

Blue Table Catering List

Since 2004



blue
table

ORDERING

For more information please email gina.bluetble@gmail.com or call 818 597 2583.

Most orders must be placed at least 24 hours in advance

Menu items change with the seasons and are subject to availability.

DELIVERY

Local delivery is available. Delivery charges may apply based upon distance from our kitchen. We will arrange for delivery and provide an estimated delivery fee when you place your order.

No food delivery before 11am.

PLATTERS

Food is plated in disposable paper or aluminum unless specified on the menu. We do offer beautiful wooden trays at an additional charge of \$10 (per platter)

PAPER & PLASTICWARE

2.00 (per person) includes a dinner plate, dessert plate, fork, knife, and napkin.

3.00 (per person) includes bamboo dinner plate, dessert plate, fork, knife, and napkin.

Serving utensils are available free of charge upon request.

PRICING, CHANGES AND CANCELLATIONS

All prices are subject to change without notice. Please note many items on the menu have minimum quantity requirements. Must be finalized 24 hours prior to your event.

SPECIALIZED CATERING

Please let us know if you are looking for something specific or need help with any dietary restrictions.

Our servers are \$35 an hour / 5 hour minimum

We offer chafing dish rental and serving platter rental.

Boards

Boards are served on wood platters

Cheese & Charcuterie

Includes 3 to 4 cheeses (International & national variety / mixed milks & firmness), 2 to 3 cured meats, seasonal fruit, Just Jans Jams, olives, cured vegetables, dried Fruit, Giddy Up Nuts, seasonal flowers or herbs and crackers. Make it Vegetarian or Gluten Free - More details on our cheese menu

Small (6-8) \$69 Medium (8-12) \$96 Large (12-18) \$141

Vegetable Cruditè

Board filled with raw vegetables & dipping sauce

Medium (12-16) \$85 Large (12-18) \$139

Mediterranean Board

Hummus, dips pita, & cured vegetables & roasted vegetables

Large (12-18) \$139

Small Bites

15 minimum - Some items requiring reheating - Food is served in a disposable container

\$10 additional plating fee in a wood platter

Quinoa Stuffed Tomato <small>Vegan / GF</small>	2.25
Vegetable Skewers <small>Vegan / GF</small>	3
Stuffed Mushrooms <small>Vegetarian / Vegan option / GF</small>	2.25
Caprese Skewers <small>Vegetarian / GF</small>	3
Mini Vegetable Cruditè <small>Vegetarian / Vegan option / GF</small>	3.50
Manchego & Membrillo <small>Vegetarian / GF</small>	2.75
Savory Artichoke Cheesecake <small>Vegetarian</small>	2.50
Mushroom Truffle Risotto in phyllo dough <small>Vegetarian</small>	2.75
Roasted Garlic Fennel Straws <small>Vegetarian</small>	2
Spicy Fig & Cheese in phyllo dough <small>Vegetarian</small>	2.75
Spanakopita <small>Vegetarian</small>	1.50
Mini Cheese & Charcuterie <small>Vegetarian Option / GF</small>	9
Crab Cakes - served with mango salsa	4
Salmon Cakes - served with yogurt dill sauce	3.75
Shrimp Skewers <small>GF</small>	4
Poke Ahi Tuna	4.50
Sweet Potato & Bacon in Endive <small>GF</small>	3.50
Chicken Skewers <small>GF</small>	3.50

Greens

Food is served in a disposable container - \$10 additional plating fee in a wood platter
Add Grilled Chicken, Turkey or Tuna Small \$10 / large \$20

Caprese Salad Vegetarian / GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)
Fresh mozzarella, tomato & Basil with a balsamic glaze

Chopped Salad GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)
Tomato, cucumber, egg, quinoa, on greens with our house vinaigrette

Baby Beet Salad Vegetarian / GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)
Roasted baby beets, goat cheese, caramelized pecans on a bed of greens

Caesar Salad Vegetarian

\$30 Small (Serves 6-8) \$60 Large (Serves 12-15)
Romaine lettuce, fresh grated Parmigiano, house croutons & our Caesar dressing

Arugula & Date Vegetarian / GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)
Baby Arugula, dates, fresh grated Parmigiano with a balsamic reduction

Antipasto Salad GF

\$45 Small (Serves 6-8) \$80 Large (Serves 12-15)
tomato, spicy peperoncini, cucumber, salami milanese, spicy calabrese, mortadella, provolone on greens

