



Passed Hors D' oeuvres:
\$4.50 per person--3 pieces per person

Blue Pot Signature Bacon Gorgonzola Sirloin Skewers

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

Blue Pot Signature Boursin Cheese Puffs

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

"Bruschetta" Toast

Grilled Baguette topped with sliced mozzarella, Roasted Roma tomato, cracked pepper, basil pesto and balsamic syrup

Blackened Tuna

Blackened Tuna Seared Rare with Wasabi Aioli, Soy Glaze, Micro Greens on Sesame Cracker

Mini Crab Cakes

Crispy Lump Crab Puff, Cajun Remoulade

Peppered Beef Tenderloin

Crostini, Shaved Beef Tenderloin, Cognac Aioli, Micro Arugula

Pulled Pork

12 Hour Slow Cooked Pork Carnitas, Guacamole, Mini Blue Corn Tortilla, Micro Cilantro

Bacon Wrapped Dates

Goat Cheese, Marcona Almond, Apple Wood Smoked Bacon, Sweet Soy Glaze, Green Onions

Lobster Mac and Cheese

White Cheddar Mac and Cheese, Lobster, Herbed Bread Crumbs Served in a Mini Cup with Mini Fork

Prosciutto Wrapped Shrimp

Gorgonzola Blue Cheese Aioli and Chimichurri

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

Smoked Salmon Crostini

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

Wood Fired Pizza

Seasonal Wood Fired Pizza Bites
Check with Blue Pot for Current Options

Charcuterie Cone

Assorted Italian Meats, Cheese, Olive, Pickled Veggies, Crostini

Soup and Grilled Cheese

Roasted Tomato Bisque and Mini Grilled Cheese

Burnt End Bites

Choose Either Crispy Pork Belly or Traditional Beef Brisket
Sweet and Spicy House Made Sauce
BBQ Dust

Spinach and Asiago Grilled Cheese

Brioche, Spinach and Asiago- Grilled with Plugar Butter

Blackened Shrimp Taco

Spicy Blackened Shrimp in Mini Blue Corn Tortilla
Chipotle Aioli, Guacamole

Calabrian Chili Fritter

Spicy Pickled Calabrian Chili, Corn Meal Fritter, Goat Cheese and Basil Aioli

Cauliflower Taco

Coffee Rubbed Cauliflower Flash Roasted over Cherry Wood with Chimichurri, Cotija and Black Bean Hummus

Bacon Wrapped Scallop

Soy Glaze and Sesame

Avocado Toast

Smashed Avocado, Everything Bagel Seasoning, Farm to Market Grains Galore, Local Micros

Everything Bagel Grogere

Choux Pasty with White Cheddar and Rolled In Everything Bagel Seasoning

House Made Ricotta Crostini

Lemon Zest, Seasonal Berry Preserves

Additional Display Items:

Priced Per Person

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

\$6.50 per person

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

****Charcuterie Display****

\$6.50 per person

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

****Jumbo Shrimp****

\$8.00 per person

Poached in Lemon Court- Bouillion
Served Over Crushed Ice with our House Made Horseradish Tomato Cocktail Sauce and Chimichurri



Heavy Appetizers:

China Package Available Starting at \$5.00 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$2.50 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$1.50 per person

Stations:

Choose 3 different Stations: \$25 per person

Taco Station:

Served with: Spinach Roasted Chili Queso, House Made Smoked Chili Salsa, Green Chili Salsa and Tortilla Chips

Chili Dusted Cauliflower

Fire Roasted Cauliflower, Cilantro Lime Crema, Pickled Red Onion, Yoli Tortilla

Tikka Chicken

Cucumber, Cilantro, Jalapeno Ranch, Yoli Tortilla

Barbacoa

Spicy Braised Beef, Minced Onion, Cotija, Cilantro

Sliders:

Served with House Made Pickles and Herbed Tots

Steak Slider

Peppered Steak Medallion, Brioche, Horseradish, Pickled Red Onion, Arugula

Classic Smash Burger Slider

Chuck and Short Rib Patty, Potato Roll, Garlic Aioli and American Cheese

Fried Chicken Slider

Crispy Fried Chicken, Chili Honey, Pickle

Veggie Burger

Brown Rice, Beet and Quinoa Recipe- Sriracha Garlic Aioli

Mac and Cheese:

Gruyere and Aged Cheddar with Cavatappi Pasta

Choice of 4 Toppings:

Lemon and Everything Seasoned Broccoli

Marinated Tomato

Crispy Herbed Baguette Bread Crumbs

Pickled Red Onion

Pickled Jalapeno

Roasted Cauliflower

Roasted Red Peppers

Balsamic Mushrooms

Wood Fired Pizza Station:

Served with Local Green Caesar

Great for outdoor venue!

