



Heavy Appetizers:

China Package Available Starting at \$6.00 per person

Partial China Package- Silverware, Linen Napkin- Compostable Bamboo Plate with Bottled Water- \$4.00 per person

Disposable- Compostable Bamboo Plates, "Silver" Plastic Utensils and Paper Napkins with Bottled Water- \$3.00 per person

Stations:

Choose 3 different Stations: \$36 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:

Served on flour tortillas with Chipotle Aioli, Pickled Onions, Queso Fresco and Micro Greens

Chili Dusted Cauliflower

Chipotle Chicken

Beef Barbacoa

Sliders:

Served with House Made Pickles and House Made Kettle Chips

Choose 2 different sliders

Cheese Steak Slider

Peppered Steak, Peppers and Onions, Cheese Sauce, Baguette

Classic Smash Burger Slider

Chuck and Short Rib Patty, Brioche Roll, Garlic Aioli and American Cheese

Fried Chicken Slider

Crispy Fried Chicken, Chili Honey, Pickle

Miso Salmon

Peppadew Pepper Aioli, Gingered Cucumber

Veggie Burger

Black Bean and Quinoa Recipe- Garlic Aioli and Sriracha

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

Apple Wood Smoked Bacon

Pickled Jalapeno

Roasted Cauliflower

Balsamic Mushrooms

Wood Fired Pizza Station:

Served with Local Green Caesar

Great for outdoor venue!

House Made Wood Fired Pizza

Classic Margherita

Mozz, Nut Free Basil Pesto, EVOO, Marinated Tomato

Pepperoni and Fresh Mozzarella

Pulled Mozz, Spicy Pepperoni, Provolone, House Marinara

House Made Sausage

Kalamata Olives, Marinated Tomato, Fresh Herbs, House Marinara

Pickled Peppers

Pepperoncini, Pickled Jalapeno, Roasted Red Peppers, Cream Cheese, Mozzarella and Provolone, Alfredo Sauce



Stations Continued:

Asian Satay

Chef Attended

Sweet Soy and Sesame Beef Satay

Seared Chicken Dumplings

Crispy Vegetable Spring Rolls

Asian Chop Salad

Sweet Soy Glaze, Plum Sauce

Italian Bar:

Includes: Local Green Caesar, Tuscan Farm House Bread

Braised Mini Meatballs, Crushed Tomato and Basil Sauce

Italian Cheese Agnolotti, Asiago Cream, Fresh Herbs, Bruschetta "Pico" and Balsamic Glaze

Eggplant Parmesan- Roasted Garlic and Spinach Sauce

Additional Options- Balsamic Chicken Skewers, Italian Sausage Stuffed Mushrooms, Flatbread Pizza

Mezze Bar:

Masala Curry Chicken Skewers,

Tzatziki, Tahini, Hummus and Muhamarra

Garlic and Herb Pita

Roasted Potatoes with Olives

Greek Salad with Feta, Cucumber, Tomato 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 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

BBQ Station:

Apple Wood Smoked Pork and Burnt Ends

Served with Crunchy Slaw, Cheesy Corn, Pit Beans and Pickles

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
\$24 per person

Add-ons:

Seasonal Flatbread Pizza \$6.00

Red Pepper Hummus and Olives- \$4.50

Assorted Crostini- Tomato/Mozzarella, Seasonal Fruit and Brie, Shaved Beef Tenderloin and Horseradish- \$8.50

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

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

Chicken and Waffle (2) Skewers- \$6.00 per person

Contact Blue Pot for Additional Options