



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 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 planning, 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.

Serving Utensils provided. Disposable plates, napkins, forks, knives provided for an additional charge. If you ordered hot food, food would be delivered individually boxed hot in a microwave safe container. If you wish to have a disposable chafing dish and sterno to keep food hot for a buffet style meal additional charges would apply.

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
\$8.50 per person

#2

Assorted House Made Pastries, Muffins and Scones
Assorted Yogurts and House Made Granola
Choice of Orange Juice or Roasterie Coffee
\$10.50 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
\$12.50 per person

Hot Breakfast:

Breakfast Sandwich

Farm Fresh Egg, Peppered Bacon, Cheddar and Provolone, Served on a Warm Farm to Market Brioche Roll.
Accompanied By: Fresh Fruit, Coffee or Orange Juice.
\$11.50 per person

Full Breakfast

Scrambled Eggs, Peppered Bacon. Includes Herb Roasted Potatoes, Seasonal Pastry, Fresh Fruit and Choice of Coffee or Orange Juice
\$13.50 per person

Gran Marnier French Toast

Brioche coated with Gran Marnier Batter and Griddled Brown Served with House Made Seasonal Fruit, Maple Syrup and Butter Sliced Seasonal Fruit Tray and Choice of Coffee or Orange Juice
\$13.00 per person



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Sandwich/ Wrap

Our Sandwich/ Wraps are served on your choice of:
Farm to Market Brioche Roll 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.

\$14 per person- Full Boxed Lunch
\$12.00 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,
Provolone, Herb Aioli
Sliced Tomatoes with Crisp Lettuce

Avocado Poblano

Avocado, Grilled Poblanos, Pickled Red Onion, Tomato,
Provolone 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

\$14 per person- Full Boxed Salad

\$12 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, Cheddar, 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

\$14.50 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. Buffet Style available upon request.

Thai Chicken Meatballs

Blue Pot Favorite!!

Ground Chicken, Lemon Grass, Cilantro, Green Onions, Garlic,
Glazed with Sweet Chili Sauce.

Served with Vegetable Sesame Noodle Salad and House Salad and
Blue Pot Chocolate Chip Cookies

\$14.50

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

\$14.75

Burnt End 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

\$14.50

Add Guacamole- \$3 per person

White Cheddar Mac and Cheese

White Cheddar Béchamel, Cavatappi Pasta.

Crispy Chicken Tender over Sugared Belgium Waffle
with Hot Sauce and Maple Syrup

Served with Blue Pot House Salad and Blue Pot Chocolate Chip Cookies.

\$14.75

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.

\$13.50

Pork Enchilada

Chipotle Braised Pulled Pork rolled into Flour Tortillas

Topped with a Creamy Green Chili Sauce.

Served with Red Rice, House Salad

Blue Pot Chocolate Chip Cookies

\$13.00

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

\$13.00

Sesame Ginger Salmon

Seasonal Grain Salad, Marinated Cucumber and Tomato, Grilled Avocado,

Preserved Lemon, Ponzu Dressing

\$17.00

Extra's

- **Blue Pot Chocolate Chip Cookies with Maldon Sea Salt**
\$2.50 Standard Cookie, \$4 Jumbo
- **Sullivan's Peanut Butter Cookie**
\$2.50 Standard Cookie, \$4 Jumbo
- **Marble Cream Cheese Brownie Diamond**
\$4.50 each
- **Gooney Lemon Butter Bar**
\$4.50 each
- **Basket Tray Of Assorted Desserts With Seasonal Fruit**
\$45 dozen
- **Seasonal Fruit Cup**
\$4.50 each- See Breakfast Menu for Trays
- **Domestic and Imported Cheese Display**
Lavosh, Fruit
Small (Feeds up to 12) \$65, Large Feeds (Up to 20) \$115
- **Pesto Chicken Skewers- Marinated Mozzarella and Olives**
Small (Feeds up to 12, 24 skewers)\$65
Large(Feeds up to 20) 48 skewers-\$100
- **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)- \$65
Large (Feeds up to 24)- \$100
- **Mini Wraps-** Assorted Mini Wraps- Chicken, Turkey, Steak,
Italian- Cream Cheese, Whole Wheat Wrap, Lettuce and
Spreads
24 Pcs- \$50 48pcs \$96