House Made Wood Fired Pizza

Classic Margherita

Mozz, Fresh Basil, EVOO, Marinated Tomato

Prosciutto Arugula

Mushrooms, Shaved Prosciutto, Arugula, EVOO, Mozzarella

Olive

Pickled Red Onion, Kalamata Olives, Shaved Zucchini, Sundried Tomato

House Made Sausage

Roasted Red Peppers, Garlic Confit, Fresh Herbs



Stations Continued:

Asian Chicken “Tostata”:

Chef Attended
Sweet Soy and Sesame Chicken
Served Atop Crispy Wonton Flats with
Choice of Toppings:
Shaved Carrots, Cilantro
Pickled Red Onion, Bean Sprouts
Green Onions, Napa Cabbage Salad
Sweet Soy Glaze, Plum Sauce

Pasta Bar:

Choose 3 Different

**Includes: Local Green Caesar, Garlic
Spinach and Mushroom Duxelle, House Made Sausage, Mascarpone and Cavatappi Pasta
Basil Pesto, Sundried Tomato, Spring Peas, Pinenuts, Penne
Braised Short Rib, Red Wine Sauce, Red Onion, Ricotta, Fresh Herbs, Lemon, Rigatoni
Amatriciana- Pancetta, Stewed San Marzano Tomato, Basil, Chili- Rigatoni
Truffled Gnocchi- Mushroom, Truffle Cream, Chives, Pecorino
Ratatouille- Rigatoni- Stewed Local Veggie, Herbs, Balsamic Glaze**

Shwarma Bar:

**Masala Curry Marinated Chicken, Micro Greens, Roasted Tomato, Tatziki and Tahini
In Garlic and Herb Pita
Served with Red Pepper Hummus, Olives and Pita
Mini Greek Salad with Feta and Lemon Oregano Vinaigrette**

Chicken and Waffles Bar:

**Buttermilk and Pickle Brined Chicken
Served atop Crispy Sugared Belgian Waffle
Bourbon Aged Maple Syrup and House Hot Sauce
Served with Jalapeno Mac and Cheese**

Sushi:

**Hand Rolled Sushi
Including: Spicy Tuna Rolls, Avocado Rolls, Philly Roll, Veggie Roll
Served with Soy, Wasabi, Pickled Ginger and Wakame Salad**

Rib Carving Station:

**Served with Crunchy Slaw, Herbed Vegetable Kettle Chips, Pickles
Carved Table Side
Choose 1:
Sweet and Spicy BBQ Baby Back Ribs- Traditional KC Style Sauce
Sesame Hoisin and Scallion Spare Ribs- Peanut Ginger Sauce**

Additional options available.. Contact Blue Pot for Details.

Not Seeing What You are Looking For? We are Happy to Make it for You!



Heavy Appetizers:

***Domestic and Imported Cheese Display
Lavosh, Seasonal Fruit, Local Honey, Dried Fruit***

***Bacon Gorgonzola Sirloin Skewers
Worcestershire Soy Glaze***

***Boursin Cheese Puffs
Jalapeno Preserves***

***Crispy Chicken Skewer
Romesco and Chimichurri***

***Coffee Rubbed Beef Medallion
Goat Cheese, Pickled Red Onion, Arugula***

***Artichoke Spinach Gratin
Mascarpone, Parmesan, Mozzarella, Marinated Artichoke, Spinach and Roasted Garlic
Lavosh, Berries
\$18 per person***

Add on's:

Seasonal Flatbread Pizza \$3.00

Red Pepper Hummus and Olives- \$3.00

Assorted Crostini- Tomato/Mozzarella, Seasonal Fruit and Brie, Shaved Beef Tenderloin and Horseradish- \$4.50

Blackened Shrimp Skewer- Cajun Aioli- \$4.75

Cedar Plank Smoked Salmon with Traditional Accompaniments- \$125 per 4lb side

Chicken and Waffle Skewers- \$4.00 per person