on disposable trays with lids, tongs, & plates (Minimum 10 people)

Cookie Platter......\$2.25/two cookies per person (Freshly baked cookies: sugar, peanut butter, oatmeal raisin, & chocolate chip)

Dessert Bar Platter\$3.00/person (Dessert bars: lemon, apple crumb, brownie, & chunky monkey)

Black Bottom Platter\$2.25/person (One Mrs. Pose black bottom per person)

Beverages

Minimum of 10 guests for banquet style beverage service

Pink lemonade & iced tea\$2.50/person (Our beverage set-up includes: cups, ice, lemons, sugars, & dispensers)

Coffee Station\$2.50/person (Coffee station includes: urns, regular & decaf coffee, sugars, creamers, stirrers, & cups)

Bottled waters & sodas also available





No event is too big or too small for Blue.

Chef consultations available upon request.

Banquet menu available online.

Rentals/Disposables/Set up & Breakdown
Upgraded disposable bowls & serving spoons.........\$2.50
Upgraded tray & tongs...........\$5
Chafing pans with sterno..........\$5 each
Set up/break down/chafing pans/sterno/serving pieces.\$30



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Luncheon Menu

All of our displays are served on disposable trays with lids, tongs, serving bowls & spoons, plates, cocktail plates, forks, and napkins

24 hour notice is required for orders

Starter Display - Minimum 10 People



Sandwich Platter......\$10 per person (additional \$3.50 per person for shrimp salad)

A variety of deli style breads: white, rye, wheat, or Kaiser rolls with lettuce & tomato, filled with the following options: turkey & provolone, roast beef & swiss, ham & cheddar, corned beef & swiss, Italian cold cut, veggie, jumbo shrimp salad, chicken salad, or solid Albacore tuna salad.

Wrap Platters\$10 per person

(additional \$3.50 per person for shrimp salad)

Assorted wraps: sun dried tomato, spinach, & plain with lettuce & tomato. Mayonnaise & mustard served on side. Choose from: turkey & provolone, roast beef & swiss, ham & cheddar, corned beef

& swiss, ham & cheddar, corned beef & swiss, Italian cold cut, veggie, jumbo shrimp salad, chicken salad or solid Albacore tuna salad.

Mini Sandwich Platter.....\$10 per person (additional \$3.50 per person for shrimp salad)

Two mini potato roll sandwiches per person served with lettuce & tomato. Filled with the following options: turkey & provolone, roast beef & swiss, ham & cheddar, corned beef & swiss, Italian cold cut, veggie, jumbo shrimp salad, chicken salad or solid Albacore tuna salad.

Mini Croissant Platter......\$10.50 per person (additional \$3.50 per person for shrimp salad)

Two mini croissants per person with lettuce & tomato-filled with the following options: turkey & provolone, roast beef & swiss, ham & cheddar, corned beef & swiss, Italian cold cut, veggie, jumbo shrimp salad, chicken salad, or solid Albacore tuna salad.

All wraps & sandwich platters are inclusive of one of the following of our house-made sides: sun dried tomato & parmesan bow tie pasta, spinach & feta bow tie pasta, Mama's salad, fruit salad, Asian slaw, scallion & feta salad, cucumber & onion, broccoli salad, redskin potato salad, macaroni salad or cole slaw

Soup, Salad, & Sandwich \$12.50 per person (\$3.50 additional for Shrimp Salad)

A little bit of everything you love! Choose from our daily chef prepared selection of soups. Salad selections of: Caesar, Greek, garden, or Blue's chopped salad. Half a sandwich (variety of wheat, white, & rye bread), stuffed with your choice of: turkey & provolone, roast beef & swiss, ham & cheddar, corned beef & swiss, Italian cold cut, veggie, jumbo shrimp salad, chicken salad, or solid Albacore tuna salad.

Simply Salads......\$12.00 per person (\$3.50 additional for shrimp salad toppina)

Start with your favorite type of salad: garden, Caesar, Greek, or Blue's chopped salad, Then, finish off with your choice of grilled chicken, chicken salad, or solid Albacore tuna salad. All salads are served with a warm corn muffin or roll, & fresh fruit salad.

Quiche & Salad	\$11 per person
(\$2 per person additional per person for crab	& Old Bay quiche)
Nothing is better for lunch then a slice of house	e-made quiche &
freshly prepared salad! Salad choices: fresh fru	it, Caesar, garden,
Greek or Blue's chopped salad. Quiche selections; roasted veg-	
etable & feta, broccoli with fresh tomato & che	ddar, bacon

& swiss, or crab with Old Bay & scallions.

Hot Lunch Parties

\$11 per person

All of the following lunch entrees are served with choice of a garden or Caesar salad, rolls, garlic bread, or mini corn muffins.

- Chicken & Rice Tender pieces of chicken breast, garlic, parsley, & diced tomatoes in a white wine sauce with rice pilaf.
- Chicken Marsala Tender pieces of chicken breast pan seared & topped with fresh mushrooms & house made Marsala sauce. Served with your choice of pasta or rice.
- Meatloaf & Mashed Potatoes Fresh ground beef blended with herbs & spices- topped with tomato onion gravy, served with Yukon parmesan mashed potatoes.
- Blue's Chicken Pot Pie Chunks of chicken, peas, carrots, & potatoes with a rich chicken gravy, topped with flaky pie crust & baked until golden brown.
- Pulled Chicken BBQ with Mac & Cheese Hand-pulled chicken tossed with our house BBQ Sauce & served with creamy mac & cheese.
- Beef Lasagna House–made lasagna with fresh ground beef & marinara sauce, layered with fresh ricotta, parmesan & mozzarella cheeses.
- Vegetarian Lasagna House-made lasagna with roasted zucchini, squash, carrots, onions, ricotta, mozzarella, & housemade marinara sauce. Baked until golden brown.
- Creamy Chicken & Sundried Tomato Lasagna Creamy chicken, spinach, sundried tomatoes. Layered with mozzarella & ricotta. Baked until golden brown.