

BREAKFAST & APPETIZERS

JUICE BY THE GALLON orange, cranberry, or apple **\$7.25**

COFFEE & TEA SERVICE freshly brewed regular, decaf coffee, or tea served with cream and sugars. serves 5-8 cups **\$15.75**

BREAKFAST BAG fresh fruit salad, homemade coffee cake, and yogurt **\$8.25**

YOGURT & FRUIT PARFAIT with crunchy granola **\$6.00**



BREAKFAST PLATTERS

On disposable serving trays. Small feeds up to 12, Large 13-24. Utensils provided.

FRESH SLICED SEASONAL FRUIT AND BERRIES served with honey yogurt dip **SM: \$28.75 LG: \$54.75**

FRESH FRUIT SALAD a bowl of delicious diced fruit tossed in orange juice with mint **SM: \$28.75 LG: \$54.75**

BAGELS & CREAM CHEESE assorted bagels with whipped cream cheese **SM: \$12.75 LG: \$25.00**

BREAKFAST PASTRIES muffins, coffee cake, and scones accompanied with butter & jam **SM: \$12.75 LG: \$25.00**

SALMON & BAGELS cedar plank smoked salmon with shaved red onions, tomatoes, cucumbers, capers, lemon wedges, whipped cream cheese, and freshly baked mini bagels **SM: \$48.00 LG: \$96.00**



APPETIZERS

Small appetizer trays serve 15-20, large 20-25. OTHER APPETIZERS AVAILABLE BY REQUEST.

ANTIPASTO TRAY assorted italian meats, olives, roasted red peppers, pepperoncini, artichoke hearts, chillini mozzarella, basil pesto, and assorted toasts **SM: \$50.00 LG: \$85.00**

CHEESE, FRUIT, & CRACKERS domestic & imported cheeses, grapes, berries, nuts, crackers, and toasts **SM: \$50.00 LG: \$85.00**

HUMMUS SAMPLER regular & roasted pepper hummus, olives, pita chips, and soft pita **SM: \$32.00 LG: \$50.00**

SAVORY CHEESE CAKE choose from two of the following fillings: sundried tomatoes, artichokes, pesto, balsamic onions, wild mushrooms, or santa fe style. Lump crab available (add \$8 small, \$15 large). with grapes, berries, and assorted toasts and crackers **SM: \$60.00 LG: \$90.00**

VEGETABLE PLATTER WITH DIPS **SM: \$30.00 LG: \$50.00**

CHICKEN SKEWERS 25 pieces. choose one dipping sauce: whole grain mustard with brown sugar, asian with sweet chili, or bbq with mango **\$40.00**

PAN-FRIED ONION DIP & SPINACH RED PEPPER DIP house-made potato chips, fresh vegetables, and crackers **SM: \$45.00 LG: \$80.00**

MINI TERIYAKI CHICKEN MEATBALLS 75 pieces. ground chicken, ginger, pineapple, and assorted spices, roasted in the oven and glazed with sweet teriyaki sauce **\$40.00**



TERMS & POLICIES

MENU: this menu is but a fraction of the dishes Blue Pot is able to make. to have a custom menu created for your special event, please call (816) 916-0169 or visit www.thebluepot.com

PRICES: all prices subject to change

PAYMENT: payment is due upon delivery. a credit card must be provided for first-time customers if paying by check or cash. house accounts are available by calling (816) 916-0169

ORDERING GUIDELINES: since all items are prepared to order, please make your selections with a minimum of 24 hours before delivery time to ensure availability

CANCELLATION FEES: orders cancelled with less than 48 hours notice will be billed at 50%

DELIVERIES: delivery charges vary based on distance and size of order. ask Blue Pot for details. food will be delivered at least 15 minutes prior to, but not more than 1 hour prior to event.

SERVING: hot orders will be delivered with disposable chafing dish. plates, napkins, and plasticware are included with each order. china and buffet setup is available for additional fees

Blue Pot is a vision and dream that has been in the works for many years. My love for cooking good food for great people started while I was growing up, cooking with my mom. In more recent years, my favorite blue pot has occupied a cherished spot on my stove. Every time I make a special meal for my family, it is that blue pot that I use.

