



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 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:

Assorted House Made Pastries, Muffins and Scones
Yogurt and House Made Granola
Sliced Seasonal Fruit Tray
Choice of Orange Juice or Roasterie Coffee
\$12 per person

Hot Breakfast:

Breakfast Sandwich

Farm Fresh Egg, Peppered Bacon, Shredded Cheddar.
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, Honey Peppered Bacon.
Includes Herb Roasted Potatoes, Seasonal Pastry, Fresh Fruit and
Choice of Coffee or Orange Juice
\$13.50 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 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 Honey Mustard,
Tomato and Crisp Lettuce

Peppered Steak

Grilled and Sliced Beef Petite Tender, Chimichurri Sauce,
Provolone, Tomato and Crisp Lettuce

Chicken Club

Herb Grilled Chicken, Pesto Aioli, Peppered Bacon,
Roasted Tomato and Crisp Lettuce

Italian

Assorted Italian Meats, Italian Cheese, Banana Peppers,
Provolone, Herb Aioli

Roasted Tomatoes with Crisp Lettuce

Hummus and Curried Vegetable Wrap

Hummus, Mixed Greens, Cucumber, Shredded Carrots, Pickled Onions,
Curried Chickpeas and Whole Wheat Wrap

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

Dates and Goat Cheese Salad

Mixed Greens, Grain Salad, Medjool Dates, Goat Cheese,
Pickled Red Onion and Balsamic Vinaigrette

Club Salad

Mixed Greens, Herb Grilled Chicken, Tomatoes, Egg, Cheddar Cheese,
Crispy Bacon, Croutons and Our Buttermilk Ranch Dressing

Southwest Chop Salad

Mixed Greens, Corn, Cheddar, Roasted Tomato, Pickled Red Onion, BBQ
Pepitas, Grilled Chicken, Chimichurri 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, Grilled Chicken, Torn Bread Croutons,
Roasted Tomato, 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 hot meals are delivered in disposable pans.
Salad, Roll and Cookie Trayed separately.
Box Style available upon request.

Thai Chicken Meatballs

Blue Pot Favorite!!

Ground Chicken, Lemon Grass, Cilantro, Green Onions, Garlic,
Glazed with Sweet Chili Sauce and Fresh Sweet and
Spicy Quick Pickled Jalapeno

Served with Scallion Basmati Rice with Pineapple, House Salad and
Blue Pot Chocolate Chip Cookies

\$14

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 and Blue Pot Chocolate Chip Cookie

\$14

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

Burnt End Bowl

Smoked Corn and Poblano Rice, Pico and Sweet BBQ Glaze. Served with
Signature Chocolate Chip Cookies and Garden Salad

\$14

Hoisin Beef Lettuce Wrap

Finely Diced Beef, Ginger, Hoisin Glaze

Served with Asian Slaw, Lettuce Leaves, Sticky Rice, and Plum Sauce for
Dipping. Served with Signature Chocolate Chip Cookie

\$14

Keep It Simple:

Taco Bar

Chipotle Ground Beef, Shaved Lettuce, Pico, Sour Cream, Cheddar Cheese,
Salsa, Flour Tortillas, Mexican Rice and Refried Beans

\$12

Burger And Chicken Sandwiches

Classic Ground Chuck Burger or Ranch Marinated Chicken, Buns,
Lettuce, Tomato, Cheese, Mustard, Ketchup, Mayo. Served with Chips
and Pickles

\$12

Chicken Shawarma

Masala marinated Chicken, Tzatziki, Tomato, Shredded Lettuce. Served
with Hummus, Pita and Greek Salad

\$12

Pasta and Meatballs

Pork and Meatballs, House Made Marinara, Cavatappi Pasta, Farm to
Market Garlic Bread and Garden Salad

\$12

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
- **Goopy 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