



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