





Blue Pot Catering proudly unveils the 2011 Holiday event menu.

Blue Pot is here to ensure that your holiday event is a celebration to be remembered. This holiday season we will transform your home or office event into a festive celebration.

From the vast inventory of fine china and elegant linens to choose from, to the location of the event. Blue Pot Catering will work with you to create your vision.

We will organize everything from food to drinks.

The menus we've planned this season represent the very best creations from our chef, beginning with passed appetizers as the guests arrive to delectable desserts to finish off the meal. We have also included suggestions for a unique dinner party. The possibilities are limitless.

Please call today and we will help you every step of the way. This holiday season, whether you are planning an intimate seated dinner for 8 or an elaborate cocktail reception for 300 Blue Pot Catering has it covered.

Appetizers

PLATTERS SERVE 20-25 APPETIZER PORTIONS
SERVED ON DISPLAY STYLE BASKET TRAYS

Holiday Spiced Cedar Plank Smoked Salmon Display with Whipped Cream Cheese and
Capers, Hard Boiled Egg,
Red Onion & Italian Parsley with Toasts \$125

Pesto Crusted Beef Tenderloin
served with Warm Rosemary Demi and Spicy Horseradish Sauce
with Assorted Brioche Rolls \$145

Country Ham with Grilled Pineapple and Cheddar Biscuits
Served with Flavored Honey and Holiday Jams \$135

Roast Duck Breast with Apple Fennel Slaw served with Trio of Demi Sauces
including Peppercorn, Raspberry and Orange \$120

Gourmet Cheese Display with Holiday Pear Chutney and Fire Roasted Nuts
with Assorted Crackers & Flatbreads \$119

Brie Wheel Baked in Puff Pastry Dough
with Brown Sugar and Almonds. Served with Toasts and Grapes \$69

Charcutiere Display with Seasonal Pate,
and Smoked Sausages with Traditional Garnishes \$100

Shrimp Cocktail
Cocktail Sauce \$125

Satay Display
Grilled Satays of Chicken, Steak & Shrimp served from a bed of
Glass Noodles with Sweet & Spicy Chili Sauce & Peanut Sauce \$85

Appetizers Cont:

Tuscan Antipasto Display with Prosciutto and Aged Salami, Marinated Mushrooms and Olives, Confit Tomato and Artichoke Tapenade, Herbed Goat Cheese and Parmesan Baguette Crisps \$135

Sliced Barbecue Pork Loin with Wild Berry Pancakes and Hoison Sauce \$135

Trio Brushetta Display with Crostinis served with Tomato, Basil and fresh Mozzarella, Grilled Portobello and Roasted Red Pepper, Shrimp and Artichoke Tapenade \$79

Middle Eastern Dip Bar with Hummus, Tatziki and Muhammara, served with Grilled Pitas, Olives and Vegetable Crudités \$89

Fresh Crudite Served with Creamy Spinach Pesto Dip \$45

Quesadilla Plater

Grilled Chicken & Roasted Pepper (or) Steak, Cilantro & Carmelized Onions (or) Black Bean & Corn (vegetarian) all served with Pico de Gallo & Sour Cream \$85

Mexican Dipping Plater

Sampling of dips to include Red Bean & Chipotle, Spicy Tomatillo, Mango & Black Bean, Salsa Fresca and Guacamole served with Corn Tortilla Chips \$50

Fruit Kabobs with Liquid Cheesecake Dip \$25

Lunch

Sage Roasted Turkey Breast

Thyme Gravy, Buttermilk Mashed Potatoes, Green Beans and Julienned Carrots,
Jalapeno Cranberry Chutney

\$10.75 per person

Herb Roasted Pork Loin

Cider Ham Hock Broth, Sautéed Apples, Sweet Potato Puree, Vegetable Medley

\$10.25 per person

Rosemary Roasted Chicken with Orange Glaze

Assortment of Chicken Breast, Legs and Thighs, Sausage Pecan Stuffing, Seasonal Vegetables

