



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.

Menus change seasonally 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 your 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 planning, Blue Pot can be there to make it happen. From groups of 12 to 500.

Ordering

Orders can be placed 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 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 to keep food hot.

For a nicer setup on china with silver chafers 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*

Full Breakfast

*Scrambled Eggs, Choose Sausage Patties, Chorizo Patty or Bacon. Includes Herb Roasted Potatoes, Seasonal Pastry, Fresh Fruit and Choice of Coffee or Orange Juice
\$10.50 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*



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Sandwich/ Wrap

Our Sandwich/ Wraps are served on your choice of:
Pretzel Roll, Demi Baguette or Whole Wheat Wrap,
Gluten Free Lettuce Wrap Available upon request

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 Only

Turkey

Herb Roasted Turkey, Provolone, House Made Pickled Mustard Honey,
Tomato and Crisp Lettuce

Peppered Steak and Smoked Gouda

Grilled and Sliced Beef Petite Tender, Chimichurri Sauce,
Smoked Gouda, Tomato and Crisp Lettuce

Pub Chicken

Peppered Grilled Chicken, House Made KC Beer Company Dunkel Pub
Cheese, Roasted Garlic Bacon Aioli, Tomato and Crisp Lettuce

Italian

Assorted Italian Meats, Italian Cheese, Banana Peppers,
House Made Giardinera, Provolone, Herb Aioli
Sliced Tomatoes with Crisp Lettuce

Avocado Poblano

Avocado, Grilled Poblanos, Pickled Red Onion, Tomato, Smoked Gouda
Cheese, Lettuce

Other Options May Be Available.

Please Contact Blue Pot for Additional Options.

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.

Please 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
Nuts, Dressing and Croutons Always on the side**

Berry Salad

Mixed Greens, Seasonal Berries, Feta Cheese, Candied Pecans,
Citrus Agave Dressing

Cobb Salad

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

Southwest Chop Salad

Mixed Greens, Corn, Queso Fresco, Charred Grape Tomato, Pickled Red
Onion, BBQ Pepitas, Grilled Chicken, Chimichurri Vinaigrette

Power Salad

Seasonal Grain Salad, Avocado, Pickled Red Onion, Shaved Carrots, Feta,
Candied Pecans and Herbed Red Wine Vinaigrette

Blue Pot House Salad

Shaved Romaine and Mixed Greens, Shaved Radish, Carrots, Grape Tomato,
Croutons and Green Goddess Ranch Dressing

Caesar Salad

Shaved Romaine and Arugula, Blackened Chicken, Torn Bread Croutons,
Cracked Pepper Dressing, Shaved Parmesan and Pickled Red Onion

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,
Peppers, Carrots, Cucumbers, Radish, Eggs and Croutons



Catering Custom Menu's Classic and Contemporary

Hot Lunch:

Hot Meals have a 12 person minimum per item. All meals are boxed individually in plastic lidded containers and delivered hot with eating utensils. Salad, Roll and Cookie boxed separately.

Thai Chicken Burger

Blue Pot Favorite!!

*Ground Chicken, Lemon Grass, Cilantro, Green Onions, Garlic,
Flattop Seared and Glazed with Sweet Chili Sauce.*

*Served on Farm to Market Egg Bun with Sriracha Aioli
Lettuce, Tomato. Served with Kettle Chips, House Salad and
Blue Pot Chocolate Chip Cookies*

\$11.50

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, House Salad, Farm to Market*

Roll and Butter, Blue Pot Chocolate Chip Cookie

\$12.75

Brisket Street Taco

*Smoked Brisket, Apple Pineapple Salsa Fresca,
Pickled Red Onion, Flour Tortillas.*

*Served with Green Rice, Chips and House Made Smoked Chili Salsa,
House Salad and Blue Pot Chocolate Chip Cookie*

\$12.50

Add Guacamole- \$2 per person

Smoked Gouda Mac and Cheese

Smoked Gouda Béchamel, Cavatappi Pasta.

*Accompanied by BBQ Grilled Chicken Breast and Jalapeno Corn Sauté.
Blue Pot House Salad, Farm to Market Rolls, Butter and Blue Pot Chocolate
Chip Cookies.*

\$12.75

Butter Chicken

*Classic Yogurt and Curry Marinated Chicken
Creamy Coconut Tomato Ginger Sauce with Masala Spices.*

*Served over Scallion Almond Basmati Rice
Blue Pot House Salad, Farm to Market Rolls, Butter and
Blue Pot Chocolate Chip Cookies.*

\$11.50

Pork Enchilada

*Cola Braised Pulled Pork rolled into Local Blue Corn Tortillas with Spinach
and Queso Fresco. Topped with a Green Chili Sauce.*

*Served with Red Rice, House Salad, Chips and Salsa.
Blue Pot Chocolate Chip Cookies*

\$11.00

Cavatappi Pasta

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

*Grilled Local Italian Sausage
House Salad, Rolls and Butter
Blue Pot Chocolate Chip Cookies*

\$11.00

Sesame Ginger Salmon

*Seasonal Grain Salad, Marinated Cucumber and Tomato, Grilled Avocado,
Preserved Lemon, Ponzu Dressing*

\$12.00

Extra's

- **Blue Pot Chocolate Chip Cookies with Maldon Sea Salt**
\$1.50 Standard Cookie, \$3 Jumbo
- **Sullivan's Peanut Butter Cookie**
\$1.50 Standard Cookie, \$3 Jumbo
- **Marble Cream Cheese Brownie Diamond**
\$2.00 each
- **Goopy Lemon Butter Bar**
\$3 each
- **Basket Tray Of Assorted Desserts With Seasonal Fruit**
\$30 dozen
- **Seasonal Fruit Cup**
\$4.00 each- See Breakfast Menu for Trays
- **Domestic and Imported Cheese Display**
Lavosh, Fruit
Small (Feeds up to 12) \$45, Large Feeds (Up to 20) \$70
- **Pesto Chicken Skewers- Marinated Mozzarella and Olives**
Small (Feeds up to 12, 24 skewers)\$45

Large(Feeds up to 20) 48 skewers-\$80
- **House Made Chips and Dips**

Sweet Onion Dip and Herbed Sour Cream Dip- House
Seasoned Kettle Chips- Carrots and Celery

Small (Feeds Up to 12)- \$45

Large (Feeds up to 24)- \$80
- **Mini Wraps**- Assorted Mini Wraps- Chicken, Turkey, Steak,
Italian- Cream Cheese, Whole Wheat Wrap, Lettuce and
Spreads

24 Pcs- \$36 48pcs \$55