



PARTY2GO

Right Bite Hors' D'oeuvres

Priced by the piece. Minimum of 50 pieces.

LandBEEF

Beef Empanada2.75

Shredded, Seasoned Beef Wrapped in Flaky Pastry Moons

Mini Sirloin Burger2.75

Angus Sirloin on Petite Seeded Roll with Ketchup and Mustard

Cajun Filet Baguettes with Crispy Onion Curls2.75

Thinly Sliced Tenderloin of Beef served atop Crispy Croustade with Horseradish Crème and Crispy French Onion Curls

Beef & BLU Croustade 3.25

Thinly Sliced Tenderloin of Beef Atop Seasoned Croustade with Bleu Cheese Crumbles

Teriyaki Beef Satés 3.25

Teriyaki Marinated Sirloin Ribboned Sate Style and Garnished with a Pearl Onion

LandPORK

Candied Bacon & Pecan Herbed

Goat Cheese Pops3.50

Goat and Cream Cheese Balls Rolled in Applewood Smoked Bacon Bits and Pecans

Spiced Pork Tenderloin Croustade.....2.75

Caribbean Spiced Pork Tenderloin Sliced and Presented atop French Bread Croustade Painted with Mango Chutney

Hoisin Pork & Pineapple on Bamboo Pick.....2.75

Hoisin Basted Pork Tenderloin Cubes Skewered with Pineapple on a Bamboo Pick

Manchego Cheese & Chorizo Empanada..... 3.25

Spanish Manchego Cheese and Spicy Chorizo Wrapped in Flaky Pastry and Baked

Bacon & Olive Stuffed Mushrooms..... 2.95

Smoked Applewood Bacon and Olives Accented with Worcestershire and Parmesan Tucked in a Mushroom Cap

Chorizo Stuffed Roasted Potatoes.....2.75

Roasted Red Potatoes Filled with Chorizo, Manchego, Tequila and Cilantro



LandPOULTRY

Plum Sesame Crusted Chicken Lollipops 3.50

Ground Chicken Accented with Lemon Grass and Rolled with Black and White Sesame Seeds on a Lollipop Stick. Presented with Asian Barbecue Dip

Tandoori Chicken on Knotted Bamboo 2.75

Cubes of Tandoori Fired Chicken Breast Speared on Knotted Bamboo Pick. Presented with Mint-Mango Dipping Sauce

Smoked Chicken Salad on Jalapeño Cornbread. 2.95

Smoked Chicken Salad atop Jalapeno Cornbread Base

Tequila Lime Chicken Quesadilla..... 3.25

Tequila Lime Chicken Breast, Jalapeno-Jack and Cilantro Grilled between Flour Tortillas

Chicken Samosa 2.75

Chicken Breast and Vegetables Seasoned with Traditional Indian Spices and Folded into a Distinctive Spring Roll Shape

Cashew Chicken Spring Roll with Duck Sauce 2.50

Chicken, Cashews and Oriental Seasoned Vegetables Wrapped in an Asian Wrap

Miniature Cordon Bleu 2.25

Bites of Chicken, Filled with Swiss Cheese and Ham. Breaded and Deep Fried.

Sea

Miniature Maryland Lump Crab Croquettes..... 3.25

Jumbo Lump Crab and Seasonings with Just Enough Bread Crumbs to Bind. Presented with Pink Remoulade

Ahi Tuna on Black Sesame Crouton with
Ginger & Wasabi Dollop 3.25

Fresh Ahi Tuna Seared and Presented atop Crouton Rolled in Black and White Sesame Seeds. Topped with Fresh Ginger and Wasabi

Crab & Mango Flautas 2.75

Lump Crab and Mango Rolled with Jalapeno Jack Cheddar in Flour Tortilla Tubes and Crisped.

Bacon Wrapped Jumbo Scallops 3.75

Plump Sea Scallops Wrapped with Applewood Smoked Bacon

Smoked Salmon in Roasted Potato 2.95

Smoked Salmon, Cream Cheese, Peppery Horseradish and Chives Piped atop Roasted Potatoes

Garden

Priced by the piece. Minimum of 50 pieces.

Mushroom & Gouda Flauta..... 2.75

Sautéed Herbed Mushrooms and Gouda in Flauta

Baby Red Potatoes with
Spinach Artichoke Souffle..... 2.75

Baby Red Potato Cups Filled with a Delectable Spinach - Artichoke Soufflé

Spanakopita Triangles..... 2.75

Feta and Spinach Wrapped with Flaky Phyllo Pastry - a Greek Tradition!

