



C.E.O.

CORPORATE EATING OCCASSIONS

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PREMIUM COFFEE STATION

PUMPS

Each pump serves 10 – 8 oz. Cups.
Served with Creamer & Sweeteners

BluSage Colombian House, Decaf or Hazelnut Blend.....25.00
Assorted Herbal Teas, Sliced Lemon and Hot Water.....25.00

FULL PERCOLATOR

Each Percolator Serves 55 – 8 oz. Cups.
Served with Creamer & Sweeteners

BluSage Colombian House, Decaf or Hazelnut Blend.....95.00
Assorted Herbal Teas, Sliced Lemon and Hot Water85.00

HOT BREAKFAST

15 Guest Minimum

CLASSIC AMERICAN BREAKFAST 15

Scrambled Eggs, Bacon and Sausage, Herb Sautéed
Red Potatoes, and Morning Pastry & Muffin Assortment, Fresh Fruit

SWEET HOT FRIED CHICKEN & WAFFLES. 16

Buttermilk Fried Chicken Breast with Sweet Hot Maple Syrup
Belgian Waffles, Whipped Cinnamon-Honey Butter
Herb Sautéed Red Potatoes
Sliced Fresh Fruit

SUNRISE SAMMIES 13

Fresh Fruit & Granola Parfaits
Egg, Bacon, Cheddar on Ciabatta
Egg, Mozzarella & Spinach on English Muffin
Herb Sautéed Red Potatoes

FRENCH TOAST CASSEROLE BUFFET 15

Scrambled Eggs, Crème Brulee French Toast, Strawberries
& Crème French Toast, Bacon, Sausage, Sliced Fresh Fruit

BANDITO BURRITO BAR 14

Scrambled Eggs with Bacon, Tomato,
Green Onion, Cilantro, Jalapeno, Pepper Jack Cheese
Scrambled Eggs with Black Beans, Onion,
Mushrooms, Peppers, Cheddar Jack
Spanish Roasted Potatoes with Chorizo
Flour Tortillas, Sour Cream, Spicy Salsa
Sliced Fresh Fruit

BREAKFAST A LA CARTE

Steel Cut Oatmeal Bar.....	6
Scrambled Eggs (3 PP).....	4
Country Biscuits with Bacon Jam.....	4
Pecan Wood Bacon (3 PP).....	4.50
Maple Sausage Links (3 PP).....	4.50
Turkey Sausage (2 PP).....	4
Turkey Bacon (3 PP).....	4.50
Herb Sautéed Red Potatoes	4
Berry, Vanilla Yogurt and Granola Parfait.....	5
Fresh Fruit & Berries.....	4.50
Fruit Kabobs with Yogurt Dip.....	4.75
Individual Flavored Low Fat Yogurts.....	3.
Flavored Greek. Yogurt.....	3.50
Chocolate Filled Croissant.....	3.50
Scones, Muffins, Danish.....	3 each
Blueberry, Coconut & Pecan Breakfast Cookie....	3
12 Fresh Baked Donuts.....	16

GRAB N GO

CONTINENTAL EXPRESS - 6

Fresh Baked Full Size Muffins to include an Assortment Such as Fresh Baked Blueberry, Cranberry, Oatmeal, Chocolate Chip, Bran, Fruit Danish Selection and Assorted Bagels with Cream Cheese

MORNING SUNSHINE - 6

Scones to include a selection from Cranberry, Blueberry, Cinnamon, Orange, Sliced Breakfast Breads, Assorted Bagels with Assorted Cream Cheese

BAGEL BAR - 5.25

Whole Wheat, Cinnamon Toast, Blueberry, Plain Bagels with Flavored. Cream Cheese, Butter & Preserves

INTER-CONTINENTAL START - 11

Pain au Chocolate, Croissants, French Baguettes, Nutella, Sliced Meats, International Cheeses, Fresh Sliced Fruits

CROISSANT TURNOVERS

Flaky, Buttery Croissants with Savory Fillings
Baked until Bubbling. Served Warm.
Minimum 6 per Selection, please.

Spinach, Egg & Feta.....	6
Sausage, Egg & Cheddar.....	6
Ham, Egg & Swiss Cheese.....	6
Bacon, Egg & Cheddar Cheese.....	6

PRESSED BURRITOS

10" Flour Tortillas with Savory Fillings and Pressed on a Panini Machine. Served Warm.
Minimum 6 per Selection, please.

