



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 \$5.00 includes silver fork, knife, china plate, and linen napkin, water goblet.

Appetizer china upgrade additional cost of \$5.00 includes glass plate, silver fork and linen napkin.

Linen Available upon request.

Additional 25%-35% service charge on all events (depending on venue requirements) as well as a rental delivery fee of \$60-\$250 (depending on venue requirements).

All pricing is subject to appropriate sales taxes.

Bartending and Rental Services Available.



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Passed Hors D' oeuvres

\$4.50 per person--3 pieces per person

Bacon Gorgonzola Sirloin Skewers

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

Boursin Cheese Puffs

Croissant Pastry filled with French Herbed Boursin Cheese, Brushed with Sweet Jalapeno Preserves

Artichoke and Sun dried Tomato Puffs

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

"Bruschetta" 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 Rare with Wasabi Aioli, Soy Glaze, Micro Greens on Sesame Cracker

Mini Crab Cakes

Parmesan Cup, Red Pepper Basil Aioli

Mini Beef Wellington

Puff Pastry, Mushroom Duxelle, Red Wine Butter

Peppered Beef Tenderloin

Crostini, Shaved Beef Tenderloin, Cognac Aioli, Micro Arugula

Pulled Pork Tostata

12 Hour Slow Cooked Pork Carnitas, Guacomole, 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

Lobster Mac and Cheese

Mini Crock of White Cheddar Mac and Cheese, Lobster, Herbed Bread Crumbs

Prosciutto Wrapped Shrimp

Gorgonzola Blue Cheese Aioli

Crispy Chicken Bites

Honey Thyme Glaze

Goat Cheese and Roasted Olives

Herbed Crostini with whipped Goat Cheese and Roasted Olive Tapenade

Spicy Shrimp

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

Chicken and Waffles

Crispy Chicken Bite on Bamboo Knot Skewer with Sugared Belgium Waffle Bite, Dashed with Bourbon Maple Syrup and Crystal Hot Sauce

House Made Chorizo Meatball Skewer

Chorizo, Cilantro, Poblano, Corn Queso Fresco, House BBQ Sauce

BLT Bite

Peppered Bacon wrapped around Marinated Tomato, Micro Greens Drizzled with Pete's Hot Honey

Smoked Salmon Chevron

Cedar Plank Smoked Salmon, Brown Sugar Thyme Glaze, Dill Crème Fraiche, Pickled Red Onion on Brioche Toast

Flatbread Pizza

Seasonal Flatbread Pizza Bites
Check with Blue Pot for Current Options

Curried Chicken Salad

Herbed Cheese Puff filled with Curried Chicken Salad and Cashews

Crispy Mozzarella

Smoked Mozzarella Coated with Herbed Panko Bread Crumbs, Roasted Tomato Aioli

Seasonal Soup Shooter

Mini Grilled Cheese

Berries and BBQ

Smoked Pork, Sweet Corn Pancake, Scallion, Black Berry BBQ Sauce

*****Domestic and Imported Cheese Display*****

Grapes, Fruit, Lavosh, Nuts, Farm to Market Bread, Local Honey

*****Charcuterie Display*****

Italian Meats and Cheeses, Fruit, Fresh Mozzarella, Flash Grilled Veggies, Farm to Market Bread, Olives, Pepperoncini, Tapenades



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Heavy Appetizer Menu:

\$25 per person- Both Display Items, 1 Sandwich and 1 Skewer, 1 Spread/Dip, 2 Hot Apps

\$18 per person- Both Display Items, 1 sandwich OR 1 Skewer, 1 Spread, 1 Hot App

Display Items:

Crudites

Assorted Seasonal Vegetables, Fresh, Grilled and Roasted.
Served with our House Made Green Goddess Dressing

Domestic and Imported Cheese Display

Crackers, toasts, nuts, grapes and strawberries

Sandwich/Skewers:

Ginger Chili Chicken Skewer-Peanut Satay Sauce

Crispy Chicken Skewer- Mustard Honey Dipping Sauce

Smoked Chicken Skewer- Brined and Smoked over Cherry with BBQ Rub, House BBQ Sauce

Crispy Pork Belly Skewer- Hoisin, Sweet Chili, Cucumber Relish

Herbed Shrimp Skewer- Zucchini, Lemon, Garlic and herbs.

Korean Bulgogi Skewer- Marinated Grilled Beef, Sweet Soy Glaze

Mozzarella Skewer- Fresh Mozzarella Boccocini, Basil, Tomato

Peppered Beef Roll-Bacon Onion Jam, Horseradish Aioli on a Pretzel Roll

Turkey on Brioche- Boursin Spread, Sprouts and Cucumber

Mini Wraps Assortment- Southwest Chicken, Mango Turkey, Roast Beef with Crispy Onions, Asian Chicken

Seasonal Mini Panini- Check with Blue Pot for Current Options

Mini Cuban Sandwich-Shaved Mojo Marinated Pork Loin, Ham, Grainy Mustard, Swiss Cheese, Caribbean Spiced Aioli, Garlic Butter

Mini Italian Meatball Grinders- Fresh Mozzarella, Marinara, Garlic Mini Roll, House Made Meatball

Burnt End Slider- House Made Burnt Ends, BBQ Sauce, Sweet and Sour Slaw

Mini Thai Chicken Burger- Ground Chicken, Cilantro, Lemon Grass, Sweet Chili, Scallion Aioli

Pork Belly BLT- Roasted Tomato, Herb Pistou, Micros, Mini Roll

Mini Ruben Triangles- Marble Rye, House Kraut, Swiss, 1k Island

Carnita- 15 hour slow Cooked Pork, Tortilla, Chihuahua Cheese, Pickled Onion, Chili, Charred Peppers- Jalapeno Crema