Gorgonzola & Hazelnut Filled Mushrooms 2.75

Gorgonzola, Hazelnuts and Herbs Blended and Filled in Savory Mushroom Caps

Three Cheese Mini Macs 2.50

Gruyere, Mushroom & Pepper Mini Frittatas 2.50

Mini Frittata Squares Boasting Gruyere Cheese and Sautéed Mushrooms and Peppers

Wild Mushroom Risotto Balls 2.50

Wild Mushroom, Arborio Rice, Garlic and Parmesan Formed into Bitesized Balls then Crisped

Mini Pesto & Provolone Grilled Cheese..... 2.50

Pesto and Provolone Grilled between Panini Bread Painted with Butter. Cut into Bitesized Gems and Topped with Tomato Garnish

Goat Cheese & Pistachio atop Apricot 2.50

Sweet Dried Apricot Topped with Piped Goat Cheese and Pistachio

Gorgonzola & Sweet Onion Croustade..... 2.25

Gorgonzola and Caramelized Sweet Onion atop Garlic Toasted Croustade

Vegetable & Jalapeño Jack Flautas 2.25

Julienne Squash, Zucchini and Carrots with Pepper-Jack Cheese Rolled in Flour Tortilla Tubes and Lightly Crisped

Crustless Zucchini & Basil Mini-Quiches..... 2.25

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Nibbler Displays

Garden

Serves 20 - 25 guests

FRESH FRUIT DISPLAY

A Seasonal Display of Such Favorites as Cantaloupe, Honeydew, Mango, Papaya, Pineapple, Red and Green Grapes, Seasonal Berries, Star Fruit, Coconut, Dried Fruit and Kiwi. Elegantly Displayed and Decorated.

65.00

ARTISAN CHEESE BOARD

Gourmet Cheese Blocks with Olives and Fresh Fruit Garnish.

75.00

BAKED BRIE WHEEL

Your Choice of the Following Toppings: Raspberries and Almonds, Cranberry Apple, Pesto-Pine Nut or Orange-Pecan

75.00

GARDEN VEGETABLE CRUDITÉ

A Bountiful Variety of Fresh Seasonal Vegetables Served with a Roasted Pepper Dipping Sauce

55.00

FIRE ROASTED VEGETABLE DISPLAY

A Great Accompaniment to Any Meal or a Stand Alone Color Burst. Rainbow Peppers, Yellow Squash, Zucchini, Carrots, Purple Onions and Asparagus Spears tossed with Garlic, Olive Oil and Balsamic Vinaigrette, then Roasted Over an Open Flame

65.00

GRILLED VEGETABLE & MOZZARELLA SKEWERS

Squash, Zucchini, Mushrooms, Red Peppers and Carrots Charred with Olive Oil and Balsamic Vinaigrette, Skewered with Fresh Mozzarella Balls on 4" Skewers. Served with a Pesto Dip.

36 Pieces: 80.00

MOZZARELLA & TOMATO CAPRESE SKEWERS

Bocconcini Mozzarella and Grape Tomatoes Marinated in Balsamic Vinegar, Extra Virgin Olive Oil and Fresh Basil. Sprinkled with Cracked Black Pepper, then Skewered.

36 Pieces: 75.00



Land

THAI CHICKEN SAUTÉ DISPLAY

Thai Seasoned Marinated Breast of Chicken Ribboned on a Skewer and Presented in a Pineapple Half with a Spicy Peanut Dipping Sauce.

50 Pieces: 110.00

WINGS OF FIRE

Plump Chicken Wings Basted with our Wings of Fire Dressing and Garnished with Carrot and Celery Sticks. Presented with a Bleu Cheese Dipping Sauce.

100 Pieces: 125.00

BONELESS CHICKEN BITES

Boneless Chicken Bites Zapped with Choice of Classic Buffalo, Chipotle-BBQ or Sweet Chile Sauce. Presented with Carrot & Celery Sticks and Bleu Cheese Dip

100 Pieces: 95.00

INDIAN SEASONED KABOBS

Indian seasoned Chicken Kabobs with a Tamarind Ginger Sauce. Presented in a Pineapple Half.

36 Pieces: 95.00

TAQUITO & FLAUTA PLATTER

Shredded Beef wrapped in Corn Tortillas paired with Red Chile Chicken wrapped in Flour Tortillas. Lightly crisped and presented with a Chipotle Cream Dip

50 Pieces: 110.00

ALL BEEF COCKTAIL MEATBALLS

All Beef bite sized Meatballs with your choice of Chipotle-Barbecue, Italian or Sweet Chili Glaze.

