



LUNCH

by Blue Pot Catering

Sandwiches + Wraps

Our sandwiches are served on Farm to Market egg roll bread and our wraps are served on a whole wheat flour tortilla. Sandwich + wrap boxes include: salt and pepper, kettle chips, grapes, strawberries, and our signature chocolate chip cookie with Maldon sea salt and a mint. They can be served in basket trays, cut in half, and accompanied by the same sides as our regular boxes for the same pricing.

\$10 per person

\$9.00 per person with chips and cookie only

Apple Turkey

Herb roasted turkey, swiss cheese, shaved apples, honey mustard, & crisp lettuce

Blue Pot Turkey Club Sandwich

Herb roasted turkey, crispy candied bacon, pepper jack cheese, chipotle aioli, crisp lettuce, & tomato

Peppered Steak and Asiago

Grilled and sliced beef petite tender, cabernet braised onions, creamy horseradish sauce, asiago, crisp lettuce, & tomato

Southwest Chicken

Grilled chicken with chipotle bbq glaze, cheddar, poblano corn relish, chipotle aioli, crispy onions, crisp lettuce, & tomato

Chicken Salad

Pulled chicken breast, celery, lemon herb aioli, grapes, grainy dijon, crisp lettuce, & tomato

B.L.T

Candied bacon, swiss cheese, herb aioli, local tomato, crisp lettuce, & cracked pepper

Italian

Assorted italian meats, mozzarella, olive tapenade, hot pepper's and roasted tomatoes with crisp lettuce

Blackened Avocado

Blackened spiced avocado, sliced cucumbers, tomato, mozzarella, shaved red onions, mixed greens, & herb aioli

Portabello Banh Mi

Grilled portobello mushroom, pickled red onion, shaved carrots, red pepper, cilantro, & sriracha aioli

Salads

Our salad boxes are served with farm to market brioche roll, butter, our signature chocolate chip cookie with maldon sea salt, and a mint. Large salads for groups are available, please call for pricing.

\$10 per person

Apple Cranberry

Mixed greens, shaved apples, dried cranberries, goat cheese, shaved red onions, candied pecans, and honey mustard dressing

Berry Salad

Mixed greens, seasonal berries, feta cheese, oranges, candied pecans, poppy seed dressing

Asian Chopped Salad

Mixed greens and kale, sesame chicken, shaved carrots, red peppers, cilantro, cucumber, peanut sauce, crispy chow mein noodles, and sweet soy dressing

Baja Chicken Salad

Ancho chili grilled chicken, poblano corn relish, roasted tomato, cheddar, crispy tortilla strips, and bbq ranch dressing

Cobb Salad

Mixed greens and kale, herb grilled chicken, tomatoes, egg, blue cheese, crispy bacon, croutons and green goddess dressing

Kale and Romaine Caesar

Shaved kale, chopped romaine, shredded parmesan, asiago and romano. Topped with herb grilled chicken, croutons, roasted tomatoes and house made caesar dressing

Power Salad

Tricolored quinoa, avocado, red onion, shaved carrots, goat cheese, walnuts and honey mustard dressing

Blue Pot House Salad

Shaved romaine and mixed greens, roasted red peppers, shaved asiago and parmesan, artichokes, green onions, croutons and balsamic dressing

Salad Buffet

\$9.50 per person

Everything you need for your next group to have a fresh lunch that they can make on their own. We provide mixed greens and romaine along with assorted toppings (see below), balsamic dressing, house made green goddess ranch, blue pot cookies, farm to market rolls and butter.

Accompaniments Include:

Herb grilled chicken, bacon, shredded cheese, blue cheese, peppers, carrots, cucumbers, artichokes, egg, dried cranberries, croutons and wonton strips

Hot Lunch

Ginger Sesame Chicken

Marinated chicken breast grilled and coated with asian chili sauce and sesame. Served with buttered scallion basmati rice, asian chopped salad and blue pot chocolate chip cookies.

\$11.75

Chicken Poblano Enchilada Gratin

Layers of white corn tortillas with ancho chili grilled chicken, black beans, poblano corn relish and cheddar jack béchamel. Served with cilantro lime rice, southwestern salad with cilantro lime dressing, tortilla chips with house made salsa and Blue Pot chocolate chip cookies.

\$11.75

Chicken Masala Skewer

Garam masala dusted chicken skewer grilled and drizzled with tahini. Served with cucumber yogurt tatziki sauce, parmesan and tomato orzo, simple greens salad, farm to market rolls, butter and Blue Pot chocolate chip cookies.

\$11.75

Blackened Salmon

Blackened salmon with roasted pepper romesco sauce, creole rice, Blue Pot house salad, farm to market rolls, butter and Blue Pot chocolate chip cookies.

\$12.75

Herbed Chicken Milanese

A Blue Pot favorite!

Panko and herb crusted chicken breast with crispy lardons, spicy peppers, parmesan and balsamic syrup. Served with rosemary parmesan dauphine potatoes, Blue Pot house salad, farm to market rolls, butter and Blue Pot chocolate chip cookies.

\$11.75

Grilled Beef Petite Tenderloin Medallions in an Herb and Worcestershire Marinade

Served with chimichurri sauce, roasted red pepper dauphine potatoes, blue pot house salad, farm to market rolls, butter and blue pot chocolate chip cookies.

\$13.50

Grilled Pork Tenderloin "Porchetta" Style

Brined pork tenderloin, herb, lemon and garlic rub, wrapped in bacon and grilled to perfection. Glazed with jalapeno preserves. Served with parmesan herb roasted crushed potatoes, blue pot house salad, farm to market rolls, butter and blue pot chocolate chip cookies.

\$11.75

Tacos Al Pastor

Slow cooked pork with chipotle, orange, mexican oregano and cola. Natural sauce, minced white onions, grilled pineapple. Guests assemble their own tacos with warm white corn tortillas, seasoned black beans, cilantro lime rice, simple salad, chips and salsa, blue pot chocolate chip cookies.

\$11.00

Italian Braised Beef

Beef braised with red wine, tomatoes, pepperoncini, olives and herbs. Served with pesto orzo, blue pot house salad, farm to market rolls, butter and blue pot chocolate chip cookies.

\$11.75

Shrimp Scampi

Grilled shrimp skewer with white wine sauce, roma tomato, herbs and lemon. Served with herbed cavatappi, blue pot house salad, farm to market rolls, butter and blue pot chocolate chip cookies.

\$14.00

Mac and Cheese Bar

Aged cheddar béchamel, cream cheese, cavatappi pasta. Accompanied by blue pot house salad, farm to market rolls, butter and blue pot chocolate chip cookies.

Toppings offered include:

Herb Grilled Chicken

Bacon

Parmesan and Herbed Bread Crumbs

English Peas

Tomatoes

Seasonal Roasted Veggies

\$10.75

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.

(816) 916-0169 · chef@thebluepot.com · thebluepot.com