



816-916-0169

---

Blue Pot Catering  
Mark Juhnke-Owner/Chef  
816-916-0169  
[chef@thebluepot.com](mailto:chef@thebluepot.com)

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.



816-916-0169

### **Dinner Menu # 1:**

Option 1- \$18.00 per person- 1 salad, 1 entrée, 2 sides

Option 2- \$21.50 per person- 1 salad, 2 entrées, 2 sides

#### **Salads:**

**Caesar Salad**-Romaine Hearts, Shaved Red Onions, Parmesan, Roasted Red Peppers, Cracked Pepper Dressing, Croutons

**Garden Salad**- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Dressing

**Baby Green Salad**- Blue Berries, Candied Pecans, Red Onion, Feta Cheese, Poppy Seed Dressing

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

**Baby Greens Salad**- Toasted Pumpkin Seeds, Dried Cranberries, Mandarin Oranges, tossed with Sweet and Sour Vinaigrette

**Greek Salad**- Local Greens, Olives, Pepperoncini, Shaved Red Onions, Artichokes, Tomato, Feta, Crispy Pita, Lemon Oregano Vinaigrette

**Spicy Peanut Salad**-Local Greens, Sesame Soy Dressing, Red Peppers, Shaved Carrots, Green Onion, Wonton Strips, Crushed Peanuts, Spicy Peanut Dressing

#### **Entrées:**

**Pesto Grilled Chicken**- Roasted Pepper Butter and Balsamic Drizzle

**Goat Cheese Chicken**-Herb Marinated and Grilled. Coated with Orange Rosemary Glaze and Topped with Crumbled Goat Cheese

**Garlic and Pepper Beef Top Sirloin**- Marsala Sauce

**Beef Brisket Bourguignon**- Red Wine Sauce & Seasoned with Fresh Herbs, Pearl Onions

**Pork Loin Chops**- Brined & Marinated with Ham Hock Stock, Cinnamon Apple Compote

**Lasagna**- Beef Bolognese, Ricotta, Mozzarella, Provolone and Parmesan, Basil Marinara, Lasagna Noodle Roulade

**Chicken Spedini**-skewered chicken, parmesan and herb seasoned breadcrumbs, lemon garlic butter sauce

**Stir Fry**- Choose: Beef or Chicken, Soy Glaze, Scallions. Mixed Vegetables

#### **Sides:**

**Herb and Roasted Garlic Mashed Potatoes**

**Cavatappi Pasta with Vodka Sauce**

**Parmesan Dauphine Potatoes**

**Lemon Scallion Basmati Rice**

**White Cheddar Mac and Cheese**

**Roasted Baby Potatoes with Fresh Herbs and Shallots**

**Green Beans with Bacon Onion Jam**

**Baby Carrots with Brown Butter Thyme Glaze**

**Sauteed Zucchini- Slow Roasted Tomato, Confit Garlic**

**Sweet Corn- Sundried Tomato, Charred Leek Butter, Lots of Fresh Herbs**



816-916-0169

---

## **Dinner Menu # 2 :**

Option 1- \$22.00 per person- 1 salad, 1 entrée, 2 sides

Option 2- \$26.50 per person- 1 salad, 2 entrées, 2 sides

### **Salads:**

**Caesar Salad**- Romaine Hearts, Shaved Red Onions, Parmesan, Roasted Red Peppers, Cracked Pepper Dressing, Croutons

**Garden Salad**- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Dressing

**Baby Green Salad**- Blue Berries, Candied Pecans, Red Onion, Feta Cheese, Poppy Seed Dressing

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

**Baby Greens Salad**- Toasted Pumpkin Seeds, Dried Cranberries, Mandarin Oranges, tossed with Sweet and Sour Vinaigrette

**Greek Salad**- Local Greens, Olives, Pepperoncini, Shaved Red Onions, Artichokes, Tomato, Feta, Crispy Pita, Lemon Oregano Vinaigrette

