

- Spaghetti Squash Parmesan- Shredded spaghetti squash, roasted tomato sauce, sautéed spinach, Kalamata olive, and topped with melted Mozzarella and Parmesan cheese
- Asian Coconut Stir Fry- Sautéed zucchini, squash, carrots, onions, and edamame beans tossed in a coconut chili sauce
- Fried Green Tomatoes- Crispy fried green tomatoes with a mustard cream, corn relish, and black pepper goat cheese
- Spinach Pie- Layered phyllo dough, spinach, and Feta. Baked until golden brown

Fancy and Exotic Selections~ call for pricing-

Available as a full meal or an added option to other selections

- Beef Wellington- Beef tenderloin, portabella mushrooms, and Brie cheese baked inside a puffed pastry and finished with a demi-glace
- Rosemary Beef Tenderloin- Beef tenderloin with a garlic and rosemary rub, grilled, sliced and finished with a Cabernet sauce
- Dijon and Shallot Lamb Rack- Pan seared rack of New Zealand lamb marinated with Dijon and shallots dredged into a Panko
- Lobster & Bacon- Cold water lobster chunks, bacon lardons, chanterelle mushrooms, garlic sherry cream
- Seafood Casserole- Jumbo scallops, shrimp, lobster, and crab in a rose cream sauce with English peas and Parmesan cracker topping
- Surf and Turf- 6oz. filet mignon and a 6 oz. crab cake broiled and served with cocktail and tartar sauces
- Chimichurri New York Strip- 10 oz. NY strip rubbed in zesty Spanish pesto sauce and roasted to a perfect medium rare temperature, sliced, and finished with a spicy horseradish sauce
- Mushroom Prime Rib- prime rib roast with a dried mixed mushroom rub, slow cooked, sliced, and finished with a red wine jus and truffle oil
- Duck Confit- bone-in duck legs cooked for hours with shallots, garlic, bay leaves, and duck fat tossed in a Madera wine duck veloute sauce

Starch Selections~

- Rice Pilaf
- Lyonnaise potatoes
- Yukon garlic mashed potatoes
- Au gratin potatoes
- Roasted sweet potatoes
- Garlic parmesan bowtie pasta
- Roasted yukon parmesan wedges
- Spaghetti squash

Vegetable Selections~

- Roasted vegetable medley- zucchini, squash, carrots, and onions
- Steamed broccoli
- Green beans- with onions & ham, garlic butter sauce, almondine, or sesame
- Glazed carrots
- House stewed tomatoes
- Corn casserole
- Spinach casserole
- Roasted Brussels sprouts

Upgraded Starch and Vegetables~ an additional \$1.50 per person

- Cous Cous with raisins, spinach, and almonds
- Twice Baked Potato- with cheddar and chives
- Roasted mushrooms
- Wilted spinach and garlic
- Roasted tomato and corn succotash

Salad Selections-

- Small Caesar, Garden, or Harvest Salad
- Dressings- Choice of two: ranch, honey mustard, blue cheese, 1000 Island, Italian, or balsamic vinaigrette
- Harvest Salad- \$1 extra per person. Fresh spring mix, crumbled goat cheese, cranberries, sliced almonds, and apples with orange vinaigrette

“By The Pan”

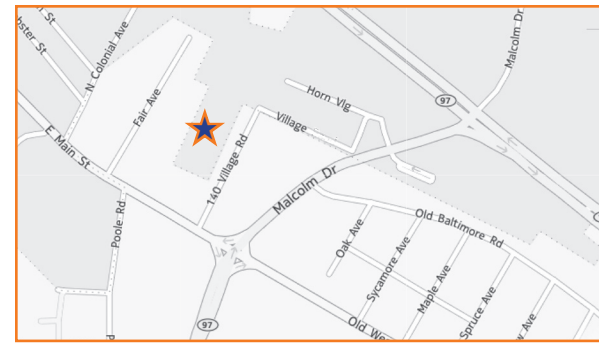
All pans serve 15-20 guests

- Meat Lasagna- \$60
- Vegetable Lasagna- \$55
- Baked Ziti- \$55
- Baked Ziti with Meat Sauce- \$60
- Chicken Pot Pie- \$55
- Chicken Marsala- \$60
- Chicken Fettuccini- \$50
- Chicken Scampi- \$60
- Eggplant Parmesan- \$60
- Sausage, peppers, and onions- Marinara or White wine sauce- \$50
- Meatloaf- \$9.99 lb
- Pulled Chicken BBQ- \$9.99 lb
- Pulled Beef BBQ- \$12.99 lb
- Pork BBQ- \$8.99 lb