Bacon, Cheddar, Potato, Egg.....	6
Steak, Caramelized Onion, Swiss & Egg.....	6
Santa Fe Chicken, Jalapeno Jack, Potato, Egg.....	6
Chorizo, Egg, Potato & Queso.....	6
Black Bean, Poblano Pepper, Queso & Egg.....	6



MORNING CASSEROLES



\$58 each Serves 10-12 Guests
Available Individually Packaged \$7

Sweet

CRÈME BRULEE 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

PEACHES N CRÈME FRENCH TOAST

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

CINNAMON — HAZELNUT PANCAKE CASSEROLE

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

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, Strawberry Maple Syrup

FROSTED FLAKES FRENCH TOAST

Brioche Egg Dipped Texas Toast, Coated with Frosted Flakes. Topped with Very Berry Topping. Presented with Maple Syrup

Savory

MONTE CRISTO WAFFLE STRATA

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

MEXICAN BREAKFAST ENCHILADA CASSEROLE

Sausage, Roasted Corn, Pinto Beans, Onion, Cheddar, Egg, Salsa, Corn Tortilla Layers

SAUSAGE & SWISS BAKE

Layers of Hot Sausage, Swiss Cheese, Fluffy Croissant

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 & Scallions

Strata

Buttery French Bread Cubes Baked with Farm Fresh Eggs

Frittata

Home-style Hash Browns Baked with Farm Fresh Eggs

Choose your Fillings From: :

Bacon, Cheddar and Tomato
Wild Mushroom, Swiss and Leeks
Sausage, Tomato and Monterey Jack
Spinach, Caramelized Onions and Swiss
Ham, Cheddar and Green Onion
Ham, Pineapple and Leeks



Gourmet Quiche

32. Serves 8

Asparagus and Chicken
Spinach and Feta
Bacon and Onion
Ham and Swiss
Zucchini, Onion and Mushroom
Crustless Tomato Caprese
Avocado Bacon Crustless

ARTISTIC SALADS

Salads delivered with croutons on the side to accommodate gluten allergies

CHOPPED ASIAN SALAD. 13

Teriyaki Chicken, Honey Roasted Peanuts, Mandarins, Red and Yellow Peppers, Chopped Romaine. Asian Ginger Dressing and Crispy Lo-Mein Noodles

MEDITERRANEAN CRUISE 13

Mixed Greens, Diced Tomatoes, Purple Onion, Feta, Kalamata Olives, Roasted Pepper Hummus, Tabouleh, Toasted Pita Angles, Mediterranean Dressing.

CLASSIC COBB SALAD 13

Smoked Turkey Breast, Ham, Crumbled Bleu Cheese, Tomatoes, Purple Onion, Chopped Egg, Avocado, Red Pepper atop Romaine with Herb Ranch Dressing

POWER PROTEIN SALAD 14

Mixed Greens, Grilled Chicken Breast, Jumbo Shrimp, Boiled Egg, Avocado, Grapefruit, Chives, Sunflower Seeds, White Balsamic Vinaigrette Dressing

CRAB MANGO SALAD 16

Colossal Crab, Mango, Spinach, Tomatoes, Cucumbers, Onions Presented in Avocado over Mixed Greens with Sweet Vidalia Vinaigrette



DIY ENTRÉE AND SIDE SALADS

All Entrée Salads are Hearty Portions Served with Fresh Rolls and Butter. All Croutons which contain Gluten, Dairy and or Nuts Served on Side

Side 5/Entrée 11

To any Entrée Salad :

Herb Ranch Chicken 4
Blackened Chicken 4
Beef Tenderloin Medallions 7
Jumbo Grilled Gulf Shrimp (6 pieces) 7
Blackened Ahi Tuna 8
Teriyaki Grilled Salmon 7

BLU WEDGE

Iceberg Lettuce Wedge Topped with Heirloom Cherry Tomatoes, Red Onions, Cucumber, Pecan Bacon, Bleu Cheese Crumbles

CLASSIC CAESAR SALAD

Romaine, Shaved Parmesan, Romano, Omega-3 Rich Creamy Dressing, Homemade Croutons.