50 Pieces: 75.00

PEPPERONI, KIELBASA & CHEESE BOARD

Pepperoni Slices, Kielbasa Bites, Sharp Cheddar and Swiss Cheeses with Hot Mustard and Crackers

65.00

Sea

TOKYO FRESH SUSHI DISPLAY

An exotic display of 8 each. Dragon Roll, Rainbow Roll, Eel Roll, Salmon Roll, Spicy California Roll and Tuna Roll.

100 Pieces: 225.00

JUMBO ICED SPICED SHRIMP

Jumbo Shrimp Peeled and Deveined. Elegantly Displayed with Lemon Wedges and Cocktail Sauce.

50 Pieces: 110.00

SEARED SCALLOP SKEWERS

Marinated Jumbo Fresh Bay Scallops Seared and Skewered. Presented with an Orange Sesame Dipping Sauce.

36 Pieces: 125.00

SESAME CRUSTED SALMON ON KNOTTED BAMBOO

Squares of Black and White Sesame Crusted Salmon on Bamboo Knot with Wasabi Aioli.

36 Pieces: 95.00

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CITRUS CHICKEN, PROSCIUTTO & ASPARAGUS DISPLAY

Grilled Lemon Pepper Chicken Breast, Shaved Prosciutto, Garlic Lime Asparagus, Roasted Grape Tomatoes. Presented with Field Greens and a Lemon Vinaigrette

125.00

TERIYAKI DUCK BREAST

Sliced Teriyaki-Orange Duck Breast, Amaretto, Sweet Baby Watercress & Julienne Carrot Salad

175.00

Room Temp Main Entree Displays

Serves 20 - 25 guests

Poultry

CHICKEN SOUVLAKI DISPLAY

Sliced Breast of Chicken Displayed with Feta Cheese, Tomatoes, Purple Onions, Cucumbers and Kalamata Olives with Lemon Juice and Olive Oil. Presented with Flatbread Pita and Tzatziki Sauce.

150.00

LEMON DIJON GRILLED CHICKEN

Displayed with Orzo & Arugula Lemon Thyme Salad. Served with Assorted Miniature Rolls

125.00

ASIAN CHICKEN LETTUCE WRAPS

An Inspiring Display of Teriyaki Chicken, Carrots, Water Chestnuts, Asian Noodles, Rice, Sweet Red Chile Sauce and Hoisin Sauces. Presented with Iceberg Lettuce Wrappers. A Healthy and Delicious Choice

125.00

SESAME CHICKEN DISPLAY

Sesame Crusted Chicken, sliced and Presented with Sugar Snap Peas, Red Peppers and a Spicy Asian Peanut Dipping Sauce

125.00

Meat & Pork

CRACKED PEPPER MEDALLIONS

Exquisite Beef Medallions rolled in Cracked Black Peppercorns, Whipped Horseradish and Chipotle Aioli. Served with Assorted Miniature Rolls

195.00

MUSTARD GLAZED MEDALLIONS

Medallions of Tender Beef Brushed with Coarse Grain Mustard with a Hint of Brown Sugar then Chargrilled. Served with Whipped Horseradish, Red Onion Confit and Assorted Miniature Rolls

195.00

HONEY PEPPERCORN STEAK

Perfectly prepared London Broil, Sliced Thin. Presented with Roasted Tri-color Peppers and Balsamic Honey Sauce. Served with Assorted Miniature Rolls

155.00

FIERY ASIAN PORK TENDERLOIN

Tenderloin of Pork Marinated in Red Hot Chile Paste, Soy Sauce, Sesame Oil, Garlic and Brown Sugar Thinly Sliced and Presented with Asian Spiced Pad Thai Noodles, Sautéed Bok Choy, Beans and Roasted Red Peppers

125.00

TROPICAL PORK TENDERLOIN

Tenderloin of Pork Marinated with Orange Juice, Soy Sauce and Ginger, Presented atop Grilled Pineapple Slices. Served with Mango Relish

125.00

From the Sea

SMOKED SALMON DISPLAY

Presented with Purple Onions, Cream Cheese, Chopped Eggs, Diced Tomatoes and Capers. Served with Mini Bagels

145.00

WHOLE SALMON WITH CILANTRO-MANGO SALSA

Whole Poached Salmon Elegantly Presented at Room Temperature with a Delectable Cilantro and Mango Salsa. Served with Toasted Caribbean seasoned Flatbread Angles

145.00

NIÇOISE PLATTER

A Beautiful Display of Grilled Ahi Tuna Steak, Tomatoes, Hard Boiled Eggs, Field Greens, Cucumbers, Artichoke Hearts, Crisp Green Beans, Olives and French Vinaigrette. Served with French Bread Baguettes

225.00

Build your Own Stations

UPSCALE MACARONI & CHEESE BAR

Upscale Macaroni and Cheese Presented with Asparagus Tips, Sun-Dried Tomato Pesto, Pecan Wood Bacon Crumbles, Diced Ham and Caramelized Onions

Serves 10-12 – 55.00

CHICKEN TACO BAR

Red Chile Chicken, Lettuce, Sour Cream, Diced Tomatoes, Cheddar Cheese, Jalapeños and Salsa. Served with Soft and Hard Shells.

