



DINNER

by Blue Pot Catering

Menu Option 1

Menu pricing include a salad, 2 entrée selections, farm to market rolls, and whipped butter.

\$20.00

Add passed apps for \$4.25 per person.

SALADS - CHOOSE 1

Mixed Greens

Cucumbers, grape tomatoes, shaved carrots, croutons with green goddess dressing and herb croutons.

Spinach

Baby spinach, crumbled goat cheese, strawberries, shaved onions, poppy seed dressing and toasted almonds.

Baby Greens

Toasted pumpkin seeds, dried cranberries, and mandarin oranges tossed with sweet and sour vinaigrette.

ENTRÉES - CHOOSE 2

Grilled Petite Tenders

Served temperate with basil rosemary horseradish cream, arugula and roasted tomatoe.

Cracked Pepper Lemon Rosemary Chicken

Grilled breast served with boursin cheese cream and crispy leek garnish.

Parmesan Chicken

Panko, parmesan and herb crusted medallions, tomato fondue and fresh mozzarella and tomato relish with balsamic drizzle.

Chipotle Slow Cooked Pork

Slow cooked pork roast in cola and chipotles for 12 hours. Served with natural sauce and salsa verde.

Red Wine Braised Short Ribs

Natural sauce.

Chilean Salmon

Seasonally spiced and seared. Topped with herb crumbs and lemon butter.

White Lasagna

6 Italian cheeses, spinach, asparagus, roasted tomatoes and basil cream sauce.

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

Red onions with parmesan.

Sauteed Zucchini

With button mushrooms, fresh herbs and parmesan crumble.

Grilled Veggie Assortment

STARCH SIDES, CHOOSE 1

Cheesy Dauphine Potatoes

Mashed Potatoes

Scallion and olive oil.

Roasted Potatoes

With rosemary kalamata olives.

Orzo Rice Pilaf

With sweet onion and herbs.

Israeli Couscous

With tomato and spinach.

Penne Pasta

With tomato alfredo sauce.

Quinoise Salad

With roasted root vegetables and herbs.

Menu Option 2

Menu pricing includes menu listed below with Farm to Market Rolls and Butter.

\$17.00

SALADS, CHOOSE 1

Caesar

Cracked pepper dressing, croutons, romaine hearts, shaved red onions.

Garden

Mixed greens, romaine, grape tomatoes, cucumber and balsamic dressing.

Baby Green

Blue berries, wonton crisps, red onion, feta cheese, poppy seed dressing.

ENTRÉE, CHOOSE 2

Pesto Grilled Chicken

Roasted pepper butter and parmesan frico.

Goat Cheese Chicken

Herb marinated and grilled. Coated with orange rosemary glaze and topped with crumbled goat cheese.

Garlic and Pepper Beef Top Sirloin

Served temperate with marsala sauce.

Lasagna

Beef and italian sausage, ricotta, mozzarella, provolone and parmesan, basil marinara, lasagna noodles.

SIDES INCLUDE

Garlic herbed mashed potatoes and green beans with balsamic onions.

Menu Option 3

Menu pricing includes passed appetizers, 2 salad selections, 2 entrée selections, sides, farm to market rolls, and whipped butter.

\$30.00

PASSED APPETIZERS

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.

SALADS, CHOOSE 2

Panzanella

Local tomatoes, chillini mozzarella, baby greens, herbs, toasted bread, shaved onions and peppers tossed in a balsamic vinaigrette.

Spinach

Baby spinach, crumbled goat cheese, strawberries, shaved onions, poppy seed dressing, and candied walnuts, baby greens, maytag blue cheese, sherry thyme vinaigrette, spiced sunflower seeds.

ENTRÉES, 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.

SIDES INCLUDE

Grilled assorted vegetables and duchesse potatoes.

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.