

Blu smokehouse & bbq jeans

By BluSage Catering

FROM THE SMOKEHOUSE

Whole Smoked Pig, Decorated	8.95 per pound
Smoked Beef Brisket	12.95 per pound
Whole Chicken	6.95 per pound
Smoked Turkey	8.95 per pound
Smoked Top Round	12.95 per pound
Smoked Ribs	14 per Rack

Hawaiian Pineapple BBQ Sauce, Sracha Barbecue Sauce, Jack Daniel's Barbecue Sauce, BluHot Barbecue Sauce, Mustard

All-American BBQ, BluJeans Bash and Build Your Own Barbecue Packages include Rolls, Appropriate Fixings and your Choice of three sides

ALL AMERICAN BBQ

Barbecue Chicken Pieces
All-Beef Hamburgers
Angus Hot Dogs
Fixings: Lettuce, Tomato, Onions, Relish, Ketchup, Mayo, Mustard
Fresh Baked Rolls
Homemade Potato Chips

12

THE BBQ BASH

Barbecue Chicken Pieces
Pulled Pork Barbecue
All-Beef Hamburgers
Black Angus Hot Dogs
Fixings: Lettuce, Tomato, Onions, Relish, Pickles, Ketchup, Mayo, Mustard
Fresh Baked Rolls
Ruffled Potato Chips

15

BUILD YOUR OWN BBQ

Two Entrées	14
Three Entrées	18
Four Entrées	22

BBQ ENTRÉE'S

Pulled Pork Barbecue
Italian Sausages
BBQ Chicken Pieces
Pulled Chicken Barbecue
Southern Fried Chicken Breast
Barbecue Beef Brisket
Shredded Beef Barbecue

SALADS

Red Bliss Potato Salad
Loaded Baked Potato Salad
Bow Tie Pesto Pasta Salad
Cucumber-Tomato Salad
Mixed Greens with Dressings
Classic Caesar Salad

SIDES

Classic Creamy Coleslaw
Fresh Corn on the Cob
Green Beans with Bacon
Baked Beans with Pork
Vegetarian Baked Beans
Garlic Mashed Potatoes
Momma's Mac N Cheese



BLUJEANS GOURMET BARBECUE

Gourmet buffets include your choice of Four Salads or Sides, Fresh Baked Rolls

Two Entrees.....23.95 per person

Three Entrees 26.95 per person

BEEF

Beef Fajitas
Carne Asada
Beef Medallions with Charred Tomato Salsa
Flank Steak with Chile Lime Butter
Ginger Flank Steak
Beef Brisket
Sirloin Skewers, Tomatoes, Zucchini,
Mushrooms, Onions
Tenderloin of Beef with Rum-Lime Butter
(add 7 per person)

PORK

Carnitas
Bourbon Pecan Ham
Jack Daniels Pork Ribs
Tropical Pork Tenderloin with Sweet Potato Ribbons

CHICKEN

Chicken Fajitas
Chicken with Poblano Chile Cream
Jalapeno-Cilantro Grilled Chicken
Southern Fried Chicken Breast
BBQ Lime Grilled Chicken Breast
Grilled Chicken Breast with Peach, Tomato and
Sweet Onion Salsa

SEAFOOD

Red Snapper Veracruz
Salmon with Chili-Mango Salsa
Firecracker Grilled Salmon
Blackened Catfish
Seafood Jambalaya
Low Country Boil

VEGETARIAN

Roasted Vegetable Fajitas
Balsamic Vegetable Kabobs
Zucchini, Squash, Carrots,
Parmesan Stuffed Portobello
Spinach-Parmesan Stuffed Tomato

GOURMET SALADS

Grilled Caesar Salad
Mozzarella Tomato Caprese
Fuji Apple & Walnut Salad
Strawberry Feta Salad
BluJeans House Salad

GOURMET SIDES

Twice Baked Potatoes
Grilled Sweet Potatoes with Molasses Glaze
Parsley & Chive Mashed Red Potatoes
Spanish Rice
Shrimp and Grits
Roasted Asparagus with Garlic
Southern Style Collard Greens
Green Beans with Bacon
Aztec Corn

THEMED PACKAGES

TASTE OF THE CARIBBEAN

Avocado, Hearts of Palm, and Red Onion Salad with Coriander Vinaigrette
Jicama Salad
Red Snapper Ecabeche
Jerk Chicken Breast
Reef Salmon
Salmon Dark Rum, Lime, Ginger, Cloves, Cinnamon, Garlic and Hot Pepper, Mango Chutney
Fried Plantains
Jamaican Rice and Peas
Sweet Bread
Pina Colada Cupcakes

32

HAWAIIAN LUAU

Big Island Tomato & Maui Onion Salad
Grilled Pineapple Pickled Jicama,
Toasted Almond Salad
Kahlua Shredded Pig
Sweet Chili Ginger Salmon
Royal Hawaiian Honey Guava Chicken
Aloha Sweet Potatoes
Mango, Ham, Pineapple Rice
Hawaiian Sweet Bread
Miniature Banana Cream & Chocolate Haupia Pies