BLUSAGE HOUSE SALAD

Mixed Greens, Romaine, Cucumbers, Tomatoes, Scallions, Cheddar, Fresh Corn, Croutons, Housemade Buttermilk Ranch

CLASSIC CAESAR SALAD

Chopped Romaine, Parmesan Cheese, Herbed Croutons and our Classic Caesar Dressing

SOUTHWEST CAESAR SALAD

Chopped Romaine, Tomatoes, Black Olives, Black Beans, Corn, Cheddar-Jack Cheese, Purple Onions, Tortilla Strips and Baja Caesar Dressing

CRANBERRY MANDARIN PECAN SALAD

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

CHOPPED GREEK SALAD

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

STRAWBERRY-FETA SALAD

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

ITALIAN SALAD

Romaine, Black Olives, Pepperoncini, Tomatoes, Cucumbers, Onion, Creamy Italian Vinaigrette, Croutons

GRILLED VEGETABLE SALAD

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



HOMEMADE SOUPS

\$65 - Serves 15

Baked Potato Soup
 Broccoli Cheddar
 Chicken & Vegetable Noodle
 Chicken Tortilla Soup
 Spicy Tomato Bisque with Parmesan Crisps
 Italian Minestrone
 Lobster Bisque (add 15.00)

THE SANDWICH SHOP

A la carte Sandwich Shop Selections are Hearty
 Portion Sandwiches and Wraps. Served
 with Kettle Potato Chips and French Onion Dip.
 Minimum 6 per Selection, please.

Boxed luncheon packaging available for 1.75 per person.

Beef & Pork

STEAK & ALE 9

Oven Roast Beef, Sharp Cheddar, Beer Battered Onion Curls,
 Lettuce, Tomato, Horseradish-Mustard Crème

GREAT GREEK 9

Oven Roast Beef, Roasted Peppers,
 Arugula, Feta, Garlic Herb Spread

HIGH ROLLER 9

Oven Roasted Beef, Black Forest Ham and Turkey Breast
 Wrapped with Lettuce, Tomato, Cheddar,
 Cheesy Smoked Bacon Sauce

TEXAS TORNADO. 9

Boars Head Oven Roasted Beef Rolled with Romaine,
 Tomatoes, Cheddar, Mango Spiked Habanero Sauce

LONDON BROIL ROAST BEEF CHIMMICHURRI 10

Lean London Broil, Chimichurri Sauce of Fresh
 Parsley, Oregano, Fresno Chilis, Garlic, Red Wine,
 Olive Oil, Mild Swiss

SMOKEMASTER BLACK FOREST HAM & CARAMELIZED APPLE WRAP 9

Black Forest Ham, Caramelized Apples, Gouda Cheese,
 Mixed Greens Wrapped with Cranberry Mayo Spread in Tortilla

BOURBONRIDGE SMOKED HAM CROISSANT 9

Bourbon Infused Smoked Ham, French Brie,
 Grilled Peaches, Buttery Croissant

Chicken

CRANBERRY WALNUT CHICKEN SALAD 8.50

Cranberry Walnut Chicken Breast Salad, Tomato, Baby Spinach

BAJA CHICKEN 8.50

Spicy Chicken Breast, Roasted Peppers, Jalapeno Jack, Baby Spinach,
 Tomatoes, Mango Spiked Habanero Sauce

GRILLED CHICKEN PESTO 8.50

Grilled Chicken Breast, Pesto, Tomatoes, Baby Spinach, Lemon Herb Aioli

CHICKEN CAESAR 8.50

Grilled Chicken Breast Marinated in Caesar Dressing, Parmesan Cheese,
 Romaine, Black Pepper Parmesan Sauce

BUFFALO CHICKEN. 8.50

Chicken Breast Tenders Basted with Garlic Smashed Buffalo Sauce,
 Bleu Cheese, Carrot-Celery Slaw, Baby Spinach

THE TRUMP. 8.50

Boars Head Buffalo Chicken Breast, Tomatoes, Celery,
 Romaine, Bleu Cheese Spread

SOUTHWEST CHICKEN WRAP. 8.50

Chicken Breast, Corn, Sour Cream, Cumin, Garlic, Monterey Jack, Romaine,
 Cilantro-Black Bean Spread, Mango Spiked Habanero Sauce

COBB SALAD WRAP 8.50

Basil Grilled Chicken Breast, Crisp Romaine, Hardboiled Egg, Ripe Avocado,
 Smoked Bacon, Tomato, Kalamata Olives with Cheesy Smoked Bacon
 Sauce

CHICKEN HUMMUS BLT. 9

Marinated Chicken Breast, Roasted Pepper Hummus, Romaine, Tomato,
 Pecanwood Smoked Bacon, Cheesy Smoked Bacon Sauce

PISTACHIO PESTO CHICKEN SALAD. 9

Chicken Breast, Pistachio Pesto, Mozzarella, Tomatoes,
 Avocado Spread, Arugula, Lemon, French Baguette