Serves 10-12 – 70.00

BEEF TACO BAR

Seasoned Ground Beef, Lettuce, Sour Cream, Diced Tomatoes, Cheddar Cheese, Jalapeños and Salsa. Served with Soft and Hard Shells

Serves 10-12 guests – 70.00

SMASHED POTATO STATION

Garlic Smashed Yukon Gold Potatoes, Red Onion Confit, Sun-Dried Tomato Tapenade, Wild Mushroom Ragout, Cheddar Cheese, Bacon, Sour Cream and Chives.

Serves 10-12 – 70.00

CHICKEN FAJITAS

Tender Breast of Chicken Sautéed with Peppers and Onions, Flour Tortillas, Cheddar Jack Cheese, Pico de Gallo, Jalapénos, Purple Onions and Sour Cream

90.00

BEEF FAJITAS

Seasoned Beef Strips Sautéed with Peppers and Onions, Flour Tortillas, Cheddar Jack Cheese, Tomatoes, Jalapenos, Purple Onions and Sour Cream

90.00

Sandwich Presentations

AMERICAN DELI TRAY

Oven Roasted Beef, Baked Ham, Smoked Turkey Breast, Provolone and Cheddar Cheese with Lettuce, Tomatoes, Onions, Pickles and Fresh Baked Sandwich Breads.

Serves 10-12 – 75.00

TORTILLA WRAP PLATTER

Heartily Filled, 4" Tortilla Tubes with Cream Cheese Spread and Your Choice of the Following Fillings. Peppercorn Turkey Breast & Roasted Red Peppers: Roast Beef, Arugula & Sugared Pecans: Cranberry Walnut Salad, Baby Spinach: Mediterranean Grilled Vegetables.

36 Pieces – 110.00

SLIDERS

Serves 10-12 guests. 2 Per Order

BLACKENED TURKEY MUFFALETTA

Bold Blackened Turkey, Chopped Green & Black Olives, Swiss Cheese, Picanté Provolone on Sweet Soft Mini Roll

72.00

CLASSIC SLIDER SANDWICHES

Boars Head Oven-Roasted Beef, Smoked Turkey and Black Forest Ham Tucked into Miniature Fresh Baked Slider Rolls with Honey-Mustard and Horseradish Crème

72.00

ANGUS SLIDERS

Topped with Onion Straws, Chipotle Mayo

72.00



BALSAMIC HONEY PORK SLIDERS

Pulled Pork with Balsamic Honey Sauce, Topped with Coleslaw

72.00

SMOKED PULLED BEEF BARBECUE

Shredded Beef with Balsamic Honey Sauce, Topped with Coleslaw

96.00

MARYLAND CRABCAKE SLIDERS

Lump Crab, Smokey with Chipotle Tartar Sauce

135.00

PICNIC BASKET SLIDERS

Smoked Turkey, Honey Ham, Roast Beef Tucked into Slider Rolls with Dijonnaise (3) Per Person

72.00

Dips and Spreads

Serves 20-25 guests.

MEDITERRANEAN LAYER DIP

Hummus, Cucumber, Tomatoes, Kalamata Olives, Feta, Green Onions, Roasted Peppers, Onion and Cream Cheese Layered and Served with Garlic Toasted Pita Angles

95.00

HOT CRAB, SPINACH & ARTICHOKE DIP

Lump Crab, Artichoke Hearts and Spinach blended in our Creamy Cheese Dip, then baked. Served with Garlic Toasted Pita Angles

95.00

BUFFALO CHICKEN CHEESE DIP

Boneless Chicken Breast, Bleu Cheese Dressing, Buffalo Wing Sauce, Cream Cheese and Tabasco Sauce Perfectly Blended. Presented with Celery Sticks, Carrots and Tortilla Chips

85.00

NINE LAYER DIP

Black Beans, Sour Cream, Cheddar Jack Cheese, Purple Onions, Scallions, Black Olives, Jalapeños, Tomatoes, Salsa and Guacamole. Served Platter Style with Tortilla Chips for Dipping

75.00

MEDITERRANEAN DIPS

Roasted Red Pepper Hummus, Tabbouleh and Spicy Greek Feta Dip. Served with Garlic Toasted Pita Angles and Crudites

