



816-916-0169

Blue Pot Catering
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Blue Pot is dedicated to providing its clients and their guests with the finest in catering services available. We go beyond your expectations to make the event more than what you expected. We promise all our clients exceptional fresh food, drinks and the most hospitable service. We will bend over backwards to make the event of your dreams come true.

The following pages are just a sampling of what Blue Pot can offer.
Please contact Blue Pot for your custom menu.

Menu pricing includes buffets setup with table elevations, china, silver chafers, utensils and draped fabric overlay. Pricing also includes black disposable plates, black utensils, and black cocktail napkins.

Dinner china upgrade additional cost of \$2.65 includes silver fork, knife, china plate, and linen napkin.

Appetizer china upgrade additional cost of \$1.50 includes glass plate, silver fork and linen napkin.

Menu pricing based on 125 guests and is subject to change if there is a 10% or greater decrease in guests.

Linen Available upon request.

Additional 20% service charge on all events.

All pricing is subject to appropriate sales taxes.



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Heavy Appetizers

Menu #1:

Menu # 1 Includes: Passed Apps, Chips and Dips, Mini Sandwiches or Skewers, Buffet Presentation and Chef's Station
\$22.50 per person

Passed Hors D'oeuvres

Choose 2 items

Bacon Gorgonzola Sirloin Skewers

Fresh Ground Sirloin, Caramelized Onions, Gorgonzola Cheese wrapped in Bacon and placed on a skewer and coated with worstershire glaze

Artichoke and Sun dried Tomato Puffs

Goat Cheese, Artichokes, Sun Dried Tomatoes and Walnut Pesto in Puff Pastry

Assorted Goat Cheese Lollipops

Pistachio, Herbs, Black Pepper, Sundried Tomatoes

Mushroom Profiterole

Assorted wild and cultivated mushrooms, white wine, and herbs stuffed into a small puff with goat cheese

Panzanella Toast

Grilled Baguette topped with sliced mozzarella, roma tomato, cracked pepper and drizzled with basil oil and balsamic syrup

Blue Cheese Popovers

Maytag Blue Cheese folded into a Mini Popover, served Warm

Tuna Tartar

Citrus, Soy, Avocado, Sesame Seeds, Cilantro and Chile in a Sesame Cone

Mini Crab Cakes

Remoulade

Spicy Shrimp

Chilled Shrimp tossed with spicy siracha vinaigrette and fresh herbs on a bamboo knot skewer



Menu #1 Continued

Chips and Dips

Choose Two Dips

Black Bean Poblano Corn Relish served with Bi- Colored Tortilla Chips

Warm Artichoke Parmesan Gratin served with Garlic and Herb Crostini

Cedar Plank Smoked Salmon Dip served with Rye Toasts and Bagel Crisps

Pan- Fried Onion Dip and Spinach Red Pepper Dip served with herbed kettle chips and crackers

Classic Warm Spinach Artichoke Dip served soft pita

Roasted Pepper and Traditional Hummus served with grilled pita

Mini Sandwiches or Skewers

Choose One Mini Sandwich or Skewer

Ginger Chili Chicken

Peanut Satay Sauce

Peppered Beef Roll

Peppered Beef Petite Tender, Thyme Caramelized Onions, Sweet Tomato Jam, and Horseradish Aioli on a Brioche Roll

Turkey on Brioche

Herb Roasted Turkey, Boursin Spread, Sprouts and Cucumber

Mini Wraps

Southwest Chicken

Mango Turkey

Roast Beef with Crispy Onions

Asian Chicken

Korean Bulgogi

Marinated Grilled Beef, Sweet Soy Glaze

Buffet Presentation

Crudités

Assorted Seasonal Vegetables served with our
House Made Green Goddess Dressing

Domestic and Imported Cheese Display

Crackers, toasts, nuts, grapes and strawberries



Menu #1 Continued

Chef's Stations

Choose One of the Following Stations. Guidelines Differ Between Stations

Flat Bread Pizza

Choose 3 of the following pizza's

House Made Marinara, Herbs, Mozzarella and Fennel Sausage and Pecorino Romano

Pesto Chicken, Roasted Tomatoes, Mozzarella, Olive Oil Braised Garlic

Apple Wood Smoked Bacon, Shaved Apples, Thyme, Fontina, Candied Pecans and Blue Cheese

