

# BLUE PLATE catering

Best of Madison • 2005 - 2017



Fresh \* Award Winning \* Local \* Full Service

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# Start Your Morning Off Right!

Minimum Order of 15

**Continental Breakfast.** . . . . . \$4.95

Assorted muffins and fresh baked morning pastries, rich Colombian coffee & decaf, cream and sugar.

**Deluxe Continental Breakfast.** . . . . . \$6.75

Assorted muffins and fresh baked morning pastries, sliced fresh fruit tray, rich Colombian coffee & decaf, cream and sugar.

**Flapjack Delight.** . . . . . \$9.50

3 hot cakes **OR** 2 pieces French toast served with butter, maple syrup, strawberry sauce and whipped cream with sausage **OR** bacon, cheesy hash brown casserole and coffee.

**All-American Breakfast** . . . . . \$10.50

Farm fresh scrambled eggs with hot sauce, choice of sausage **OR** bacon, cast iron skillet potatoes, sliced fruit tray, assorted pastries and coffee.

With sausage and Bacon. . . . . \$11.95

**Breakfast Quiche.** . . . . . \$10.50

Served with cast iron skillet potatoes, fruit tray and coffee. *Gluten-sensitive hash brown crust available.*

Choose one:

- Ham & Swiss
- Farmer's Vegetable
- Asparagus, goat cheese & sun-dried tomato
- Broccoli & cheddar

**Breakfast Burrito.** . . . . . \$8.95

Choice of: Bacon, egg & cheese **OR** sausage, egg & cheese **OR** egg & cheese rolled in a whole wheat tortilla with salsa & sour cream. Served with fruit salad and coffee.

## A La Carte

Minimum order of 15

Organic Fair Trade Coffee.....	\$17.00/gallon	2 Scrambled Eggs.....	\$2.25
Bottled Juice (10oz).....	\$1.75	Ham, Bacon <b>OR</b> Sausage (3 pieces).....	\$2.50
Pint Milk Bottles – Skim, 2% & Chocolate.....	\$1.75	Cheesy Hashbrown Casserole.....	\$2.95
Homemade muffins, pastries and jumbo cinnamon rolls. . . . .	\$18.95/dozen	Bagels & Cream Cheese.....	\$1.95
Assorted Granola Bars. . . . .	\$1.75	French Toast (2 pieces).....	\$3.85
Assorted. Yogurts. . . . .	\$1.75	Homemade Pancakes (3 cakes).....	\$3.85
Fruit, Yogurt & Granola Parfait.....	\$4.25	Quiche.....	\$5.95
		Skillet Potatoes.....	\$1.75

# Breakfast Action Stations

Minimum Order of 15 (unless otherwise noted)

**Build Your Own Yogurt Parfait** . . . . . \$7.75

Jump start your meeting with a healthy snack! Vanilla yogurt, granola, fresh berries, Muffins (portion of 1.25 per guest), fruit salad and coffee.

**Substitute** Greek Yogurt. . . . . \$8.75

**Classic Oatmeal Bar.** . . . . . \$6.95

Steel cut old-fashioned oatmeal with a variety of toppings including brown sugar, raisins, fresh sliced strawberries, and Wisconsin dairy cream. Served with coffee.

**Build Your Own Breakfast Sandwich.** . . . . . \$8.75

Scrambled eggs, sausage patty, sliced cheese, breakfast potatoes, sliced fruit tray and coffee.

Bagels **OR** English muffin

**Omelet Station.** . . . . . \$9.95 + chef attendant

Made-to-order omelets with choice of toppings: diced ham, crumbled bacon, ground sausage, tomato, shredded cheese, onion, bell peppers & mushrooms.

Served with breakfast potatoes, assorted pastries and coffee.

**Crepe Station.** . . . . . \$9.95 + chef attendant

Made-to-order crepes with choice of fillings: whipped mascarpone, strawberry sauce, cinnamon bananas foster, pecans and powdered sugar.

Served with breakfast potatoes and coffee.

*Minimum order of 25*

**Farm House Brunch (minimum 50 guests)** . . . . . \$14.95 per person

Sliced fresh fruit display, choice of salad, assorted pastries and muffins, and coffee.

Choose one from each of the following categories:

Category 1

Scrambled eggs with side of bacon, sausage **OR** ham  
Quiche (choose 2 varieties)

Category 2

Pancakes with maple syrup  
French toast with maple syrup & berry sauce

Category 3

Skillet Potatoes  
Cheesy hash brown casserole

*Brunch Additions: please inquire about pricing*

Chef-carved Prime Rib ~ Market Price

Country Fried Steak ~ \$5.95 per person

Bloody Mary Bar ~ see bar menu

Mimosas Bar ~ see bar menu

# “Build Your Own Buffet” – for lunch or dinner!

Minimum Order of 15

*Please inquire about special pricing for build your own buffets for groups over 150!*

## *Madison Deli Board*

- Buffet Sandwich Board. . . . . \$9.95  
Without Sides. . . . . \$6.75

Choice of Three: smoked turkey, honey-glazed ham, lean roast beef, tuna salad, egg salad, hummus

Choice of Three: ciabatta rolls, sliced wheat, sliced white, sliced rye, focaccia bread, wraps

Served with assorted cheeses, sliced tomato, lettuce, mayonnaise, mustard, potato chips, garden vegetable pasta salad and a pickle spear.