Desserts~

Desserts include small disposable plates and napkins

- Cookie Platter- \$2 per person. Platter includes 2 cookies per person. Cookie selections- assorted peanut butter, sugar, oatmeal raisin, and chocolate chip
- Dessert Platter- \$4.50 per person. Platter includes assorted peanut butter, oatmeal raisin, sugar, and chocolate chip cookies, Mrs. Pose black bottoms, and assorted dessert bars: lemon, apple crumb, brownie, and chunky monkey
- Dessert Fruit Tray- \$4 per person. Assorted seasonal fruit on a platter with a sweet vanilla cream cheese dip
- Apple, Peach, or Cherry Cobblers- \$60. Serves 20. House made cobblers served warm with vanilla ice cream



No event is too big or too small for Blue.

Chef consultations available upon request.

Banquet menu available online.

Additional request-

• Servers-

Blue Bistro offers servers for your events! If you would like service for a dinner function, or larger event, Blue can quote you a price depending on the amount of hours needed.

• *Drop Off/ Pick Up Service- \$75

This option includes chafing pans, sterno's, serving pieces, delivery and set up, break down & to go containers, and labeled tent cards for your catered event



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Dinner Catering Menu

Blue Bistro offers an extensive catering menu that can be tailored to your specifications for any occasion.

We can cater the smallest of parties to full scale banquet receptions. All of our food is of the highest quality and freshness, and it is made on the premises daily.

Our chef/owner, Melissa Fordham, is an accomplished chef who has won many awards for her creativity. This has allowed Blue Bistro to incorporate any cuisine for your catering needs.

Our banquet manager/owner, Lori Javier, is an experienced banquet coordinator that can help you create any setting for your special occasion.

Together, catering is made easy for your special event.

Starters~

Starters include small disposable plates and napkins

Cheese Tray- \$4.50 per person

Assorted cubed cheeses and crackers with grape garnish - served with sharp honey mustard.

Fruit Display- \$4.50 per person

Fresh pineapple, melon, cantaloupe, and grapes with assorted seasonal fruit served with a sweet vanilla dipping sauce

Vegetable, Cheese, and Fruit Platter- \$4.50 per person

Fresh vegetables, seasonal fruit, and assorted cubed cheeses served with assorted crackers, ranch, sharp honey mustard, and sweet vanilla dipping sauces.

Mediterranean Platter- \$7.50 per person

Fresh hummus, cubed Feta, pita bread, carrot sticks, red peppers, cucumber slices, and Kalamata olives

Caprese Salad- \$3.50 per person

Mini Mozzarella balls, grape tomatoes, fresh basil, garlic, minced red onion, and olive oil

Antipasto Platter-\$8.50 per person

Cubed pepperoni, salami, and Provolone with banana peppers, Kalamata olives, marinated artichokes, and Ciabatta crostiniis

Mexican Layered Taco Dip- \$60 (Serves approx. 25 guests)

A layered dip of refried beans, chopped tomatoes, guacamole dip, taco sour cream, shredded Cheddar, chopped scallions, and sliced black olives

Edamame Dip- \$55 (Serves approx. 25 guests)

Puréed edamame, soy chili oil, scallions, and a touch of sour cream - served with crispy wonton chips

Canapés- \$1.50 each for egg and chicken salad- \$2.50 each for shrimp salad

Assorted egg salad topped with fresh dill, chicken salad with almonds, or shrimp salad and lemon aioli

Italian High Rollers- \$1.50 each

Pepperoni, salami, bologna, pit ham, and Provolone with an Italian spread with lettuce and tomato

