



Catering Custom Menus Classic and Contemporary

We make all of our items fresh daily with the finest ingredients available. At Blue Pot Catering we use locally sourced fruits and vegetables when available and or local artisans for the tastiest Catered food you can find.

Menu's Change Seasonal so check back in with us for the latest options available. If you are not seeing what you are looking for please give us a call and we would be more than happy to provide you with a custom menu that would fit you budget and menu desires.

Contact Blue Pot for your next breakfast, lunch, dinner or event! Blue Pot also caters weddings, cocktail parties, and corporate events. Whatever you are doing Blue Pot can be there to make it happen. From groups of 12 to 500.

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 and 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 45minutes 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 to keep food hot.

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.

Breakfast

Continental:

#1

Assorted House Made Pastries, Muffins and Scones
Choice of Orange Juice or Roasterie Coffee

\$6.50 per person

#2

Assorted House Made Pastries, Muffins and Scones
Assorted Yogurts and House Made Granola
Choice of Orange Juice or Roasterie Coffee

\$8.50 per person

#3

Assorted House Made Pastries, Muffins and Scones
Yogurt and House Made Granola
Sliced Seasonal Fruit Tray
Choice of Orange Juice or Roasterie Coffee

\$10.00 per person

Hot Breakfast:

Breakfast Sandwich

Farm Fresh Egg, Bacon, Sausage, Cheddar and Swiss Cheese, Served on a Warm Farm to Market Egg Roll.

Accompanied By: Fresh Fruit, Coffee or Orange Juice.

\$9.50 per person

Stuffed Croissant

Croissant Pastry Rolled around choice of the following options:

Bacon and Cheddar
Spinach, Feta and Artichokes
Ham and Swiss
Sliced Seasonal Fruit Tray

Choice of Orange Juice or Roasterie Coffee

\$10 per person

Full Breakfast

Scrambled Eggs, Choose Sausage Patties , Chorizo Patty or Bacon.
Includes Herb Roasted Potatoes, Biscuits with Seasonal Preserves, Fresh Fruit and

Choice of Coffee or Orange Juice

\$12.50 per person

Gran Marnier French Toast

French Toast Casserole coated with Gran Marnier Batter and baked casserole style.

Served with House Made Seasonal Fruit Maple Syrup and Butter
Sliced Seasonal Fruit Tray and Choice of Coffee or Orange Juice

\$11.00 per person