## Blue Table Catering List

Since 2004

## ORDERING

For more information please email gina.bluetable@gmail.com or call 8185972583.
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 $\$ 15$ (per platter)

PAPER \& PLASTICWARE
3.00 (per person) includes a dinner plate, dessert plate, fork, knife, and napkin.
5.00 (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 (See Board Menu)

## 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) \$100 Medium (8-15) \$135 Large (16-20) \$180
Vegetable Cruditè
Board filled with raw vegetables \& dipping sauce
Large (12-18) \$160
Mediterranean Board
Hummus, dolmades, pita, \& cured vegetables \& roasted vegetables
Large (12-18) \$170

## Small Bites

20 minimum - Some items requiring reheating - Food is served in a disposable container $\$ 15$ additional plating fee in a wood platter
Quinoa Stuffed Tomato vegan IGF ..... 3
Vegetable Skewers vegan IGF ..... 3
Stuffed Mushrooms vegetarian |Vegan option | GF ..... 3.50
Caprese Skewers vegetarian IGF ..... 3
Artichoke Crostini vegetarian \| GF ..... 2.50
Mini Vegetable Crudité Vegetarian |Vegan option |GF ..... 3.50
Manchego \& Membrillo vegetarian | GF ..... 3
Spanakopita vegetarian ..... 2.50
Crab Cakes - served with mango salsa ..... 5.50
Salmon Cakes - served with yogurt dill sauce ..... 4.50
Shrimp Skewers gf ..... 4.50
Poke Ahi Tuna ..... 5
Sweet Potato \& Bacon in Endive gF ..... 3.50
Chicken Skewers gf ..... 3.75
Sliders Choice of Pulled Pork | Steak | Burger ..... 6
Pizzette Mini pizza bites ..... 3

## Greens

Food is served in a disposable container - $\$ 15$ additional plating fee in a wood platter
Add Grilled Chicken or Shrimp Small \$28 / large \$45
Add Salmon or NY Strip Steak Small \$35 / large \$50
Caprese Salad vegetarian/GF
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
Fresh mozzarella, tomato \& Basil with a balsamic glaze
Chopped Salad ${ }^{\text {GF }}$
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
Tomato, cucumber, egg, quinoa, on greens with our house vinaigrette
Mediterranean Salad
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
feta, kalamata olives, cucumber, peppers, onion \&
red wine vinaigrette dressing contains sesame seed
Baby Beet Salad vegetarian/GF
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
Roasted baby beets, goat cheese, caramelized pecans on a bed of greens
Caesar Salad vegetarian
\$40 Small (Serves 6-8) \$80 Large (Serves 12-15)
Shaved Parmigiano, house croutons \& our Caesar dressing
Arugula \& Date vegetarian/gF
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
Baby Arugula, dates, fresh grated Parmigiano with a balsamic reduction
Antipasto Salad GF
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
tomato, spicy peperoncini, cucumber, salami milanese, spicy calabrese, mortadella, provolone on greens
Field of Greens vegan / GF
\$40 Small (Serves 6-8) \$80 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
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
zucchini, peppers, carrot, onion \& asparagus on arugula with reduced balsamic
Chicken Salad or Tuna Salad gF
\$50 Small (Serves 6-8) \$100 Large (Serves 12-15)
tear drop tomatoes on greens

## Warm Sides

Food is served in disposable aluminum unless otherwise noted
Roasted Vegetables vegan/gF
\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)
Zucchini, yellow squash, peppers, onion, carrot, asparagus, fresh herbs \& spices

Roasted Brussel Sprouts vegetarian/GF<br>\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)<br>Roasted with olive oil, Parmigiano, orange \& spices<br>Roasted Red Potatoes vegan/gF<br>\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)<br>Roasted baby red potatoes in garlic, fresh rosemary \& spices<br>Au Gratin vegetarian/Gf<br>\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)<br>Choice of potato or cauliflower. Layers of cheese, garlic, \& spices<br>Cilantro Rice vegan/gF<br>\$35 Small (Serves 6-8) \$70 Large (Serves 12-15)<br>Jasmine rice, red onion, \& cilantro

## Pasta

Food is served in disposable aluminum unless otherwise noted
Family Lasagna
\$90 Small (Half Sheet) \$180 Large (Full Sheet)
Vegetarian - vegetables, fresh ricotta, parmesan, mozzarella \& San Marzano tomato sauce Bolognese - Beef ragú, fresh ricotta, parmesan, mozzarella \& spices

Eggplant Parmesan vegetarian
\$80 Small (Half Sheet) \$160 Large (Full Sheet)
Layers of breaded Eggplant, fresh mozzarella, basil, Parmigiano \& our house tomato sauce
Jim's Famous Mac \& Cheese vegetarian
\$80 Small (Half Sheet) \$160 Large (Full Sheet)
Made with 2 different cheddar cheeses, fresh ricotta, onion \& spices
Pesto Pasta vegetarian
\$80 Small (Half Sheet) \$160 Large (Full Sheet)
Fresh basil pesto, toasted walnuts, blistered tear drop tomatoes \& shaved Parmigiano
Mushroom Ravioli vegetarian
\$90 (Serves 10-12) \$180 Large (Serves 16-20)
Fresh made ravioli with a garlic cream sauce

## Proteins

Food is served in disposable aluminum unless otherwise noted

## Chicken Cacciatore

\$140 Small (Serves 10-12) \$220 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
Add Aglio e Olio Spaghetti: $\$ 4$ more per person
Peruvian Chicken Breast
\$18 Per Person (12 minimum)
Marinated in a garlic paprika and lime - served with a creamy cilantro sauce
Chicken Piccata
\$16 Per Person (12 minimum)
Chicken Breast dusted in flour served with fresh lemons \& capers
Add Aglio e Olio Spaghetti: $\$ 4$ more per person
Grilled Chicken Breast
\$16 Per Person (12 minimum)
Grilled Chicken with choice of marinade (Fresh basil pesto, Lemon garlic Dijon or Honey Soy Sauce)
Add Aglio e Olio Spaghetti: $\$ 4$ more per person
Turkey Meatloaf
Half \$90 Whole \$180
Made with peppers, mushrooms, onion \& spices - served with a red wine butter sauce
Served on Mashed Potatoes: \$4 more per person
Turkey Meatballs
\$90 Small (Serves 10-12) \$145 Large (Serves 18-24)
Turkey meatballs in our house San Marzano tomato sauce
Serve on a bed of spaghetti: $\$ 3$ more per person
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
\$20 Per Person
Fresh wild Salmon steamed with white wine \& herbs served with grilled lemon \& a yogurt dill sauce Add Aglio e Olio Spaghetti: \$4 more per person

NY Strip Steak
\$24 Per Person
Served with gremolata sauce