Smoked Salmon Rosettes- \$1.75 each

Fresh marbled rye rounds and lemon- dill cream cheese spread, topped with rose-shaped smoked salmon and capers. Garnished with fresh dill and chopped red onions

Hot Appetizers~

Seafood~

- Crab Balls- \$3 each
- Crabby French Toast- \$2 each. Old Bay French toast topped with creamy crab sauce
- Crab Imperial Stuffed Mushrooms- \$2.75 each
- Coconut Shrimp- \$2.75 each. Coconut encrusted jumbo shrimp served with a pineapple coulis
- Steamed Jumbo Shrimp- \$2.50 each. 16/20 count shrimp, served with cocktail sauce
- Scallops Wrapped in Bacon- \$3.50 each

- Stuffed Mushrooms- \$1.75 each
- Crab Bruschetta- \$2 each. Fresh crab, Ricotta, tomatoes, and basil
- Black and white sesame seared Ahi tuna and wasabi mayonnaise served on a sticky rice cake- \$2 each

Poultry, Beef, and Lamb~

- Lollipop Lamb Chops- Market Price. Mushroom encrusted New Zealand lamb chops with a Cabernet reduction
- Crispy Wing Dings- \$1 each. Sauce selections: Buffalo, BBQ, Asian, or mustard beer sauce. Served with celery and blue cheese dressing
- Boneless Chicken Bites- \$1.25 each. Choose from sauces of: BBQ, sweet and sour, Buffalo, or sweet chili
- Stuffed Mushrooms- \$1.75 each. Sausage and peppers
- House-made Meatballs- \$1 each. Choice of: sweet and sour, barbecue, Swedish, or marinara
- Hoisin Beefsteak Satay- \$2 each
- Chicken Satay and Peanut Sauce- \$1.50 each
- Mini Quiche- \$1.50 each
- Spanakopita- \$1.75 each. Flakey Phyllo dough filled with spinach, onions, and Feta
- Baked Brie Wheel- \$50. Served with raspberry or apple almond brown sugar sauce
- Bruschetta- \$1.25 each. Chopped tomatoes, basil, Mozzarella, and garlic oil
- Bacon-wrapped Sweet Potatoes- \$1.25 each. Topped with goat cheese and cinnamon sugar

Vegetarian~

- Blue's Potato Bites- \$1.25 each. Crispy red potato skins filled with blue cheese, scallions, and sour cream
- Stuffed Mushrooms- \$1.75 each. Spinach and Feta
- Mini Quiche- \$1.50 each
- Spanakopita- \$1.75 each. Flakey Phyllo dough filled with spinach, onions, and Feta
- Baked Brie Wheel- \$50. Served with raspberry or apple almond brown sugar sauce
- Bruschetta- \$1.25 each. Chopped tomatoes, basil, Mozzarella, and garlic oil

Party Dips~

- Crab Dip- \$80. Serves approx. 12-15 guests, served with crusty bread
- Shrimp Dip- \$80. Cream cheese, white wine, shallots and Old Bay, served with crackers
- Spinach and Artichoke Dip- \$65. Serves 15-20 guests, served with tortilla chips
- Jalapeno Popper Dip- \$60. Topped with crispy jalapeños and served with tortilla chips
- Buffalo Chicken Dip- \$70 per pan. Serves 15-20

Dinner Selections~

Choose from one protein, one starch, one vegetable, and choice of salad
All dinners are served with dinner rolls and butter or corn muffins.

Chicken Selections~ \$19 per person

- Stuffed Chicken Breast - Choose from the following options: apple almond, Cordon Bleu, wild rice and craisins, spinach and mushroom, herbed bread stuffing
- Coconut Chili Chicken Breast- Thai inspired- Flash-fried chicken breast medallions with coconut milk, chili sauce, touch of soy sauce and finished with chopped scallions
- Cajun Chicken Étoufée- Cajun-seasoned chicken breast smothered in a bell pepper and tomato cream sauce
- Chicken Scampi- Pan-seared chicken breast with garlic, lemon and white wine butter sauce finished with chopped tomatoes and fresh parsley.
- Lemon Picatta- Pan-seared chicken breast with garlic, capers, and white wine sauce
- Chicken Marsala- Pan-seared chicken breast with sliced mushrooms, garlic, marsala wine and demi-glaze
- Champagne Chicken- Sautéed chicken breast, Brut champagne, shallots, and finished with cream and butter
- Chicken Fettuccini- Marinated grilled chicken breast tossed with a classic Alfredo sauce served over fettuccini pasta