Thai Peanut Chicken, Scallions, Shaved Carrots, Bean Sprouts, Mozzarella and Cilantro

Quatro Fromage- Asiago, Mozzarella, Provolone, Parmesan, Kalamata Olives, Fresh Herbs

Roasted Corn and Poblano Pepper Relish, Cotija Cheese, Mexican Chorizo, Chili Dust, Lime Juice

Slider's

Choose 1 slider

Mini Thai Chicken Burger

Fresh Ground Chicken Mixed with Cilantro, Lemongrass, Green Onions, Thai Basil grilled and served atop Brioche Buns

Served with Ginger Chili Sauce, Siracha Aioli, Coconut Red Curry Sauce

Asian Slaw for guests to top their burger.

Classic Burgers

Fresh Ground Sirloin seared simply with salt and pepper and placed on a brioche bun for guests to top with:

Worstershire Glazed Onions, Steak Sauce, House Made Ketchup, Cheddar Cheese and Pickles.

BBQ

Smoked Beef Brisket. Served on Warm Mini Brioche Rolls with Carolina BBQ Sauce and Classic KC Style BBQ Sauce

Served with Poppy Seed Cole Slaw

Asian Station

Choose 2 from the Asian Section

Chopped Chicken Salad

Napa Cabbage, Romaine, Grilled Chicken, Chow Mein Noodles, Peanuts, Sesame Seeds, Peppers, Cilantro and Cucumber tossed in our Asian Sesame Dressing. Served in Chinese Carry Out Boxes.

Chicken Pot Stickers

Ground Chicken and Spices Wrapped in Pasta Dough and either Steamed or Pan Seared. Served with Plum Sauce, Sweet Chili Sauce and Wasabi Dressing

Sushi Sampling

(Add \$1.50 per person)

Assortment of fresh sushi to include: California Roll, Philadelphia Roll, Veggie Roll, and Spicy Tuna Roll

Served with Soy, Pickled Ginger and Wasabi Aioli

Summer Rolls

Shrimp or Chicken, Rice Noodles, Shaved Lettuce, and Carrots Rolled in Rice Paper Wrapper served with Peanut Sauce and Miso Ginger Dressing



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Heavy Appetizers

Menu #2

\$17

Additional Options May Be Available. Contact Blue Pot for Details.

Passed Appetizers:

Panzanella Toast

Grilled Baguette topped with sliced mozzarella, roma tomato, cracked pepper and drizzled with basil oil and balsamic syrup

Spicy Shrimp Shooter

Chilled Shrimp tossed with spicy siracha vinaigrette, fresh herbs, lime

Stationary Appetizers

Vegetable Tray

Assortment of Vegetables served with Red Pepper Hummus and Creamy 5 Onion Dip

Domestic and Imported Cheese Display

Assortment of Domestic and Imported Cheeses served with Grapes, Strawberries, Toasts and Crackers

Hot Spinach and Artichoke Dip

Blue and Yellow Corn Chips

Mini Twice Baked Potatoes

Red Potatoes filled with Blue Cheese, Walnuts and Fine Herbs Drizzled With Port Wine Syrup

Pineapple Chicken Meatballs

Ground Chicken, Green Onion, Ginger, Onions, Sesame Seeds and Cilantro tossed with Ginger Chili Sauce and Grilled Pineapple

Peppered Beef Roll or Turkey on Brioche

(See Description from Menu #1)



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Dinner

Menu #1

\$18 per person

Menu pricing includes 1 entrée selection. Additional Entrée selections \$3.25 per person.