CURRIED CHICKEN SALAD. . 9

Chicken Breast, Garam Masala, Honey, Cilantro, Carrots, Red Grapes,
 Red Onion, Cashews, Buttery Croissant



Turkey

HANKSTER CLUB 9

Double Decker Layers of Smoked Turkey, Black Forest Ham, Bacon, Lettuce, Tomatoes, Cheesy Smoked Bacon Sauce

BANH MI SMOKED TURKEY 9

Smoked Turkey with Sriracha Aioli, Cucumber, Pickled Carrots, Jalapenos, and Cilantro on Crispy Baguette

T.G.I.F. 8.50

Turkey Breast Pastrami, Provolone, Crushed Peppers, Romaine, Tomatoes, Garlic Herb Cream Spread

ITALIAN DELI HERO 9

Turkey Breast, Salami, Ham, Provolone, Lettuce, Tomatoes, Purple Onion, Italian Dressing

ALOHA BBQ TURKEY BREAST 9

Honey Turkey, Sweet BBQ Sauce, Grilled Pineapple Ring, Swiss, Onion, Jalapeno

TURKEY & SPICY HUMMUS CLUB 9

Smoked Turkey, Pecanwood Bacon, Siracha Hummus, Tomatoes, Arugula, Smoked Paprika Mayo, Multi Grain Bread

TURKEY & CRANBERRY SAUCE SALAD 8.50

Turkey Breast, Cranberry Sauce Mayo, Celery, Onions, Walnuts, Lemon, Baguette

Seafood

SMOKED SALMON CUCUMBER. 9.75

Chunky House Smoked Salmon, Hot House Cucumber, Dill Salad, Tomatoes, Baby Spinach and Lemon Dill Yogurt Sauce

PARMESAN TUNA SALAD. 8.75

Tuna, Parmesan, Creamy Mayo, Mustard, Red Pepper, Basil, Green Onions, Lettuce, Tomatoes

TUSCAN TUNA 8.75

Tuna, Sundried Tomatoes, Capers, Basil, Mozzarella

TACO TRUCK TUNA 8.75

Tuna, Lime, Cilantro, Jalapeno, Avocado, Radish, Flour Tortilla, Mango Spiked Habanero Sauce

Vegetable

MOZZARELLA TOMATO CAPRESE 8.75

Roma Tomatoes, Buffalo Mozzarella Slices, Fresh Basil and Pesto

GRILLED PORTABELLA FOCACCIA 8.75

Grilled Portabella Mushroom, Caramelized Onions, Roasted Red Peppers, Vine Ripe Tomatoes, Baby Spinach and Pesto Goat Cheese Spread Served on Focaccia Bread

EXOTIC GARDEN CLUB 8.50

Fresh Mozzarella, Artichokes, Sun-dried Tomatoes, Mushrooms, Spinach and Roasted Peppers

GRILLED VEGETABLE 8.50

Firr Roasted Vegetables, Spicy Hummus, Baby Spinach

SPICY BUFFALO CHICKPEA WRAPS 8.50

Buffalo Chick Peas, Avaocado, Red Onion, Romaine, Served on a Flatbread

FALAFEL PATTIES IN PITA 8.75

with Cucumber-Yogurt Dressing, Cucumber Ribbons & Arugula

METRO SANDWICHES

Minimum 12 Guests Served with our Tasty Kettle Chips, French Onion Dip and Any One Side Salad

TUSCAN PLATTER 13

Turkey Breast, Smoked Gouda, Baby Spinach, Tomato Portabello Mushroom, Roasted Pepper, Arugula, Mozzarella Grilled Chicken, Feta, Sun Dried Tomatoes & Romaine

SOUTHWEST SAMPLER 13

Baja Chicken Sandwich
Buffalo Turkey
Texas Tornado Wrap

BISTRO SANDWICH PLATTER. 13

Cranberry Walnut Chicken Salad
Oven-Roasted Beef, Crispy Onion Curls. Horseradish Crémé
Mozzarella-Tomato Caprese

AMERICAN DELI TRAY 13

Oven Roasted Beef, Smoked Turkey Breast, Black Forest Ham, Swiss, Provolone and Sharp Cheddar, Lettuce, Tomatoes,, Onions, Crushed Red Peppers, Pickles

SLIDER SANDWICHES 11

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

CHICKEN & VEGETABLE

SOUVLAKI FLATBREAD 13

Lemon Grilled Chicken, Balsamic Grilled Veggies and Roasted Pepper Hummus. Served with Shredded Lettuce, Diced Tomatoes, Cucumbers, Olives, Red Onions, Feta Cheese , Tzaziki Sauce.





