

Blue Table Catering List

Since 2004



blue
table

ORDERING

For more information please email gina.bluetable@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 \$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) \$120 Medium (8 - 15) \$175 Large (16 - 20) \$260

Vegetable Cruditè

Board filled with raw vegetables & dipping sauce

Large (12-18) \$170

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 <small>Vegan GF</small>	3
Vegetable Skewers <small>Vegan GF</small>	3
Stuffed Mushrooms <small>Vegetarian Vegan option GF</small>	3.50
Caprese Skewers <small>Vegetarian GF</small>	3
Artichoke Crostini <small>Vegetarian GF</small>	2.50
Mini Vegetable Cruditè <small>Vegetarian Vegan option GF</small>	3.50
Manchego & Membrillo <small>Vegetarian GF</small>	3
Spanakopita <small>Vegetarian</small>	1.75
Crab Cakes - served with mango salsa	5.50
Salmon Cakes - served with yogurt dill sauce	4.50
Shrimp Skewers <small>GF</small>	4.50
Poke Ahi Tuna	5
Sweet Potato & Bacon in Endive <small>GF</small>	3.50
Chicken Skewers <small>GF</small>	3.75
Sliders <small>Choice of Pulled Pork Steak Burger</small>	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 GF

\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)

Tomato, cucumber, egg, quinoa, on greens with our house vinaigrette dressing contains sesame seed

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 & our house dressing dressing contains sesame seed

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

\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)

Roasted with olive oil, Parmigiano, orange & spices

Roasted Red Potatoes Vegan / GF

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

Roasted baby red potatoes in garlic, fresh rosemary & spices

Au Gratin Vegetarian / GF

\$45 Small (Serves 6-8) \$90 Large (Serves 12-15)

Choice of potato or cauliflower. Layers of cheese, garlic, & spices

Cilantro Rice Vegan / GF

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

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

Brunch

Some items requiring reheating - Food is served in a disposable container
\$15 additional plating fee in a wood platter

Quiche

\$69 (Serves 8-16)

Bagel Board

\$15 Per Person

cream cheese, herbed butter, sprouts, cucumber, avocado, jalapeño, tomato, onion & capers
Add Smoked Salmon: \$3 per person

Ham & Cheese Croissant

\$69 (dozen)

Bacon & Cheese Pretzel Croissant

\$72 (dozen)

Chocolate Croissant

\$69 (dozen)

Muffins Vegan Options

\$54 | Dozen

Choice of: Blueberry, apple cinnamon, lemon poppy, honey raisin bran,
orange cranberry, chocolate chip, banana nut

Fruit Salad

45 Small (Serves 6-8) \$90 Large (Serves 12-15)

Seasonal fruit

Muffins Vegan Options

\$54 | Dozen

Choice of: Blueberry, apple cinnamon, lemon poppy, honey raisin bran,
orange cranberry, chocolate chip, banana nut

Lunch Catering

See Lunch Menu

Choose multiple sandwiches:

Roast beef | Turkey | Chicken Pesto | Ellen's Special | Turkey Meatloaf
Italian Sub | Chicken Salad | Tuna Salad | Caprese Vegetarian | Vegan

Includes a salad:

Field of Greens | Beet Salad | Caesar salad | Arugula & Date Salad
Vegan Green Salad | Mediterranean Salad

Add Chips \$3 each

Salted | Salt & Vinegar | Sour Cream & Onion BBQ | Pickle | Sweet Potato | Mamma Zuma

Desserts

Food is served in disposable boxes unless otherwise noted
\$15 additional plating fee in a wood platter

Dessert Board

\$8 Per Person

Assorted cookies, brownies, and berries

Cookies

\$30 | Dozen

Choice of: Chocolate Chip | Coconut Walnut Choc Chip | Peanut Butter GF

Traditional Brownies

\$54 | Dozen

Includes fresh berries

Brownies Vegan / GF

\$65 | Dozen

Contains toasted almonds

Ellen's Carrot Cake GF

\$8 slice | \$60 whole

Custom Desserts

Cakes & Cookies. Prices vary