Beef Selections~ \$23 per person

- Beef Brisket Bourguignon- Tender braised brisket served in a rich burgundy wine brown sauce
- Top Round Au Poivre- Black pepper encrusted top round cooked to medium rare and sliced finished with brandy Dijon cream demi-glaze
- Classic Carved Top Round- Roasted, sliced, and served with beef au jus
- Bistro Filet- 6 oz filet of teres major marinated and grilled. Sauce choices: au poivre, marsala, mustard BBQ, or classic demi-glaze

Pork Options~ \$22 per person

- Pretzel Pork Loin- Boneless pork chops coated in crushed pretzels and seared. Finished with mustard beer sauce
- Pork Marsala Scaloppini- Thinly pounded boneless pork loin, with sautéed mushrooms, garlic and marsala demi-glaze
- Stuffed Pork Loin- Boneless pork chops stuffed with choice of: apple almond bread stuffing, wild rice with craisins, spinach, mushroom, and Parmesan

Home Style Selections~ \$17 per person

- Meatloaf- Tender and delicious meatloaf topped with tomato onion gravy
- Honey Pit Ham- Juicy honey pit ham sliced thick and finished with a brown sugar glaze

- Meat Lasagna- House-made classic lasagna with fresh tomato sauce, Ricotta cheese, Mozzarella, and seasoned ground beef layered with pasta sheets and baked until golden brown
- Spaghetti Bolognese- Slow stewed Italian sausage, ground beef, and garlic tomato sauce tossed with spaghetti and finished with Parmesan cheese

Fish Options~ \$24 per person

- Parmesan Flounder or Codfish- Parmesan encrusted with Parmesan and finished with lemon herb butter
- Salmon Picatta- Grilled Atlantic salmon with capers, garlic, and finished with white wine sauce
- Mesquite BBQ Salmon- Grilled Atlantic salmon finished with a mesquite BBQ sauce
- Asian Salmon- Sesame seared Atlantic salmon with a honey soy glaze, Sriracha aioli, and fresh scallions

Shrimp Options~ \$27 per person

- Cajun Shrimp Étoufée- Cajun seasoned and flash fried 16/20 count shrimp, smothered in a bell pepper & tomato cream sauce
- Chili Peanut Shrimp- Grilled 16/20 count shrimp tossed in a sweet chili peanut sauce and finished with sesame seeds and scallions
- Shrimp and Sundried Tomatoes- Sautéed 16/20 count shrimp with garlic, spinach, sundried tomatoes, wine, butter, a touch of cream and Parmesan cheese

Crab Options~\$24

- Maryland Crab Cakes- 6 ounce cake. Fresh crab blended with Blue's Imperial sauce and Ritz crackers. Broiled and served with cocktail or tartar sauce
- Crab Norfolk- Grilled ham topped with sautéed crab, spinach, and mustard imperial sauce
- Chicken Chesapeake- Sautéed chicken breast topped with crab imperial and broiled until golden brown
- Crab Stuffed Portabella- Grilled portabella mushroom cap topped with crab imperial, chopped tomato, and melted Parmesan

Scallop Options~ \$29 per person

- Pecan Scallops- Fresh sea scallops rolled in crushed pecans and seared. Finished with a honey lime beurre blanc
- Scallop Mushroom Fricassee- Sautéed fresh sea scallops with rosemary, sliced mushrooms, sherry wine, and cream

Vegetarian Options- \$18 per person~

- Grilled Tofu and Brussels- Soy marinated tofu, grilled and topped with crispy Brussels sprouts, honey soy glaze, seaweed salad, and crispy wontons
- Roasted Vegetable Lasagna- Roasted zucchini, squash, onions, peppers, and carrots, layered with Ricotta and Mozzarella cheeses, house made-marinara, and a pesto drizzle. Baked until golden brown