HOT LUNCH BUFFET

15 Guest Minimum. All Hot Entrees Served with BluSage House Salad, Vegetable Most Appropriate, Fresh Baked Rolls.

ONE ENTRÉE: 17 TWO ENTREES: 21

Chicken

HUNGARIAN PAPRIKA CHICKEN

Chicken Breast Simmered with a Creamy Paprika, Tomato & Bell Pepper Sauce, Baby Spinach Basmati Rice

CHICKEN MARENGO

Chicken Breast simmered in Marengo Sauce of Portabella Mushrooms, Shallots, Tomatoes Garlic, Buttered Noodles

CHAMPAGNE CHICKEN BREAST

Light Champagne Cream Sauce, Orzo with Spinach & Mushrooms

BLACKENED CHICKEN BREAST

Avocado Cream Sauce, Chili Infused Rice

JACK DANIELS CHICKEN AND VEGETABLES

Chicken Breast Marinated with Jack Daniels Sauce featuring Bourbon, Teriyaki, Pineapple, Soy, Brown Sugar, Garlic Mashed Potatoes

PARMESAN CHICKEN WITH BALSAMIC BUTTER

Balsamic Butter Sauce, Garlic Mashed Potatoes

CHICKEN WITH SAUTEED LEMON-ASPARAGUS

Parmesan Cream Sauce, Pesto Penne Pasta

BRUSCHETTA STUFFED BALSAMIC CHICKEN

Chicken Breast Stuffed with Tomatoes, Mozzarella, Basil Simmered in a Tangy Balsamic Sauce, Orzo with Spinach & Feta

CRISPY COCONUT CHICKEN

Chicken Tenders Rolled in Coconut Spiked with Cayenne Pepper and Fried Crisp, Spicy Mango Habanero Dipping Sauce, Couscous with Fresh Cilantro & Lime

CHICKEN BREAST PICATTA

Breast of Chicken Lightly Floured and Sautéed, Drizzled with Lemon Butter Cream Sauce Accented with Capers, Angel Hair Pasta

BACON WRAPPED CHICKEN WITH JALAPENO CREAM SAUCE

Chicken Breast Wrapped with Pecanwood Bacon, Drizzled with a Flavorful Jalapeno Cream Sauce, Southwest Smashed Potatoes

CREAMY CHICKEN FLORENTINE

Tender Breast of Chicken in a Delectable Italian Herb - White Wine Cream Sauce, Sautéed Baby Spinach and Mushrooms, Roasted Vegetable Cheese Tortellini



Beef

FILET TIPS WITH HORSERADISH CREAM

Tenderloin of Beef Tips Sautéed and Tossed with a Horseradish Laced Cream Sauce, Wild Rice Confit

STEAK & TOMATO KABOBS

Avocado-Lime Dip, Cilantro Lime Rice

PEPPER STEAK

Strips of Marinated Steak Sautéed with Red, Yellow and Green Peppers, Spanish Rice

BEEF BURGUNDY

Tender Cubes of Filet Medallion Cubes Marinated Simmered in a Rich Burgundy Cream Sauce with Mushrooms & Pearl Onions, Orzo with Mushrooms, Leeks & Tomato

BEEF TENDERLOIN MEDALLIONS

Beef Tenderloin Medallions Served with Your Choice of Bordelaise, Wild Mushroom or Balsamic Glaze, Horseradish Whipped Potatoes



Seafood

ON THE BORDER SALMON

Salmon Steaks Grilled and Topped with a Mexican-Inspired Sauce of Cinnamon, Cloves, Garlic, Chili, Olives, Cilantro and Tomatoes, Chili Infused Rice

SALMON WITH RED PEPPER COULIS

Marinated Salmon Steak Grilled to Perfection and Drizzled with a Tasty Red Pepper Coulis, Sautéed Garlic Spinach & Roasted Potatoes

SIERRA NEVADA ORANGE ROUGHY

Orange roughy marinated in Sierra Nevada, accented with Lime and Honey, Cheesy Zucchini Rice

COSTA RICAN RED SNAPPER

Flaky Red Snapper Lightly Floured and Sautéed Topped with Tomato Onion Relish, Lemon Infused Iranian Couscous



Pasta

BAYOU CHICKEN & BROCCOLI ALFREDO

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

BAKED ITALIAN SAUSAGE ZITI

Layers of Ziti, Italian Sausage, Ricotta, Mozzarella and a Hearty Meat Sauce Makes this old favorite!