**Spicy Peanut Salad**- Local Greens, Sesame Soy Dressing, Red Peppers, Shaved Carrots, Green Onion, Wonton Strips, Crushed Peanuts, Spicy Peanut Dressing

### **Entrées:**

**Pesto Grilled Chicken**- Roasted Pepper Butter and Balsamic Drizzle

**Goat Cheese Chicken**- Herb Marinated and Grilled. Coated with Orange Rosemary Glaze and Topped with Crumbled Goat Cheese

**Beef Petite Tenderloin**- Red Wine Demi Glace

**Beef Tenderloin Tips Bourguignon**- Mushroom Medley, Roasted Shallots

**Herb Roasted Salmon Medallions**- Lemon Butter

**Pork Tenderlion**- Tuscan Marinade, Roasted Tomato, Mozzarella Relish

**Grilled Shrimp Skewer**- White Wine Scampi Butter, Garlic Confit

### **Sides:**

**Herb and Roasted Garlic Mashed Potatoes**

**Twice Baked Potatoes with Scallion and Aged Cheddar**

**Cavatappi Pasta with Vodka Sauce**

**Parmesan Dauphine Potatoes**

**Lemon Scallion Basmati Rice**

**White Cheddar Mac and Cheese**

**Roasted Baby Potatoes with Fresh Herbs and Shallots**

**Green Beans with Bacon Onion Jam**

**Baby Carrots with Brown Butter Thyme Glaze**

**Sauteed Zucchini- Slow Roasted Tomato, Confit Garlic**

**Sweet Corn- Sundried Tomato, Charred Leek Butter, Lots of Fresh Herbs**

**Grilled Asparagus with Charred Red Onion**

**Grilled Vegetable Display with Herbs and Balsamic Drizzle**



816-916-0169

---

### **Dinner Menu # 3:**

Option 1- \$35.00 per person- 1 salad, 1 entrée, 2 sides

Option 2- \$40.00 per person- 1 salad, 2 entrées, 2 sides

#### **Salads:**

**Caesar Salad**-Romaine Hearts, Shaved Red Onions, Parmesan, Roasted Red Peppers, Cracked Pepper Dressing, Croutons

**Garden Salad**- Mixed Greens, Romaine, Grape Tomatoes, Cucumber, Shaved Carrots, Torn Croutons, House Made Buttermilk Dressing

**Baby Green Salad**- Blue Berries, Candied Pecans, Red Onion, Feta Cheese, Poppy Seed Dressing

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

**Baby Greens Salad**- Toasted Pumpkin Seeds, Dried Cranberries, Mandarin Oranges, tossed with Sweet and Sour Vinaigrette

**Greek Salad**- Local Greens, Olives, Pepperoncini, Shaved Red Onions, Artichokes, Tomato, Feta, Crispy Pita, Lemon Oregano Vinaigrette

**Spicy Peanut Salad**-Local Greens, Sesame Soy Dressing, Red Peppers, Shaved Carrots, Green Onion, Wonton Strips, Crushed Peanuts, Spicy Peanut Dressing

**Panzanella Salad**-Local Tomatoes, Chilli Mozarella, 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 Candied Walnuts

**Baby Greens**-Maytag Blue Cheese, Sherry Thyme Vinaigrette, Spiced Sunflower Seeds

#### **Entrées:**

**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

**Maryland Lump Crab Cakes**- Red Pepper Butter

#### **Sides:**

**Robuchon Mashed Potatoes**

**Fingerling Potatoes Dusted with Smoked Sea Salt and Red Chili Butter**

**Yukon Gold Potato Pancake**

**Duchesse Potatoes with Fine Herbs**

**Roasted Red Pepper Dauphine Potatoes**

**Grilled Asparagus with Charred Red Onion**

**Grilled Vegetable Display with Herbs and Balsamic Drizzle**

**Baby Carrots with Tops- Lemon Spice Rub, Fresh Herbs**

**Creamed Spinach Stuffed Tomatoes with Parmesan Herbed Bread Crumbs**