75.00

CLASSIC BRUSCHETTA PRESENTATION

Diced Vine Ripened Tomatoes, Fresh Garlic and Onions Blended with Olive Oil, Balsamic Vinegar and Classic White Bean Italian Bruschetta. Presented with Garlic Toasted Baguettes and Italian Flatbread

75.00

SPINACH, ROASTED PEPPER & ARTICHOKE DIP

Spinach, Roasted Peppers and Artichoke Hearts Blended in our Creamy Cheese Dip, Then Baked. Served with Garlic Toasted Pita Angles

65.00



Jumbo Salad Bowls

Serves 10 - 12 guests

THE ARTICHOKE TOSS

Chopped Romaine, Artichoke Hearts, Smoked Apple Wood Bacon, Yellow and Red Peppers, Bleu Cheese, Purple Onions, with Spicy Dijon Vinaigrette

48.00

CHOPPED ITALIAN ANTIPASTI SALAD

Salami, Green Onion, Pepperoni, Grape Tomatoes, Provolone and Swiss Cheese, Chopped with Romaine. Served with our Zesty Italian Vinaigrette

60.00

CHOPPED COBB SALAD

Smoked Bacon, Chicken Breast, Dairy Fresh Eggs, Roma Tomatoes, Avocados and Green Onions chopped with Iceberg Lettuce and tossed with Bleu Cheese Crumbles. Served with Buttermilk Ranch Dressing

60.00

MOZZARELLA & TOMATO CAPRESE

Mozzarella Balls, Grape Tomatoes, Fresh Basil, Cracked Black Pepper, Balsamic Vinegar and Olive Oil combine to make this a refreshing treat anytime

55.00

ARTICHOKE SPINACH TORTELLINI SALAD

Tri-Colored Cheese Filled Tortellini Tossed with Baby Spinach, Artichokes, Purple Onion, Sundried Tomatoes, Roasted Peppers and a Lemon-Thyme Vinaigrette

48.00

ASPARAGUS & ROASTED PEPPER CAESAR

Crisp Romaine tossed with Asparagus Tips, Roasted Red Pepper Strips, Parmesan Cheese, Garlic Toasted Croutons and our Classic Caesar Dressing

48.00

CHOPPED GREEK SALAD

Chopped Romaine, Purple Onions, Tomatoes, Kalamata Olives, Red Pepper and Green Pepper, Cucumber, Feta and Mediterranean Dressing

48.00

BLUSAGE HOUSE SALAD

Mixed Greens with Cucumbers, Tomatoes, Purple Onions, Cheddar Cheese, Roasted Fresh Corn, Carrots, Garlic Croutons, House made Buttermilk Dressing

48.00

CRANBERRY MANDARIN PECAN SALAD

Baby Spinach, Dried Cranberries, Mandarin Oranges, Candied Pecans, Crumbled Goat Cheese, White Balsamic

44.00

STRAWBERRY FETA PECAN SALAD

Mixed Greens, Spinach, Strawberries, Feta Cheese, Candied Pecans, Poppy-seed Dressing

44.00

GRILLED VEGETABLE SALAD

Grilled Squash, Zucchini, Carrots, Mushrooms, Roasted Red Peppers, Asparagus and Purple Onions atop Mixed Greens with Balsamic Vinaigrette

42.00

LOADED BAKED POTATO SALAD

Red Bliss Potatoes Tossed with Sour Cream, Purple Onion Dices, Cheddar-Jack Cheese, Broccoli, Bacon, Salt and Pepper.

40.00



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Party "On" Trays

Serves 10 - 12 guests

Beef

YOUR CHOICE OF PREMIUM BEEF CUTS

Tender Beef Medallions.....	95
London Broil.....	110
Filet Mignon	240

Presented with Sauce of Choice: Bordelaise, Port Wine Mushroom, Sesame Balsamic Reduction, Shallot Brandy or Teriyaki

Poultry

CHICKEN BREAST PICCATA

Breast of Chicken Lightly Floured and Sautéed Topped with a Lemon-Butter Cream Sauce and Capers

74.00

CHAMPAGNE CHICKEN

Tender Breast of Chicken Baked and Drizzled with a Light Champagne Cream Sauce

68.00

CHICKEN BREAST MARSALA

Tender Breast of Chicken Lightly Floured and Sautéed, Drizzled with a Rich Marsala Sauce Accented with Mushrooms

68.00

SOUTHERN FRIED CHICKEN BREAST

Chicken Breast Generously Battered and Oven Fried Southern Style

68.00

TERIYAKI CHICKEN

Grilled Chicken Breast glazed with Teriyaki Sauce. Topped with a sauté of flavorful Mushrooms