PENNE PASTA WITH SCALLOPS AND SHRIMP

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

CAJUN JAMBALAYA PASTA

Jumbo Shrimp, Andouille Sausage and Chicken Breast Tossed with Penne in a Creamy Lobster Based Sauce

ROASTED VEGETABLE TORTELLINI

Pesto and Cheese Tri-Color Tortellini Tossed with Roasted Onions, Squash, Zucchini and Tomatoes and a Light White Wine Pesto Sauce

Vegetarian

STUFFED PORTOBELLO MUSHROOMS

Portobello Mushrooms filled with Julienne Squash, Zucchini, Fresh Herbs and Parmesan baked to perfection, Wild Rice Confit

GRILLED PORTOBELLO PARMESAN

Portobello Mushroom Drizzled with a Balsamic Dressing and Then Stuffed with a Tomato Slice Seasoned with Basil and Topped with a Cheese Mixture of Parmesan, Ricotta and Fontina and Returned to Grill Until Cheeses are Melted, Angel Hair Pasta

SPINACH STUFFED TOMATOES

Plump Ripe Tomatoes filled with a tasty Sauté of Spinach, Onions, Mozzarella, Garlic and Nutmeg, Parmesan Risotto

GRILLED EGGPLANT WITH TOMATO, BASIL & FETA

Grilled eggplant "steaks" topped with melange of grape tomatoes, feta, pine nuts, basil, crushed red pepper, Mushroom Risotto

QUINOA STUFFED POBLANO

Poblano Peppers stuffed with quinoa, tomatoes, chipotle peppers, onions pepper jack, avocado creme, Chili Rice

VEGGIE BALLS WITH PESTO

Lentils, Mushrooms, Parmesan, Onion, Celery, Tomato, Walnuts Rolled and Baked. Topped with Pesto over Penne

Ala Carte Sides

Orzo with Spinach and Feta.....	4
5-Cheese Macaroni	4
Lobster Mac & Cheese.....	7
Oven Roasted Potatoes.....	4
Garlic Smashed Potatoes.....	4
Wild Rice Confit.....	4
Green Beans with Leeks and Pine Nuts.....	4
Squash, Zucchini & Carrot Medley.....	4
Lemon Butter Asparagus.....	4

ROOM TEMP ENTREES

15 Guest Minimum

SESAME CRUSTED CHICKEN DISPLAY 17

Presented with Sugar Snap Peas, Roasted Peppers, Spicy Peanut Sauce
Rice Noodle Salad
Carrot, Cucumber, Bean Sprouts, Edamame, Red Onion, Cilantro, Thai Dressing Fresh
Green Bean Salad
Cashews, Cilantro, Green Onion, Asian Dressing

TERIYAKI BEEF MEDALLIONS 18

Marinated Chicken Kabobs
Smashed Green Bean Salad
Radishes, Pistachios with Crushed Pepper Lemon Vinaigrette
Oven Roasted Herbed Potatoes
Tangy Red Cabbage Slaw with Golden Raisins & Pecans

MEXICAN ROAST ACHIOTE CHICKEN 19

Salmon with Grilled Serrano Salsa Verde
Fresh Made Guacamole, Black Bean Dip & Tortilla Chips
Mexican Street Corn Salad
Limes, Cilantro, Chipotle Sauce, Corn Tortillas
Mesa Grill Potato Salad
with Cumin, Chili Powder, Lime

BLACKENED AHI TUNA WITH CAJUN REMOULADE 22

Pecan Crusted Chicken Breast
Roasted Brussel Sprouts with Balsamic Honey
Spicy Cajun Potato Salad
Cornbread

SLOW ROASTED MOROCCAN SPICED SALMON 19

Lebanese Quinoa Salad with Tawook Chicken
Beet Salad with Mediterranean Vinaigrette
Classic Tabouleh Salad
Roasted Pepper Hummus & Garlic Toasted Pita

GRILLED BALSAMIC FLANKSTEAK 20

Served on a Bed of Caramelized Red Onions and Mushrooms
Spicy Grilled Shrimp with Honey Garlic Marinade
Parmesan Orzo Salad with Fresh Parsley
Shaved Zucchini Salad
Pine nuts, Parmesan, Basil, Crushed Pepper, Lemon Vinaigrette