Cemita- Sesame Roll, Pulled Pork, Chipotle, Avocado, Cilantro

Spread/ Dips:

Black Bean Poblano Corn Relish- Bi- Colored Tortilla Chips

Warm Artichoke Spinach Gratin- Garlic and Herb Crostini, Pita

Cedar Plank Smoked Salmon Dip- Bagel Crisps

5 Pan- Fried Onion Dip served with herbed kettle chips

Roasted Pepper Hummus- grilled pita, olives, pepperoncini

Goat Cheese Torta- Pesto, Sundried Tomato- Lavosh, Bread

White Cheddar Torta- Mango Chutney, Apples and Lavosh

Queso Fundido- Chorizo, Peppers, Tomato, Jack, Tortilla Chips



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Heavy Appetizer Menu Continued

Hot Apps:

Grilled Asian Wings- Sweet Chili Sauce, Scallion, Sesame

Pig Wings- Soy Glaze, Sambal, Cilantro Pistou

Stuffed Mushrooms- Italian Cheeses, Balsamic, Bread Crumbs, Roasted Peppers

Wild Mushroom Strudel- Marsala Sauce

Potato Pancakes- Bacon and Cheddar Relish

Mac and Cheese- Cavatappi, White Cheddar Sauce, Herbed Bread Crumbs

Flatbread Pizza- Seasonal Options Available

Chicken Tikka Masala- Yogurt and Spice Marinated Chicken, Tomato Cream, Warm Naan Bread, Raita

Vodka Pasta- Penne, Creamy Tomato Vodka Sauce, Torn Basil

Upgrades: \$6.50 per person

Shrimp Cocktail with Traditional and Rosemary Cocktail Sauce

Cedar Plank Smoked Salmon- Traditional Accompaniments, Crostini

Mini Crab Cakes- Cajun Remoulade

Smoked Pork Loin- Brinded and Rubbed, Smoked over Cherry Wood. Black Berry Bbq Sauce

Roasted Prime Rib of Beef- Mini Rolls, Basil and Rosemary Horseradish (\$8.50 per person)



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Stations Menu:

Choose 3 stations \$36

Each Additional Station is \$8.50 per person

Hand Pulled Mozzarella

Items may vary depending on season

House Pulled Mozzarella

3 flavored Salts

EVOO, Balsamic Syrup

Assorted Heirloom Tomatoes

Grilled Baguettes

Charcuterie Platter

Assorted Italian Meats, Olives, Artichokes, Roasted Peppers, Grilled Veggies, Marinated Mushrooms, Pesto, Mustard

Curry

Chicken Tikka Masala

Spiced Eggplant and Zucchini Skewers

Naan

Mango Chutney, Creamy Riata, Mahumara

Street Tacos

Mini Soft Shell Tacos

Pork Carnitas, Beef Barbacoa, Chipotle Chicken, BBQ Shrimp**

Cabbage Slaw

Mexican Crema

Chips and House Made Guacamole

Dim Sum

Steamed Pork Buns

Vegetable Egg Rolls

Chinese Chop Salad with Sesame Soy Dressing

Fried Rice

Sweet Chili Sauce

Flatbread Pizza

Seasonal Flatbread Pizzas

Tuscan Grilled Vegetable Display

Caesar Salad Martini Cups

Fried Mozzarella and Olives

BBQ

Smoked Pulled Pork, Burnt Ends**

3 different Kc Style Sauces

Jalapeno Cheddar Corn Souffle

House Pickles

Apple Slaw

House Made BBQ Kettle Chips

Bakery Rolls

Pasta

Alfredo Pasta

Pomodoro Pasta

House Made Sausage and Meatballs

Garlic Knots

Italian Salad

Local Greens, Olives, Shaved Parm and Asiago, Grape Tomatoes, Artichokes, Red Wine Vinaigrette

Cheese Display

Domestic and Imported Cheeses

Lavosh, Crackers, Bakery Breads

Fruit, Local Honey and Preserves

Nuts and Dried Fruits

Rib **

Roasted Prime Rib

Basil and Rosemary Horseradish Sauce, Demi Glace

Dauphine Potatoes

Roasted Tomato with Boursin Creamed Spinach

Mini Farm to Market Rolls



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Stations Menu Continued:

Steak Burger

Salt and Pepper Sirloin Steak Burger on Pretzel Roll
With Bacon Onion Jam
White Cheddar Mac and Cheese
Herbed Kettle Chips, Pickles
Assorted Dipping Sauces

Flank

Marinated Flank Steak- Chimicurri Sauce
Mini Potato Skewers
Chop Salad with Manchego, Roasted Tomato, Pumpkin Seeds and Honey Lime Dressing

Chicken and Waffles

Belgium Sugared Waffles
Fried Chicken Bites
Bourbon Maple Syrup, Crystal Hot Sauce

Gyro

Mini Gyro Sandwich- Shaved Onion, Lettuce, Tatziki, Tomato
Mini Chicken Shawarma- Lettuce, Tomato, Tatziki, Tahini
Hummus, Pita, Olives
Fatoush Salad- Local Greens, Crispy Pita, Olives, Feta, Tomato, Mint, Cous Cous, Lemon Oregano Vinaigrette

Sushi**

California Roll, Philly Roll, Veggies, Spicy Tuna
Wakami Sea Weed Salad
Soy Sauce, Wasabi

Crab Cakes**

Maryland Lump Crab Cakes
Griddled Table Side
Cajun Remoulade
Sweet Corn Salad
Corn Bread Muffins

Cedar Plank Salmon

Brown Sugar Spice Rubbed Side of Chilean Salmon
Capers, Red Onion, Hard Boiled Egg, Creamy Horseradish Sauce
Lavosh, Bagel Crisps

**Upgraded Item- Contact Blue Pot For Current Market Price