



816.916.0169

Passed Hors D' oeuvres:

Individually Handmade by our Trained Chefs with High Quality Ingredients

\$10.50 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

Sesame Tuna Cone-gf

Sushi Grade Tuna, Citrus, Scallion, Avocado, Soy Glaze, Micro Greens In a Savory Sesame Waffle Cone

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

Jalapeno Crab Mac and Cheese

White Cheddar Mac and Cheese, Lump Crab, Sweet and Spicy Jalapeno, Herbed Bread Crumbs Served in a Mini Cup with Mini Fork

Prosciutto Wrapped Shrimp-gf

Gorgonzola Blue Cheese Aioli and Chimichurri

Goat Cheese Crostini

Herbed Crostini with whipped Goat Cheese, Roasted Olive Tapenade, Sundried Tomato Tapenade, Micro Greens

Shrimp Cocktail-gf

Shrimp Poached in Court Boullion served with Sriracha Cocktail Sauce 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 Skewer

Fresh Mozzarella, Cheese, Olive, Pickled Veggies, Grissini Bread Stick

Soup and Grilled Cheese

Roasted Tomato Bisque and Mini Grilled Cheese

Burnt End Bites-gf

Traditional Double Smoked Beef Brisket Burnt End
Sweet and Spicy House Made Sauce
BBQ Dust

Chipotle Chicken

Braised Chicken Tinga with Chipotle Chili's Topped with Mexican Street Corn Crema and Micro Cilantro in a Savory Waffle Cone

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

Pork Belly and Potato Fritter

Smoked Pork Belly Bite atop Crispy Cheddar Sour Cream and Chive Potato Fritter- House Jalapeno BBQ Glaze

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 Gougere

Choux Pasty with White Cheddar and Rolled In Everything Bagel Seasoning

Spinach Artichoke Beignet

Spinach, Boursin Cheese, Artichoke Rolled in Panko Bread Crumb and Fried- Served with Sundried Tomato Aioli

Additional Display Items:

Priced Per Person

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

\$10.50 per person

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

****Charcuterie Display****

\$12.00 per person

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

****Jumbo Shrimp****

\$14.00 per person

Poached in Lemon Court- Bouillon
Served Over Crushed Ice with our House Made Horseradish Tomato Cocktail Sauce and Chimichurri
4 Pieces Per Person