SOUTHERN FRIED CHICKEN BREAST 17

Classic Red Bliss Potato Salad
Ham & Macaroni Picnic Salad
Green Beans & Bacon with Dijon Vinaigrette
Cornbread

CRACKED PEPPER BEEF MEDALLIONS 18

Exquisite Tenderloin Medallions of Beef, Rolled in Cracked Black Peppercorns, Sliced and Presented with Whipped Horseradish and Crispy Onion Curls
Herbed Red Potato Salad
Parsley, Green Onion, Celery, Dijon Vinaigrette
The Artichoke Toss
Chopped Romaine Lettuce, Artichoke Hearts, Apple Wood Smoked Bacon, Yellow and Red Pepper, Bleu Cheese, Purple Onions and Spicy Dijon Vinaigrette

SPICY HONEY GLAZED CHICKEN 19

Filet of Salmon with Green Peppercorn Sauce
Grilled Lemon Garlic Zucchini Halves
Spicy Smoked Sweet Potato Salad
Mediterranean Rice Salad
with Baby Peas, Asparagus, Leeks, Basil, Lemon Radicchio



THEMED PRIX FIX MENUS

15 Guest Minimum.

CHICKEN AND BEEF FAJITAS 22

Seasoned Chicken Breast and Steak Strips

Sautéed with Green Peppers and Onions.

Presented with all the Fixings to Include: Sour Cream, Cheddar-Jack Cheese, Lettuce, Tomatoes, Chopped Onions, Jalapenos,

Cheese Enchilada Casserole

Spanish Rice

Tortilla Chips , Guacamole & Salsa

Triple Chocolate Brownies & Flan

BAKED POTATO BAR 21

Baked Idaho potatoes, Seasoned

Broccoli, Cheddar Cheese, Butter, Sour Cream,

Pecanwood Bacon Bits Homemade Chili

Barbecued Pulled Chicken Breast

BluSage House Salad

Cornbread

Miniature Tarts & Pies

BEST BURGER BAR. 19

Flame Grilled 8 oz Angus Burgers

Presented with Pecanwood Bacon, Red Onions, Sautéed Mushrooms, Lettuce, Tomatoes, Pickles, Cheddar Jack and Swiss, Condiments

Red Bliss Potato Salad

Classic Coleslaw,

Kettle Chips with French Onion Dip

Jumbo Cookies & Brownies

GOURMET BARBECUE. 23

BluSage House Salad

Firecracker Salmon

Grilled Chicken Breast with Peach, Tomato &

Sweet Onion Salsa

Grilled Sweet Potatoes with Molasses Glaze

Sesame Roasted Asparagus

Homemade Potato Chips

Brownies, Cake Pops and Cookies

SOUTHWEST BARBECUE 22

Pulled Pork Sliders

Grilled Barbecue-Lime Chicken Breast

Loaded Baked Potato Salad

Home style Coleslaw

Barbecue Baked Beans

5-Cheese Macaroni

Apple Pie and Fresh Baked Cookies



OCTOBERFEST CROWD 22

Cucumber Salad with Dill and Cream Sauce

German Potato Salad

Beer Basted Bratwurst and Knockwurst

Sauerkraut, Condiments, and Rolls

Crispy Cheese Noodles with Chives

Pan Fried Potatoes with Bacon Bits and Parsley

Flaky Apple Turnovers

VIVA MEXICO! 27

Carnita Taquitos

Grilled Vegetable & Jalapeno Jack Flautas

Spicy Beef Empanadas

Cheese & Bacon Stuffed Jalapenos

Nine-Layer Dip with Tri-Color Chips

Chicken Fajita Roll

Smoked Gouda & Roasted Pepper Quesadillas

Tortilla Soup Shooters

Flan & Churros

ITALIAN COUNTRYSIDE. 28

Italian Classic Bruschetta Display

Gorgonzola-Hazelnut Stuffed Mushrooms

Prosciutto Wrapped Melon

Tuscan Antipasto Display

Cocktail Meatballs with Marinara

Hot Spinach and Artichoke Dip

Bacon and Caramelized Onion Crustades

Miniature Cannoli & Tiramisu Martinis

SWEET

Brownies, Blondies & Cookies.....4 pp

Jumbo Cookie Display..... 3 pp

Assorted Cake Pops.....3 ea.