68.00

ARTICHOKE-TOMATO CHICKEN

Marinated and Grilled Chicken Breast Topped with a Flavorful Artichoke-Tomato Relish

68.00

PECAN CRUSTED CHICKEN

Marinated Breast of Chicken Rolled in Spicy Pecans, and Topped with a Light Cream Sauce

74.00

PARMESAN CHICKEN

Parmesan Crusted Chicken topped with a Zesty Balsamic Butter

74.00

FONTINA STUFFED CHICKEN WITH SUN-DRIED TOMATO SAUCE

Chicken Breast Roulade, Fontina Cheese, Sun-dried Tomatoes topped with a Sun-dried Tomato Cream Sauce

74.00

CHICKEN SALTIMBOCCA

Chicken Breast, Light Lemon Butter Sauce Laced with Prosciutto, Spinach, and Parmesan Cheese

68.00

SUN-DRIED TOMATO & ARUGULA CHICKEN

Grilled Chicken Breast, Sauté of Sun-dried Tomatoes, Arugula, Mushrooms

68.00

POBLANO CHILE CHICKEN

Sautéed Chicken Breast, Robust Cream Sauce of Roasted Poblano Chiles and Sautéed Onions

68.00

WALNUT PARMESAN TURKEY

Sautéed Turkey Cutlets Topped with a Delectable Walnut Parmesan Cream Sauce

68.00

OVEN ROASTED TURKEY BREAST WITH GRAVY

Oven Roasted Turkey Breast Sliced and Served with Homemade Gravy

68.00

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Seafood

TILAPIA THERMIDOR

Fresh Tilapia topped with a Lobster Cream Sauce

95.00

SALMON

Fresh Atlantic Salmon, Marinated, Grilled and Served with Your Sauce of Choice: Red Pepper Coulis, Charred Tomato Salsa, Cajun Cream Sauce (Blackened Salmon), Zinfandel Butter

125.00

GROUPE ROMESCO

Grouper Filet Lightly Breaded, Sautéed and Topped with Toasted Almonds, Roasted Peppers and Garlic Sauce

125.00

VERACRUZ RED SNAPPER

Flaky Red Snapper Lightly Floured and Sautéed, topped with Tomato Onion Relish

125.00

MARYLAND LUMP CRABCAKES

Colossal Lump Crab Blended with Just Enough Breadcrumbs to Bind. Seasoned to Perfection and Presented with Pink Remoulade.

168.00

Pork

TROPICAL PORK LOIN

Tenderloin of Pork with a Tropical Sauce of Orange, Ginger and Teriyaki accented with Mango Chutney

75.00

COUNTRY STYLE CENTER CUT PORK CHOPS

Thick, Boneless Center-Cut Pork Chops, Breaded with Country Seasoned Flour and Baked Presented with a Side of Saw Mill Gravy

70.00

SWEET AND SOUR HAM

Sliced Baked Ham. Dredged in Hawaiian Pineapple Sauce

70.00

Pasta & Vegetarian

PENNE PASTA WITH SCALLOPS AND SHRIMP

Penne Pasta Tossed with Scallops and Shrimp in a Lobster Based Cream Sauce

85.00

BAYOU CHICKEN AND BROCCOLI ALFREDO

Blackened Chicken Strips, Broccoli Florets, Red Pepper and Fettuccini with Alfredo Sauce

65.00

BAKED ITALIAN SAUSAGE ZITI

Layers of Ziti, Italian Sausage, Ricotta, Mozzarella and Meat Sauce

55.00

ASPARAGUS & MUSHROOM PASTA

Penne Pasta, Asparagus, Porcini Mushrooms, with a Rich Boursin Cheese Sauce

55.00

PASTA WITH SUN-DRIED TOMATOES & ARUGULA

Seashell Pasta, Basil Olive Oil, Sun-dried Tomatoes and Arugula

45.00

ROASTED VEGETABLE TORTELLINI

Cheese Tortellini, Roasted Onions, Squash, Zucchini, Tomatoes with a White Wine Pesto Sauce

55.00

GARDEN VEGETABLE LASAGNA

Sweet Red Pepper, Onions, Spinach, Squash, Broccoli, Ricotta, Mozzarella, Parmesan and a Creamy Alfredo Sauce Baked until Bubbling

55.00

SPINACH STUFFED TOMATOES

Plump Ripe Tomatoes Filled with Sauté of Spinach, Onions, Mozzarella, Sunflower Seeds, Garlic and Nutmeg

55.00

STUFFED PORTOBELLO MUSHROOMS

Portobello Mushrooms filled with Squash, Zucchini, Fresh Herbs and Parmesan Cheese, then baked to perfection!