For several years, I have been a professional chef at many different Kansas City restaurants. My background ranges from French fine dining to my famous homemade guacamole. The older I get, the more I have come to learn that creating superb meals is a wonderful way of life.

I promise all my clients good food, good drinks, and great fun. For years, I have served my family from the blue pot, and now I hope to serve you.

Bon Appetit,


Mark Juhnke
Chef & Owner

step away from the kitchen



Blue Pot is dedicated to providing clients with the finest personal chef and catering services available. Chef Mark goes well beyond office catering, creating custom menus for weddings, showers, cocktail parties, or private dinners.

Visit www.thebluepot.com or call (816) 916-0169 for more information.



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LUNCH



WRAPS & SANDWICHES

Served with chips, grape bundle, strawberries, & dessert.

HONEY MUSTARD CHICKEN WRAP roasted chicken, shredded lettuce, shaved carrots, and cream cheese. drizzled with honey mustard **\$9.50**

MANGO TURKEY WRAP roasted turkey, cucumber, sprouts, mango curry sauce, and lettuce **\$9.75**

ROAST BEEF WRAP seasoned roast beef, cheddar, lettuce, horseradish, and mustard coleslaw **\$9.75**

ASIAN CHICKEN WRAP ginger chili glazed chicken, shredded carrots, pepper, cucumber, chow mein noodles, and lettuce drizzled with sesame dressing **\$9.50**

SOUTHWESTERN WRAP grilled chili-dusted chicken, poblano corn relish, colby jack, crisp romaine, tortilla strips, drizzled with chipotle dressing **\$9.75**

GREEK WRAP garlic & herb-grilled vegetables, hummus, feta, kalamata olives, lettuce, and cucumber yogurt sauce **\$9.50**

CALIFORNIA WRAP provolone, swiss, lettuce, garden cream cheese, sprouts, tomatoes, bell pepper, and avocado **\$9.25**

TURKEY CLUB SANDWICH turkey, bacon, cheddar, lettuce, tomato, and herb mayo. on brioche **\$9.50**

ROAST BEEF SANDWICH roast beef, cheddar, lettuce, tomato, and horseradish. on honey wheat **\$9.25**

CHICKEN SALAD SANDWICH roasted chicken, grapes, celery, herbs, lemon, lettuce, dijon, mayo. on honey wheat **\$9.00**

HAM & CHEESE SANDWICH shaved black forest ham, swiss, lettuce, tomato, mustard, and mayo. on honey wheat **\$8.75**

VEGETARIAN grilled seasonal vegetables, basil pesto, lettuce, tomato, and provolone. on ciabatta roll **\$8.00**

TUNA SALAD tuna, celery, lettuce, mayo, dijon, lemon, and herbs. on croissant **\$8.50**

ITALIAN SANDWICH cappicola ham, genoa salami, pepperoni, provolone, lettuce, tomato, pepperoncini, pesto aioli **\$11.00**

SANDWICH TRAY pick three varieties from the selections of sandwiches and wraps **\$9.50 per person**

DELI TRAY choose three meats: herb grilled chicken, roasted turkey breast, black forest ham, roast beef, pastrami. served with swiss, cheddar, rolls, mustard, mayo, and pickle spears. *Small feeds up to 12, Large 13-24. SM: \$80.00 LG: \$140.00*

ADDITIONAL SIDES

SIDE SALAD \$2.25 per person

PASTA SALAD \$1.50 per person

POTATO SALAD \$1.50 per person

COLESLAW \$1.75 per person

FRUIT \$3.00 per person

BEVERAGES coke, diet coke, sprite, bottled water **\$1.00 per person**



SALADS

Served with Dinner Roll. Large Salads will feed 8.