Field of Greens Vegan / GF

\$30 Small (Serves 6-8) \$60 Large (Serves 12-15)
Parmigiano, tear drop tomatoes on greens
Romaine lettuce, fresh grated Parmigiano, house croutons & our Caesar dressing

Roasted Vegetable Salad Vegan / GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)
zucchini, peppers, carrot, onion & asparagus on arugula with reduced balsamic

Chicken Salad or Tuna Salad GF

\$45 Small (Serves 6-8) \$80 Large (Serves 12-15)
tear drop tomatoes on greens

Roast Beef Salad GF

\$50 Small (Serves 6-8) \$85 Large (Serves 12-15)
goat cheese, caramelized onions, tear drop tomatoes on arugula with a sesame-soy vinaigrette

Warm Sides

Food is served in disposable aluminum unless otherwise noted

Roasted Vegetables Vegan / GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)

Zucchini, yellow squash, peppers, onion, carrot, asparagus, fresh herbs & spices

Roasted Brussel Sprouts Vegetarian / GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)

Roasted with olive oil, Parmigiano, orange & spices

Roasted Red Potatoes Vegan / GF

\$30 Small (Serves 6-8) \$60 Large (Serves 12-15)

Roasted baby red potatoes in garlic, fresh rosemary & spices

Mom's Famous Potatoes Vegetarian / GF

\$40 Small (Serves 6-8) \$80 Large (Serves 12-15)

Shredded potato, cheddar cheese, sour cream & chives baked to perfection

Cilantro Rice Vegan / GF

\$30 Small (Serves 6-8) \$60 Large (Serves 12-15)

Jasmine rice, red onion, & cilantro

Wild Rice & Quinoa Vegan / GF

\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)

With dried cranberries & pecans

Pasta

Food is served in disposable aluminum unless otherwise noted

Vegetarian Lasagna Vegetarian

\$70 Small (Serves 10-12) \$130 Large (Serves 18-24)

Fresh egg lasagna noodle, fresh ricotta, zucchini, peppers, onion, mushroom, spinach & spices with layers of fresh mozzarella cheese, Parmigiano & our house tomato sauce

Lasagna Bolognese

\$70 Small (Serves 10-12) \$130 Large (Serves 18-24)

Fresh egg lasagna noodle, organic beef ragú, bechamel, fresh mozzarella, & Parmigiano

Timpano Vegetarian

\$120 (Serves 8-16)

Pasta Torte in a pastry shell with seasonal vegetable, fresh mozzarella, Parmigiano & our house tomato sauce Large

Jim's Famous Mac & Cheese Vegetarian

\$70 Small (Serves 10-12) \$130 Large (Serves 18-24)

Made with 2 different cheddar cheeses, fresh ricotta, onion & spices

Eggplant Parmesan Vegetarian

\$70 Small (Serves 10-12) \$130 Large (Serves 18-24)

Layers of breaded Eggplant, fresh mozzarella, basil, Parmigiano & our house tomato sauce

Proteins

Food is served in disposable aluminum unless otherwise noted

Chicken Cacciatore

\$90 Small (Serves 10-12) \$180 Large (Serves 18-24)

Chicken cooked in San Marzano tomatoes with zucchini, onions, mushrooms, garlic, herbs & spices
Option of boneless/skinless chicken breast or bone in dark & white meat

Peruvian Chicken Breast

\$12 Per Person (12 minimum)

Marinated in a garlic paprika and lime - served with a creamy cilantro sauce

Chicken Parmesan

\$12 Per Person (12 minimum)

Breaded Chicken Breast topped with our house tomato sauce & fresh mozzarella

Chicken Piccata

\$12 Per Person (12 minimum)

Chicken Breast dusted in flour served with fresh lemons & capers

Grilled Chicken Breast

\$10.50 Per Person (12 minimum)

Grilled Chicken with choice of marinade (Fresh basil pesto, Lemon garlic Dijon or Honey Soy Sauce)

Turkey Meatloaf

Half \$70 Whole \$130

Made with peppers, mushrooms, onion & spices - served with a red wine butter sauce

Turkey Meatballs

\$75 Small (Serves 10-12) \$145 Large (Serves 18-24)

Turkey meatballs in our house San Marzano tomato sauce

Sausage & Green Peppers

\$75 Small (Serves 10-12) \$145 Large (Serves 18-24)

Italian pork sausage, green peppers, onion in a broth served with baguette

Steamed Salmon

\$16 Per Person

Fresh wild Salmon steamed with white wine & herbs served with grilled lemon