75.00

GRILLED PORTOBELLO PARMESAN

Portobello Drizzled with Balsamic, Stuffed with a Heirloom Tomato Slice, Basil, Parmesan, Ricotta and Fontina

75.00



Brunch Favorites

Morning Casseroles SWEET

Serves 10-12

48.00

CRÈME BRULÉE FRENCH TOAST

Brioche Bread Cubes Soaked in a Creamy Mixture of Vanilla, Brown Sugar and Grand Marnier then Baked until Fluffy

BANANAS FOSTER FRENCH TOAST

Brioche Bread Cubes Soaked in a Creamy Mixture of Crème de Banana and Brown Sugar Layered with Fresh Bananas

CINNAMON, HAZELNUT PANCAKE CASSEROLE

Cinnamon Hazelnut Pancakes Baked with Cream, Eggs, Nutmeg Topped with Streusel

PEACHES N CRÈME FRENCH TOAST

Brioche Bread Cubes Tossed with Peaches, Cream, Cinnamon, Brown Sugar and Vanilla then Baked until Fluffy

BLUEBERRY-PECAN PANCAKE BREAD PUDDING

Blueberry-Pecan Pancakes Baked Bread Pudding Style with Honey Sour Cream Sauce

STRAWBERRY CHEESECAKE FRENCH TOAST CASSEROLE

Strawberries, Cream Cheese, Cinnamon, Nutmeg Baked French Toast with Strawberry Maple Syrup

VERY BERRY FRENCH TOAST

Brioche Egg Dipped, Sprinkled with Nutmeg and Sugar, Topped with Mixed Berries, Toasted Almonds and Laced with Grand Marnier. Presented with Maple Syrup

Morning Casseroles SAVORY

MONTE CRISTO WAFFLE STRATA

Buttermilk Waffles Layered with Ham, Turkey, Swiss, Baked with Crème, Egg, Vanilla and Nutmeg Topped with Nutella and Wild Berry Syrup

CHICKEN & WAFFLE CASSEROLE

Buttermilk Waffles, Oven Fried Chicken Bites, Baked with Herbed Egg and Cheese, Topped with Maple Syrup

EGG-MUSHROOM CROISSANT CASSEROLE

Miniature Croissants, Crimini Mushrooms, Guyere Cheese, Baby Spinach Baked Casserole Style

SPICY TEXAS BREAKFAST CASSEROLE

Egg Noodles, Red Peppers, Onions and Tomatoes Baked with Cheddar Cheese, Picante Sauce and Eggs

SPINACH, FETA & ARTICHOKE BAKE

Spinach, Feta, Artichoke, Parmesan, Egg and Scallions

BREAKFAST ENCHILADA BAKE

Flour Tortillas, Egg, Green Chile Cheese Sauce and your Choice of Sausage and Bacon or Roasted Vegetable

EGGS BENEDICT FRENCH TOAST

Canadian Bacon, English Muffins, Eggs, Chives, Hollandaise Sauce then Baked

CHEDDAR JACK TATER TOT BREAKFAST CASSEROLE

With Crumbled Bacon and Sausage

BAKED HONEY BERRY OATMEAL CASSEROLE

With Strawberries, Blueberries and Bananas

STRATA

Buttery French Bread Cubes Baked with Farm Fresh Eggs. Choose your Filling: Bacon, Cheddar and Tomato, Wild Mushroom, Swiss and Leeks, Sausage, Tomato and Monterey Jack, Spinach, Caramelized Onions and Swiss, Ham, Cheddar and Green Onion

FRITTATA

Home style Hash Browns Baked with Farm Fresh Eggs. Choose your Filling: Bacon, Cheddar and Tomato, Wild Mushroom, Swiss and Leeks, Sausage, Tomato and Monterey Jack, Spinach, Caramelized Onions and Swiss, Ham, Cheddar and Green Onion