Contact Blue Pot for additional menu options.

Salad

Choose 1

Mixed Greens

Cucumbers, Grape Tomatoes, Shaved Carrots, Croutons with House Made Buttermilk Dressing and Balsamic Dressing

Spinach Salad

Baby Spinach, Crumbled Goat Cheese, Strawberries, Shaved Onions, Poppy Seed Dressing and Toasted Almonds

Baby Greens Salad

toasted almonds, dried cranberries, mandarin oranges,
tossed with sweet and sour onion vinaigrette

Entrée's

Grilled Petite Tender's

Served Temperate

Basil Rosemary Horseradish Cream

Cracked Pepper Lemon Rosemary Chicken

Grilled Served with Boursin Cheese Cream

Parmesan Chicken

Panko, Parmesan and Herb Crusted Medallions, Mozzarella and Tomato Fondue

Boneless Pork Chops

Brined, Marinated and Grilled Medallions. Served with Fresh Green Apple Pecan Relish

Espresso Slow Cooked Brisket

Red Wine Sauce

Penne

Penne Pasta tossed with Roasted Mushrooms, Red Onions, Spinach, Beef Tenderloin and Peppered Cream



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Dinner Menu #1 Continued

Vegetables

Choose 1

Corn, Onion and Pepper Saute finished with cream and Fresh Herbs

Green Beans with Cherry Tomatoes, Garlic and Shaved Almonds

Honey Glazed Carrots, Herbs, Browned Butter

Grilled Asparagus and Red Onions, Parmesan

Sides

Choose 1

Cheesy Dauphine Potatoes

Scallion and Olive Oil Mashed Potatoes

Rosemary Roasted Potatoes with Kalamata Olives

Orzo Rice Pilaf with Sweet Onion and Herbs

Tomato and Spinach Couscous

Penne Pasta with Tomato Alfredo Sauce



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Dinner

Menu #2

\$15 per person

Menu pricing includes menu listed below.

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Caesar Salad

Cracked Pepper Dressing, Croutons, Romaine Hearts, Shaved Red Onions

Garden Salad

Mixed Greens, Romaine, Grape Tomatoes, Cucumber and Balsamic Dressing

Herb and Olive Oil Grilled Chicken

Red Pepper Demi Glace

Garlic and Pepper Beef Top Sirloin

Served Temperate

Marsala Sauce

Garlic Herbed Mashed Potatoes

Green Beans with Balsamic Onions



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Dinner

Menu #3

\$28 per person

Passed Appetizers

Panzanella Toast

Grilled Baguette topped with sliced mozzarella, roma tomato, cracked pepper and drizzled with basil oil and balsamic syrup

Spicy Shrimp Shooter

Chilled Shrimp tossed with spicy siracha vinaigrette, fresh herbs, lime

Salad

Choose 2

Panzanella Salad

Local Tomatoes, Chilliini Mozzarella, Baby Greens, Herbs, Toasted Bread, Shaved Onions and Peppers tossed in a Balsamic Vinaigrette

Spinach Salad

Baby Spinach, Crumbled Goat Cheese, Strawberries, Shaved Onions, Poppy Seed Dressing, and Toasted Almonds

Baby Greens

Goat Cheese, Sherry Thyme Vinaigrette, Spiced Pecans

Entrée

Choose 2

Grilled Beef Tenderloin

Peppered and Herb Marinade, Red Wine Demi Glace, Horseradish Sauce

Stuffed Chicken

Prosciutto, Artichoke, Mozzarella and Roasted Red Pepper Pesto

Lemon Spinach Salmon

Salmon Topped with a Lemon, Spinach and Pine Nut Crust, Beurre Blanc

Tuscan Pork Tenderloin

Herbs, Olive Oil, Balsamic, Lemon, Tomato Marinade, Grilled and Served with Roasted Pepper Marsala Sauce

Grilled Assorted Vegetable Display

Duchesse Potatoes