Mini Cupcakes & Cookies.....4 pp

Miniature French Pastry Display..... 5 pp

French Macaroons4 pp

Little Cheesecakes.....3.75 pp

Gourmet Dessert Bars & Cookies.....4 pp

Dessert Shooters.....4 pp

Miniature Cupcakes.....3 pp

Miniature Brownies.....3 pp

Fresh Fruit Display.....5 pp

Miniature Italian Cannolis.....4 pp

SALTY

Homemade Tortilla Chips, Guacamole & Salsa.....5

Kettle Chips & Pretzels with French Onion Dip 4.25

Beef Taquito & Chicken Flauta Display.....5

Mediterranean Dip & Olive Display with Pita.....5

Garden Vegetable Crudites.....4.25

9 Layer Dip with Tortilla Chips.....4.25

Hot Crab & Artichoke Dip with Pita Angles..... 5

Tuscan Antipasto Platter.....6

Kielbasa & Cheese Board, Mustards, Crackers.....6

BEVERAGES

Coke., Diet Coke, Sprite, Dr.Pepper.....1.75

Bottled Water.....1.75

Pure Leaf Unsweetened Iced Tea.....2.50

Pure Leaf Sweetened Iced Tea.....2.50

Pure Leaf Lemon Iced Tea.....2.50

San Pelligrino Sparkling Soda2.50

Orange, Apple, Cranberry Bottles.....2.75



ORDER PLACEMENT

24-Hours notice is requested for delivery; however, we are eager to serve your last minute needs. Please call our office for expedited orders – chances are the answer is YES! To place your order, call us at 703.451-2798 or e-mail us at michelle@blusagecatering.com. Our website is www.blusagecatering.com. Please note that orders being placed after 1:00pm for the next business day may have menu limitations based on our inventory.

Changes to any order cannot be guaranteed if not received at least 24 hours prior to your event.

MINIMUMS

Our Chefs have designed these menus and priced each selection to serve a certain minimum guest count. Lesser numbers can be served, although prices and menu may be adjusted by your Event Designer. Our minimum order for delivery is 250.00.

PRESENTATION

Unless otherwise coordinated, all food will be presented on upscale disposable bowls and trays with disposable serving utensils. Real equipment such as silver chafing dishes, platters, china, glassware, linens and floral arrangements are available at an additional charge.

DELIVERY

Drop-off charges will be applied to all deliveries based on travel distance and the amount of items ordered. We will deliver your meal within one hour of serving depending on our schedule. We provide complimentary set-up of your buffet at no charge, however, our drivers must be in and out of your facility within 20 minutes. If a specific time is needed within a 15 minute window, we are happy to meet your needs but an additional charge may apply. We appreciate your cooperation. An additional charge will be incurred if our staff needs to return to your site for equipment pick up. Prices quoted in this brochure are for drop-off only during hours of 7:30am – 3:00pm Monday through Friday. Surcharges may be assessed for early, late or weekend deliveries.

DISPOSABLE GOODS & HEATING EQUIPMENT

Breakfast Disposables include buffet serving utensils, 6-inch plates, plastic cups, beverage napkins, bistro coffee cups, forks, knives and spoons at 1.50 per person. Lunch and Dinner Disposables include buffet serving utensils, dinner napkins, 10-inch plates, plastic cups, forks, knives, spoons at 1.85 per person. Disposable chafing dishes with fuel are available at the charge of 12.50. Please retain these as they are re-usable. You may order replacement fuel for future events at the charge of 1.50 each.

SALES TAX

Applicable state and local sales tax will be assessed to the final bill unless a tax-exempt certificate is on file

SURCHARGES

Although minimums are requested, lower numbers may be served but they shall incur a surcharge.

SUBSTITUTIONS

In the event a product or ingredient is unavailable or unsatisfactory to our team of Chefs, we reserve the right to substitute for similar items of equal or greater quality.

CANCELLATION

Cancellations received in written form at least 24 hours before the start time will incur no penalty (If your event is scheduled for 10am on Wednesday we must receive written notice no later than 10am on Tuesday without incurring the 50% charge). Cancellations received in written form within 24 hours of your event will incur a 50% charge to cover our event investment. If we have not received a cancellation in written form the event will be charged in full. The above policy applies to events cancelled due to inclement weather.

PAYMENT OPTIONS

We accept Visa, MasterCard, Discover, American Express, Corporate Check and Cashier's check. All services must be paid for before delivery unless credit has been established.

TAX EXEMPTION CERTIFICATES

Tax Exemption certificates are only valid for the state indicated on the certificate. Please be sure your certificate exempts you from the purchase of taxable services such as meals or lodging, Retail Sales and Use Tax Certificate of Exemption.