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Gourmet Quiche

Serves 8

32.00

ASPARAGUS AND CHICKEN

SPINACH AND FETA

BACON AND ONION

HAM AND SWISS

ZUCCHINI, ONION AND MUSHROOM

CRUSTLESS TOMATO CAPRESE

AVOCADO AND BACON CRUSTLESS

Sides VEGATALES

Green Beans Amandine..... 40

Green Beans with Leeks & Pine Nuts..... 40

Carrots Vichy..... 40

Green Bean Casserole..... 45

Squash, Zucchini & Carrots..... 40

Asparagus, Caramelized Onions, Roasted Peppers.. 45

Roasted Asparagus & Feta..... 45

Fresh Baked Rolls & Butter (12)..... 12

Sides STARCH

Serve 10 - 12 guests

5-Cheese Macaroni..... 45

Lobster Mac..... 85

Garlic Mashed Potatoes..... 45

Horseradish Mashed Potatoes..... 45

Sage & White Cheddar Mashed Potatoes..... 45

Oven Roasted Potatoes..... 45

Sauteed Red Breakfast Potatoes..... 45

Potatoes Parmesan Pave..... 55

Sweet Potato Casserole..... 45

Classic Stuffing..... 45

Mashed Cauliflower..... 45

Molasses Baked Beans..... 35

Orzo with Spinach & Feta..... 45

Orzo with Leeks & Mushrooms..... 45

Basil & Pine Nut Wild Rice..... 45

Spanish Rice..... 45

Wild Rice Confit..... 45



Decadent Desserts

CUPCAKE DELIGHT

Chocolate, Vanilla, Carrot Cake and Red Velvet Miniature Cupcakes Beautifully Decorated.

24 Pieces: 62

CAKE POPS

Red Velvet, Chocolate Devil, Carrot Cake and Peanut Butter Presented on Sticks.

24 Pieces: 72

BROWNIES AND BARS

Cream Cheese Brownies, Fudge Walnut Brownies, Raspberry Crumble Bars and Lemon Bars.

24 Pieces: 62

DESSERT SHOOTER COLLECTION

Tiramisu Style Mascarpone and Coffee, Chocolate Ganache Mousse and Chocolate Sauce, Crumble Lemon Cream and Lemon Zest, Raspberry Sponge Vanilla Cream and Pistachio.

36 Pieces: 84

CHOCOLATE TEMPTATION

Bite Sized French Pastries Featuring Chocolate Ganache with Dried Fruits, Chocolate Cups with Mascarpone Cream, Chocolate and Raspberry Duo, Chocolate and Ginger Mousse with Morello Cherry and Chocolate and Caramel Shortbread Cakes.

48 Pieces: 84

MINI CHEESECAKE BITES

Amaretto Cheesecake Bite, Cappuccino Cheesecake Bite, Chocolate Cheesecake Bite, Key Lime Cheesecake Bite, Orange Liqueur Cheesecake Bite, Original Classic Cheesecake Bite, Strawberry Cheesecake Bite, Turtle Cheesecake Bite.

24 Pieces: 56

MINI BROWNIE BITES

Caramel Nut Turtle Brownie Bite, Chocolate Mini Chip Walnut Brownie Bite, Fudge Brownie Bite, Fudge and Walnut Brownie Bite, Oreo Brownie Bite, Peanut Butter Mini Chip Brownie Bite, Rainbow Mini Chip Brownie Bite, White Chocolate Mini Chip Brownie Bite.

24 Pieces: 52

JUMBO COOKIE DISPLAY

Chocolate Chip Cookie, Oatmeal Raisin Cookie, Macadamia Nut Cookie and Chocolate Chocolate Chip Cookie.

24 Pieces: 48

**Please ask your Event Designer for additional dessert options.*



Disposables

Tabletop FIRST THING FIRST

You want your event to look spectacular, right? Enjoy our line of designer disposables!

10" Dinner.....	1.25 each
9" Luncheon.....	1.00 each
7" Dessert.....	.75 each
Silver Forks, Knives, Spoons20 each
Disposable Crystal Clear Cup 12 oz. or 14 oz....	.15 each
Acrylic Champagne Flutes.....	.95 each

Serveware

Disposable Serving Spoons or Tongs	2.00 each
Extra Sterno.....	3.00 each
Disposable Chafers with 2 Sternos.....	14.00 each
White Cocktail Napkins Per 100.....	3.00
White Dinner Napkins Per 100.....	5.00
Disposable Punch Bowl with Ladle.....	15.00

Real Equipment Upgrades

Pick up charges and appropriate deposit will be added to your invoice. Deposit will be refunded upon return of items in good condition. Damaged equipment will be assessed a replacement fee.

8 Quart Stainless Chafers.....	45.00 each
50 Cup Sterno Stainless Coffee Urn.....	45.00 each
Real Trays	6.00 each
Standard Linens	18.00 each
Stainless Serving Spoons or Tongs.....	2.00 each
White China 10" Plates.....	1.25 each
White 7" Plates	1.00 each
Baroque Stainless Silverware Dinner Fork, Knife or Spoon.....	.75 each
White Wine, Red Wine or Water Glass.....	1.00 each

*Full service rentals, set-up and pick options are available.
Ask your sales representative.*