## *Blue Plate Soup and Chef Salad*

- Lite Buffet (8oz Cup). . . . . \$9.50

- Hearty Buffet (12oz Bowl). . . . . \$11.50

Tossed romaine, mixed greens and spinach, shredded carrot, cubed turkey and ham, shredded cheese, croutons, tomato, broccoli, cauliflower, cucumber, black olives and assorted dressings. Served with rolls, butter and our made-from-scratch soup du jour.

## *Taste of Italy*

- Lite Buffet (2 toppings & 2 sauces) . . . . . \$9.50

- Hearty Buffet (3 toppings & 3 sauces) . . . . . \$13.50

Choice of Two: penne, cavatappi, farfalle, cheese tortellini

Toppings: Italian sausage, Italian seasoned diced chicken, meatballs, sautéed vegetables

Sauces: marinara, alfredo, light pesto cream, lemon cream sauce

Served with classic Caesar salad, Caesar & balsamic dressings, parmesan cheese, red pepper flakes and garlic bread sticks.

## *Mexican Fiesta Bar*

- Lite Buffet (2 taco's per person). . . . . \$9.50

- Hearty Buffet (3 taco's per person). . . . . \$13.50

Choice of Two: seasoned ground beef, shredded chicken with bell pepper strips, sliced marinated beef, carnitas, sautéed onions and peppers

Choice of Two: refried pinto beans, Santa Fe rice, black beans, poblano mashed potatoes

Served with soft flour and crispy corn tortilla shells, lettuce, tomato, onion, shredded cheese, black olives, sour cream, tortilla chips and mild salsa.

**Add:** guacamole for \$0.75 per person

**Add:** salsa bar (hot & verde) for \$1.25 per person

## *Loaded Baked Potato Bar*

- Lite Buffet (1 per person) . . . . . \$9.50

- Hearty Buffet (1.5 person) . . . . . \$13.50

Baked Idaho potato with sides of warm diced chicken, bacon, steamed broccoli, sour cream, green onions, warm cheddar alfredo sauce, rolls and butter.

Choose One: 8oz. cup of hearty meat chili, tossed salad with dressing, mac & cheese.

## *Orient Express*

- Lite Buffet (choose 1). . . . . \$9.50

- Hearty Buffet (choose 2) . . . . . \$13.50

Choose One: sweet & sour chicken, garlic teriyaki pork, Mongolian beef & broccoli

Served with veggie fried rice **OR** brown rice, pork egg rolls **OR** vegetarian egg rolls, Thai sesame noodle salad, soy sauce and sweet & sour sauce.

*Garden Party*. . . . . \$9.50

Pesto chicken salad, egg salad, and curried turkey salad accompanied by mini croissants and assorted cocktail rolls.  
Served with heirloom tomato & marinated cucumber salad, cheese tray and sliced fresh fruit display.

*Let's "Wrap it Up"*

Lite Buffet (1/2 Wrap). . . . . \$8.75

Hearty Buffet (Full Wrap). . . . . \$10.75

Choice of Two: chicken Caesar, buffalo chicken, turkey club, Italian, grilled veggie with hummus wraps  
Served with potato chips, pasta salad and a pickle spear.

*Ultimate Burger Bar*

Lite Buffet (1 per person) . . . . . \$9.95

Hearty Buffet (1.5 per person). . . . . \$12.50

1/3 pound char-grilled beef or veggie burgers with sides of lettuce, tomato, onions, cheddar, Swiss & blue cheeses,  
ketchup, mustard, mayo, sautéed mushrooms, sliced bacon and jalapeños.  
Choose one: potato salad, kettle chips, mac & cheese  
Served with watermelon wedges and pickle spears.

*New Orleans Bar*

Lite Buffet. . . . . \$9.95

Hearty Buffet. . . . . \$13.50

Chicken, shrimp and andouille sausage jambalaya served with blackened redfish, Cajun red beans, corn bread  
muffins and honey butter.

*Hot Sandwich Buffet*

Lite Buffet (1 per person, choose 1). . . . . \$9.75

Hearty Buffet (1.5 per person, choose 2). . . . . \$13.50

Hot Italian roast beef with peppers & onions, sliced provolone with horseradish cream on a hoagie.  
Pulled Pork on ciabatta with bbq sauce.  
Bourbon shredded chicken on ciabatta.  
Cod on Hoagie with tarter sauce and lemon.  
Choose one: potato salad, mac n cheese, coleslaw, potato chips with onion dip

**Gourmet Salads**

Minimum Order of 15

*Chilled Raspberry Chicken Salad*. . . . . \$9.50

Char-grilled raspberry marinated chicken breast presented on a bed of fresh spinach and romaine lettuce, garnished  
with fresh strawberries, mandarin oranges, toasted almonds and raspberry vinaigrette. Served with rolls and butter.

