



## **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: \$30 per person

#### **Taco Station:**

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

All styles of tacos included:

##### ***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

Choose 2 different sliders

##### ***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 “Tostada”:**

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 Bread

*Spinach and Mushroom Duxelle, House Made Sausage, Mascarpone and Cavatappi Pasta*

*Basil Pesto, Sundried Tomato, Spring Peas, Pine Nuts, 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*

**Shawarma Bar:**

*Masala Curry Marinated Chicken, Micro Greens, Roasted Tomato, Tzatziki 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 Sandwiches  
Goat Cheese, Pickled Red Onion, Arugula

Artichoke Spinach Gratin  
Mascarpone, Parmesan, Mozzarella, Marinated Artichoke, Spinach and Roasted Garlic  
Lavosh, Berries  
\$22 per person

Add-ons:

Seasonal Flatbread Pizza \$5.00

Red Pepper Hummus and Olives- \$4.00

Assorted Crostini- Tomato/Mozzarella, Seasonal Fruit and Brie, Shaved Beef Tenderloin and Horseradish- \$7.50

Blackened Shrimp (2) Skewer- Cajun Aioli- \$6.75

Cedar Plank Smoked Salmon with Traditional Accompaniments- \$175 per 4lb side

Chicken and Waffle (2) Skewers- \$5.00 per person

*Contact Blue Pot for Additional Options*