



Catering Custom Menus Classic and Contemporary

Sandwich/ Wrap

Our Sandwich/ Wraps are served on your choice of:
Farm to Market Egg Roll or Whole Wheat Wrap.

Sandwich/ Wrap Boxes include: Kettle Chips, Chef Selected Seasonal Fruit and our Signature Chocolate Chip Cookie with Maldon Sea Salt.

Sandwiches/Wraps can be served on our basket trays cut in half and accompanied by the same sides as a regular box for the same pricing.

\$12 per person- Full Boxed Lunch

\$10.00 per person- Sandwich and Chips

Apple Turkey

Herb Roasted Turkey, Swiss Cheese, Shaved Apples, Honey Mustard, Crisp Lettuce

Blue Pot Turkey Club Sandwich

Herb Roasted Turkey, Crispy Bacon, Pepper Jack Cheese, Chipotle Aioli, Crisp Lettuce and Tomato

Peppered Steak and Asiago

Grilled and Sliced Beef Petite Tender, Balsamic Bacon Onion Jam, Basil and Rosemary Horseradish Sauce, Asiago and Crisp Lettuce and Tomato

Southwest Chicken

Grilled Chicken with Chipotle BBQ Glaze, Cheddar, Poblano Corn Relish, Chipotle Aioli, Crispy Onions, Crisp Lettuce and Tomato

Chicken Salad

Pulled Chicken Breast, Celery, Lemon Herb Aioli, Grapes, Grainy Dijon Crisp Lettuce and Tomato

Italian

Assorted Italian Meats, Swiss Cheese, Giardiniera, Pickled Peppes, Sliced Tomatoes with Crisp Lettuce

Blackened Avocado

Blackened Spiced Avocado, Sliced Cucumbers, Tomato, Swiss Cheese, Shaved Red Onions, Mixed Greens, Herb Aioli

Salads

Our Salad Boxes are served with Our Signature Chocolate Chip Cookie with Maldon Sea Salt and Farm to Market Roll with Butter.

Large Salads for a Group Available,

Call Blue Pot for Pricing

\$12 per person- Full Boxed Salad

\$10 per person- Salad with Farm to Market Roll and Butter

***All salads can be made gluten free**

Apple Cherry

Mixed Greens, Shaved Apples, Dried Cherries, Goat Cheese, Shaved Red Onions, Candied Pecans and our Honey Mustard Dressing

Berry Salad

Mixed Greens, Seasonal Berries, Feta Cheese, Slivered Almonds, Citrus Poppy Seed Dressing

Cobb Salad

Mixed Greens and Kale, Herb Grilled Chicken, Tomatoes, Egg, Blue Cheese, Crispy Bacon, Croutons and our Buttermilk Ranch Dressing

Steak and Potatoes

Mixed Greens, Peppered Steak, Parmesan and Herb Roasted Potatoes, Blue Cheese, Pickled Red Onions, Herbs, Red Wine Vinaigrette

Southwest Chop Salad

Fresh Greens, Toasted Pepitas, Poblano Corn Relish, Grilled Chicken, Crispy Hominy, Grape Tomatoes, Cheddar, Chipotle Ranch

Power Salad

Tri colored 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

\$12.50 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

Other Options May Be Available.

Please Contact Blue Pot for Additional Options.



Catering Custom Menu's Classic and Contemporary

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

\$12.75

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

Gf Upon Request

\$13.75

Pesto Salmon*

Pesto Rubbed Salmon with Roasted Pepper Romesco Sauce
Roasted Potatoes, Blue Pot House Salad, Farm to Market Rolls, Butter
and

Blue Pot Chocolate Chip Cookies

\$14.75

Herbed Chicken Milanese

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 and

Blue Pot Chocolate Chip Cookie

\$13.75

Grilled Beef Petite Tenderloin Tips*

Herb and Worcestershire Marinade.

Served with Red Wine Demi Glace, Rosemary Dauphine Potatoes,
Blue Pot House Salad and

Blue Pot Chocolate Chip Cookies

\$15.50

Mac and Cheese Bar

Aged Cheddar Bechamel, Cavatappi Pasta. Accompanied by Blue Pot House Salad, Farm to Market Rolls, Butter and Blue Pot Chocolate Chip Cookies.

Toppings of the following:

Herb Grilled Chicken,

Bacon

Parmesan and Herbed Bread Crumbs

English Peas

Tomatoes

Seasonal Roasted Veggies

\$12.75

Street Tacos

Blue Pot Favorite!!

Choice of: Slow Cooked Chipotle Carnitas, Pulled Adobo Chicken, Beef Barbacoa

Served with Pickled Red Onions, Seasonal Fruit Salsa Fresca.

Guests assemble their own tacos with warm flour tortillas
Seasoned Black Beans, Cilantro Lime Rice, Simple Salad, Chips and Salsa,

Blue Pot Chocolate Chip Cookies

Gf Upon Request

\$13.00

Add Guacamole \$2 per person

Slow Cooked Ribs

4pcs Ribs, House Dry Rub,

Served with our Sweet and Spicy Sauce

Jalapeno Sweet Corn Casserole, Ranchero Beans and Garden Salad with

Buttermilk Dressing

Blue Pot Chocolate Chip Cookies

\$15.00

Cavatappi Pasta

Vodka Sauce, Fresh Basil, Charred Red Onions and Peppers.

Caesar Salad with House Made Dressing

Garlic Rolls

Blue Pot Chocolate Chip Cookies

\$10.50