



APPETIZERS

by **Blue Pot Catering**

Heavy Appetizers Option 1

Menu pricing includes passed apps, chips and dips, mini sandwiches or skewers, buffet presentation and 1 chef's station.

\$23.50

PASSED HORS D' OEUVRES, CHOOSE 2

Bacon Gorgonzola Sirloin Skewers

Fresh ground sirloin, caramelized onions, gorgonzola cheese wrapped in bacon, placed on a skewer and coated with worcestershire glaze.

Artichoke and Sun dried Tomato Puffs

Goat cheese, artichokes, sun dried tomatoes and walnut pesto in puff pastry.

Panzanella Toast

Grilled baguette topped with sliced mozzarella, roasted roma tomato, cracked pepper, basil pesto and balsamic syrup.

Blue Cheese Mini Potatoes

Mini potatoes stuffed with blue cheese, walnuts, herbs and topped with crispy onion, port wine gastrique.

Blackened Tuna

Blackened tuna seared rear with wasabi aioli, soy glaze and pea shoot served in a chinese soup spoon.

Mini Crab Cakes

Parmesan cup, red pepper basil aioli.

Spicy Shrimp

Chilled shrimp tossed with spicy sriracha vinaigrette and fresh herbs on a bamboo knot skewer.

Chicken and Waffles

Mini waffle cone filled with gorgonzola celery slaw and buffalo chicken.

Mini Beef Wellington

Puff pastry, mushroom duxelles, red wine butter.

Pulled Pork Tostata

12 Hour slow cooked pork carnitas, guacamole, mini corn tostata, micro cilantro.

Bacon Wrapped Dates

Goat cheese, marcona almond, apple wood smoked bacon, sweet soy glaze, green onions.

Parmesan Thyme Popcorn

Browned butter served in a bamboo cone.

CHIPS AND DIPS, CHOOSE 2

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 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 1

Ginger Chili Chicken
With 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, ALL SELECTIONS INCLUDED

Southwest Chicken

Mango Turkey

Roast Beef with Crispy Onions

Asian Chicken

Korean Bulgogi

Marinated Grilled Beef, Sweet Soy Glaze

Seasonal Mini Panini

BUFFET PRESENTATION

Grilled “Crudités”

Assorted seasonal vegetables quick grilled and served with our house made green goddess dressing in individual farm to market bread baguette.

Domestic and Imported Cheeses

Crackers, toasts, nuts, grapes and strawberries.

CHEF’S STATIONS, CHOOSE 1

Flat Bread Pizza Station

Choose 3 of the following pizza’s. Served with Classic Caesar Salad with Shaved Pecorino and Parmesan Frico.

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 Station

Choose 1 slider served on cast iron griddle with toppings of guests choice.

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, and asian slaw accompanied by thai chili kettle chips.

Classic Burgers

Salt and pepper seared sirloin patties, farm to market brioche rolls, herb and garlic kettle chips served with the following toppings to accompany sliders: honey and black pepper bacon, caramelized onions, blue cheese aioli, pickles, tomato and shaved lettuce, aged cheddar, house made ketchup, grainy mustard, steak sauce,

BBQ Smoked Beef Brisket

Served on warm mini brioche rolls with carolina bbq sauce and classic kc style bbq sauce accompanied by poppy seed cole slaw and house made bbq kettle chips.

Asian Station

All Options Included except sushi sampling, which will add \$3.50 per person.

Chopped Chinese 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.

Summer Rolls

Shrimp or chicken, rice noodles, shaved lettuce, and carrots rolled in rice paper wrapper served with peanut sauce and miso ginger dressing.

Sushi Sampling

(Add \$3.50 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.

Mac and Cheese Station

Chef made white cheddar mac and cheese table, including the following toppings: crispy pancetta, shrimp and crab, herb grilled chicken, roasted tomatoes, sweet peas, asparagus, parmesan cheese, and herbed parmesan bread crumbs.

Meatball Station

Assorted meatballs served with accompaniments. Chef prepared and glazed with sauce. Served in chafers for guests to serve themselves with lettuce leaves and grilled crostini.

Thai Chicken Meatball

Ground chicken, lemon grass, cilantro, basil, red chili, garlic. Glazed with sweet chili sauce and topped chopped peanuts, cilantro, pineapple and red curry drizzle.

Italian Sausage and Goat Cheese Meatball

House made fennel sausage, parmesan and herbs. Stuffed with fresh goat cheese and tossed with a spicy sugo. Topped with pesto drizzle and shaved parmesan.

Chipotle BBQ

Fresh ground sirloin with caramelized onions and cilantro. Tossed in our house made chipotle bbq sauce topped with poblano corn relish.

Heavy Appetizers Option 2

Menu pricing includes all of the items listed below. Additional Options May Be Available. Contact Blue Pot for Details.

\$18.00

PASSED APPETIZERS

Bacon Gorgonzola Sirloin Skewers

Fresh ground sirloin, caramelized onions, gorgonzola cheese wrapped in bacon, placed on a skewer and coated with worcestershire glaze.

Artichoke and Sun dried Tomato Puffs

Goat cheese, artichokes, sun dried tomatoes and walnut pesto in puff pastry.

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

Served with blue and yellow corn chips.

Mini Twice Baked Potatoes

Red potatoes filled with blue cheese, walnuts and fine herbs drizzled with port wine syrup.

STATION

Choose 1 Station From Heavy Apps Menu #1.

Ordering

Orders can be place by email or over the phone. Please place orders within 36 hours of delivery time.
We will try our best to accommodate orders placed inside of the 36 hour timeline.
Give us a call and we will see what we can do!

Payment + Billing

Acceptable forms of payment:
Visa, MasterCard, American Express, Discover, Cash, or Check.
Billing Accounts available, give us a call to setup.

Delivery Info

We deliver throughout the Greater Kansas City Area. Your food will be delivered up to but no more than 45 minutes prior to guests arrival.

All items delivered on our beautiful basket trays for you to set right out and your guests to enjoy.
Disposable plates, napkins, forks, knives, and serving utensils provided. If you ordered hot food, food would be delivered with a disposable chafing dish and sterno.

For a nicer setup on china with silver chafer and buffet table linen additional charges may apply. Give us a call and we would be happy to set this up for you.