32

OKTOBERFEST

Red Cabbage & Apple Slaw
Gurkensalat
Cucumber Salad with Dill in a Yogart Cream Sauce with a hint of Mustard
Hähnchen Schnitzel
Breaded Chicken Breast, Sautéed and Baked Bratwurst
Bratwurst Marinated in Beer and Cooked Jäerschnitzel
Beef Sautéed in Light Butter with Mushrooms, Onions and Parsley
Simmered in our Tasty Gravy Sauce
Bratkartoffeln
Sliced Potatoes Pan Fried with Bacon, Onions and Parsley
Sauerkraut
Shredded Cabbage Cooked with Apple Juice and Onions
Apfelstrudel
Apple Strudel German Style

32

CAJUN GATHERING

Mardi Gras Corn & Kale Salad
Creole Quinoa and Black Bean Salad
Louisiana Jambalaya
Sausage, Shrimp, Chicken
Blackened Catfish
Southern Collard Greens
Cajun Buttered Corn on the Cob
Cornbread
Mini Bourbon Pecan Pies & Crème Brulee

28

CRAB FEAST

Steamed Maryland Blue Crabs
Garden Crudite Display
Garden Salad
Baked Baby Red Potatoes
Corn on the Cob
Cheese Biscuits
Fresh Watermelon
Assorted Dessert Bars

MARKET PRICE

TEX MEX

Chicken & Beef Fajitas
Seasoned Chicken Breast & Steak Strips, Peppers, Onion, Sour Cream, Cheddar-Jack Cheese, Lettuce, Tomatoes, Chopped Onions, Jalapenos, Flour and Corn Tortillas
Southwest Caesar Salad
Cheese Enchilada Casserole
Spanish Rice
Refried Beans
Guacamole, Salsa & Tortilla Chips
Xangos, Churros and Brownies

26

DOGS ACROSS AMERICA

Ball Park Dog
Classic hot dog with your favorite condiments
Seattle Cream Cheese Dog
Featuring Sweet Onion, Cream Cheese, Brown Mustard, and Sauerkraut
Chicago-style Hot Dog
Pile on the toppings in this order: yellow mustard, sweet green pickle relish, onion, tomato wedges, pickle spear, sport peppers, and celery salt.
Coney Island Dog
Loaded with chili, mustard, and onions
Traditional Fair Grounds Corndog
Mac N Cheese
Baked Beans
Home Style Potato Chips and Dip
Assorted Cookies

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SWEET TREATS

ICE CREAM SUNDAE BAR

Your Choice of Three Flavors of Ice Cream or Sherbet presented with Make Your own Sundae Toppings including Chocolate Syrup, Strawberry Topping, Peanuts, Chopped Walnuts, Whipped Cream, Caramel, Heath Bar Crunch, M&M Topping, Oreo Cookie Crumbles and Rainbow Sprinkles

Add on Cone 50 each

Add on Waffle Bowl 1.50 each

5.25

SODA FLOAT BAR

Coke, Cherry Coke, Root Beer and Orange Soda Presented with Vanilla Ice Cream and Served in Tall Soda Cups and Straws

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Fresh Summer Fruit Salad	4
Whole Watermelon Sliced	15
Fresh Baked Jumbo Cookies	2
Double Fudge Brownies	2
Blondies	2
Premium Dessert Bars	2
Cake Pops	3
Peach or Apple Cobblers (Serve 12-15)...	30.00 each
Assorted Ice Cream Bars	2

Crème Brulee	6
Apple Pie	30.00 each
Key Lime Pie	36.00 each
Southern Pecan Pie	30.00 each
Strawberry Shortcake - 1/2 Sheet	75
Bread Pudding with Bourbon Sauce - 1/2 Pan	35.00 each

BEVERAGE SERVICE

Lemonade	1.75 per person
Strawberry Lemonade	2.00 per person
Iced Tea	1.75 per person
Bottled Water/case	18.00 per case
Assorted Juice Boxes	18.00 per case
Canned Sodas/case	28.00 per case
1/3 Keg Root Beer	75.00 each
Ø Keg Domestic Beer	225.00 each
Ø Keg Premium Beer	325.00 each
House Chardonnay	16.00 per bottle
House Cabernet Sauvignon	16.00 per bottle
House Merlot	16.00 per bottle
House White Zinfandel	16.00 per bottle
Plastic Handled Buckets	15.00 each
Ice	7.95 per 16lb Bag

ADDITIONAL SERVICES

Your Event Designer will be happy to assist with additional services to make your event memorable.

- Tent, Tables & Chairs
- Frozen Drink Machine (Liquor not included)
- Smoothie Bar
- DJ
- Moon Bounce

DETAILS

BBQ Grill & Wait Staff195.00 each
(Above Service Rate for Set-Up 2 hour serve time and clean up)

Under 100 Guest Grill Surcharge.....125.00

Extra Staff Hour30.00 per staff

TERMS OF SERVICE

Children 4 and under are free. Children 5 and over are full price

Applicable Sales tax will be assessed to your final invoice.

Final count is due 72 hours prior to your event. This is a minimum number for which you will be billed. Count may increase but not decrease.

Staff charges are 195.00 per staff member for up to a 120 minute buffet and to include set-up and break-down. Serving for a longer period of time is available. There will be an additional charge.

All barbecue buffets include high-quality black disposable goods. Upgraded disposable goods are available.

Final payment is due prior to your event via VISA, Mastercard, American Express, Discover, Corporate or certified check. NO personal checks.

Cancellation due to weather conditions must be received no later than 24 hours prior to the event date. Re-scheduled date must be in effect within one week of the original date. Your sales representative will assist in the re-scheduling of your event on a Sunny day!

We can be reached at www.blusagecatering.com or by calling 703.568.1009

