



816.916.0169

Passed Hors D' oeuvres:

\$7.50 per person--4 pieces per person--Includes black cocktail napkins

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 Worcestershire 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-gf

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-gf

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

Bacon Wrapped Dates-gf

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-gf

Gorgonzola Blue Cheese Aioli and Chimichurri

Goat Cheese and Roasted Olives

Herbed Crostini with whipped Goat Cheese and Roasted Olive Tapenade

Spicy Shrimp-gf

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-gf

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 Plugra Butter

Blackened Shrimp Taco-gf

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

Calabrian Chili Fritter

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

Cauliflower Taco-gf

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

Bacon Wrapped Scallop-gf

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****

\$8.50 per person

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

****Charcuterie Display****

\$10.00 per person

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

****Jumbo Shrimp****

\$12.00 per person

Poached in Lemon Court- Bouillon

Served Over Crushed Ice with our House Made Horseradish Tomato Cocktail Sauce and Chimichurri