\$10.50 per person

Winter Spice dusted Beef

Grilled Beef Petite Tender, Mashed Potatoes and
Roasted Root Vegetables

\$12.00 per person

Side Substitutions can be made with other menu options

Dessert

Pumpkin Cheesecake Squares \$2.75

Granny Smith Apple Crumb Bar with caramel- \$2.75

Assortment of Cookies \$1.25

Marble Cream Cheese Brownies- \$2.25 per person

Additions

Seasonal Side Salad \$2.50 per person

Roll and Butter \$0.50 per person

Dinner Party

HORS D'OEUVRES PASSED OR DISPLAYED AS YOUR GUESTS ARRIVE

Diver Scallops wrapped in Smoked Bacon
with Wild Flower Honey and Fresh Parsley

Grilled Baby Lamb Chop with Rosemary Sauce
and Mint Salad

Seared Duck Breast atop Blackberry Pancake with
Hoisin Glaze

STARTER & SALADS

Double Stacked Mini Burger with Caramelized Onions
and Pennsylvania Cheddar & Spicy Mustard

Individual Caesar Salad with Romaine Hearts,
Pancetta Bacon, Parmesan Crisp & House Caesar
Dressing

Creole Blackened Crab Cake with Mustard Grain Sauce,
topped with Cilantro Pepper Salad

Brie Wheel Baked in Puff Pastry Dough
with Brown Sugar and Almonds. Served with Toasts
and Grapes

Bibb Lettuces with Seasonal Fruit, Blue Cheese
and Honey Roasted Pecans

SOUPS

Butternut Squash and Roasted Pepper Bisque

Spiced Pumpkin

Wild Mushroom

Potato & Leek

MAIN COURSE

Beef Tenderloin with Wild Mushrooms Sauce

Pork Medallions Breaded with Blackberry Demi Glace

Winter Spice Roasted Chicken with Natural Jus

Pumpkin Seed Pesto Drizzled White Fish

Black Pepper Dusted Shrimp with Carrot ginger Puree

SIDES

French Douphinoise Potato

Roasted Butternut Squash and Sage

Roasted Parsnip Potato Puree

Vegetable Ratatouille

Orange Glazed Baby Carrots

DESSERTS

Pumpkin Panna Cotta

Wild Berry Crème Brulee

Chocolate Pots De Crème

Spiced Apple Cobbler

PLEASE CALL FOR PRICING & OPTIONS.

MOST MENUS WILL REQUIRE ONSITE STAFF.

DETAILS

ORDERING

We ask that all orders be placed as far in advance as possible. Please always allow at least 48 hours notice for your catering orders. For last minute orders, please call for availability. Weekend and night deliveries are available with advanced notice. Menus are priced per person with a minimum order of 12 people.

DELIVERY

Blue Pot Catering delivers across the metropolitan Kansas City area. Please allow a minimum 30 minute time window for delivery when you place your order. A delivery charge is added to each order based on distance from our kitchens. All orders that include equipment pickups will be charged an additional fee.

PAYMENTS

We gladly accept all major credit cards, cash or check for payment. Full payment is due prior to delivery. Some orders may require a 50% deposit. Corporate accounts are available upon completion of an account application. Please ask your caterer for more information or clarification.

CANCELLATION POLICY

Our food is made fresh from scratch and created just for you; because of this, the following policy is in effect. All cancellations must be received in writing or via email 48 hours prior to delivery. All orders cancelled with less than 48 hours notice will be charged in full, this includes cancellations due to inclement weather. Full service events and receptions must be cancelled at least 96 hours in advance.

UTENSILS & EQUIPMENT

High quality disposable paper plates, utensils, serving pieces and paper napkins are included with your order. If you wish to have plastic plates for your order a fee of \$1.00 per person would be added to your bill. Hot menu items will require chafing dish. Chrome chafing dishes and disposable wire chafing dishes are available, please ask Blue Pot for further details and pricing. Delivery orders are presented on disposable basket style serving platters. Attractive ceramic platters are available at an additional charge.

FULL SERVICE EVENTS.

From menu and décor decisions to equipment and location scouting, our experienced staff works with you to customize your event. Our professional wait staff and bartenders are also available upon request for any event.