COBB crisp greens, applewood smoked bacon, hard-boiled eggs, crumbled blue cheese, grape tomatoes, green onions, herb grilled chicken, croutons, & house-made buttermilk dressing **INDIVIDUAL: \$9.75 LARGE: \$62.00**

BBQ CHICKEN crisp greens, pulled bbq chicken, corn relish, cilantro, tomatoes, cheddar cheese, crispy tobacco, onions, & bbq ranch dressing **INDIVIDUAL: \$9.50 LARGE: \$60.00**

BABY SPINACH strawberries, orange segments, brie cheese, shaved onions, & caramelized pecans tossed in our poppy seed dressing **INDIVIDUAL: \$9.00 LARGE: \$56.00**

CHEF crisp greens, sliced turkey, shaved ham, hard-boiled eggs, tomatoes, shaved onions, cucumbers, croutons, & buttermilk dressing **INDIVIDUAL: \$9.50 LARGE: \$60.00**

CAESAR hearts of romaine, shaved pecorino romano, croutons, herb-grilled chicken, & classic cracked pepper dressing **INDIVIDUAL: \$9.25 LARGE: \$58.00**

ASIAN CHOPPED sweet chili-glazed steak, bok choy, crispy romaine hearts, sweet bell peppers, edamame, shaved carrots, toasted cashews, chow mein noodles, & sesame soy dressing **INDIVIDUAL: \$11.00 LARGE: \$64.00**

GARDEN crisp greens, sliced english cucumbers, grape tomatoes, croutons, & balsamic dressing **INDIVIDUAL: \$7.50 LARGE: \$44.00**

THE ITALIAN crisp greens, shaved red onions, shaved salami, tomatoes, pepperoncini, olives, garlic croutons, provolone, parmesan, & roasted red pepper vinaigrette **INDIVIDUAL: \$9.75 LARGE: \$62.00**



HOT LUNCH

Minimum 12 people per order.

CHILI GINGER GLAZED CHICKEN asian marinated grilled chicken glazed with mae ploy, served with fried rice, wok-seared vegetables, and asian chopped salad **\$11.00**

CHICKEN FLORENTINE pan-seared chicken coated in white wine mushroom sauce with spinach, artichokes, caramelized onions, and herbs. includes rice pilaf and garden salad **\$10.50**

APRICOT MUSTARD CHICKEN grilled dijon marinated chicken coated with apricot glaze. with seasonal vegetables, buttermilk smashed red bliss potato casserole, and garden salad **\$10.75**

ANCHO CHILI RUBBED BEEF LONDON BROIL marinated beef grilled and served with cilantro lime rice, corn poblano pepper relish, and soft corn tortillas. includes garden salad **\$12.50**

LASAGNA ground beef, ricotta, marinara, mozzarella, parmesan, basil, and lasagna noodles. includes garlic bread and garden salad **\$9.75**



BEEF BOURGUIGNON classic beef braised in a rich red wine sauce with bacon, pearl onions, and mushrooms. includes rice pilaf and garden salad **\$11.00**

ENCHILADAS or TACOS pick one: chicken enchiladas filled with corn, onions, peppers, and topped with smokey enchilada sauce... or... tacos with seasoned ground beef, shredded cheese, tomatoes, lettuce, salsa, sour cream, and tortillas. includes refried beans, spanish rice, chips & salsa **\$10.00**

BBQ BUFFET smoked and sliced beef brisket served with kansas city-style bbq sauce, pit beans, coleslaw, potato chips, buns, and pickles **\$10.25**

FETTUCCINI ALFREDO noodles tossed with a cracked pepper parmesan sauce and grilled chicken. includes caesar salad and garlic bread **\$10.50**

CHICKEN PLANKS breaded chicken tenders, smashed red bliss potato casserole, black pepper gravy, seasonal vegetable, and garden salad **\$11.50**

ROASTED PORK LOIN house brined pork loin, roasted and served with smashed red bliss potato casserole, green beans, cinnamon apples, and garden salad **\$10.75**

MEATLOAF ground sirloin mixed with shredded carrots, celery, and onions, glazed with bbq gravy. served with smashed red bliss potato casserole, seasonal vegetable, and garden salad **\$10.50**

TURKEY TETRAZINNI pulled turkey, celery, caramelized onions, mushrooms, almonds, herbs, and noodles in a sherry sauce. served with garden salad **\$10.00**

CHICKEN PICCATA pan-seared chicken cutlets coated with lemon, capers, and white wine sauce. served with garden salad and penne pasta tossed with herbs & lemon butter **\$10.25**

PESTO SALMON grilled basil pesto-marinated salmon with artichoke-roasted pepper sauce. served with herbed rice pilaf and garden salad **\$10.75**

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