*Chicken Caesar Salad*. . . . . \$9.50

Char-grilled strips of chicken, chilled and nestled atop a crisp bed of romaine lettuce. Savory Caesar dressing on the  
side and topped with shredded parmesan cheese and croutons. Served with rolls and butter.

*Sriracha Chicken Chop Salad*. . . . . \$9.50

Lime & sriracha marinated chicken breast, char-grilled and chopped with mixed greens, pineapple, grape tomatoes,  
avocado and red onion. Served with lime vinaigrette, rolls and butter.

*Southwest Chicken Salad*. . . . . \$9.50

Crispy chicken strips, romaine lettuce, black bean salsa, tortilla strips & chipotle dressing.

## Boxed Lunches

Minimum Order of 15 (unless otherwise noted)

*Sandwich on a Ciabatta Roll\*, Chips and a Cookie.* . . . . . \$7.95

Turkey & provolone, ham & swiss, roast beef & cheddar, Italian or hummus & veggie.  
All served with leaf lettuce, tomato, mayonnaise & mustard packets, chips and a gourmet cookie.

**\*Substitute:** gluten-free bread for \$1.50 per serving

**Add:** pasta salad and/or fruit cup for \$1.00 each

*Boxed Salads – Served Chilled.* . . . . . \$10.95

Each salad is served with a fresh baked roll, butter and a gourmet cookie. In a clear container, a boxed salad is a step above a cold sandwich but still functional for working lunches!

Choose your selection (*Minimum of 15 per selection*):

- Raspberry Chicken Salad**
- Sriracha Chicken Chop Salad**
- Tortellini & Chicken with Pesto Salad**
- Chicken Caesar Salad**

## Soups & Chili

Minimum Order of 15

*Blue Plate's Famous Homemade Soups.* . . . . . \$2.75 per cup

Your choice of a cream or clear broth soup du jour, served with crackers.

Our famous soups include:

Tomato bisque, chicken noodle, beef barley, cheesy broccoli, WI beer cheese, minestrone, loaded baked potato, butternut squash bisque, chicken tortilla and many more!

*Hearty Homemade Chili.* . . . . . \$4.25 per cup

*Cup (8 oz no sides) or bowl (12 oz)* . . . . . \$5.75 per bowl

Your choice: meat **OR** vegetarian.

Served with cheddar cheese, sour cream, onions and crackers.

## Beverages

### Individual Beverages

- Soda. . . . . \$1.25
- Flavored Mineral Water. . . . . \$1.25
- Bottled Non-Carbonated Water. . . . . \$1.25
- Bottled Juices (10oz). . . . . \$1.75
- Pint Milk Bottles. . . . . \$1.75
- Skim, 2% & Chocolate
- Assorted Tea Packets with Hot Water. . \$1.75

### By the Gallon (20-24 Servings per Gallon)

- Fruit Juice. . . . . \$21.00
- Cranberry, Orange & Apple
- Iced Tea, Fruit Punch & Lemonade. . \$17.00
- Organic Fair Trade Coffee. . . . . \$17.00
- Hot Chocolate. . . . . \$17.00
- Cranberry Spritzer. . . . . \$21.00

## Sides

Prices per serving

- |                                          |                                                |
|------------------------------------------|------------------------------------------------|
| Homemade Coleslaw. . . . . \$1.75        | Tortilla Chips & Salsa. . . . . \$1.50         |
| Traditional Potato Salad. . . . . \$1.75 | Individual Bags of Asst. Chips. . . . . \$1.50 |
| Potato Chips & Onion Dip. . . . . \$1.50 | Whole Fruit. . . . . \$1.50                    |
| Cheex Mix. . . . . \$1.50                | Mixed Nuts. . . . . \$12.25 per pound          |

# Salads

Minimum Order of 15

<i>Garden Tossed Salad</i> . . . . .	\$2.75
Romaine, mixed greens and spinach, shredded carrots, tomatoes and cucumbers. Served with assorted dressings.	
<i>Spinach Salad</i> . . . . .	\$3.95
Fresh spinach, hardboiled egg, black olives, tomatoes and sunflower seeds. Served with warm bacon dressing.	
<i>Classic Caesar Salad</i> . . . . .	\$3.75
Romaine lettuce, black olives, tomatoes, croutons and freshly shredded parmesan cheese. Served with classic Caesar dressing.	
<i>Beet Salad</i> . . . . .	\$3.95
Sliced red beets on a bed of field greens with goat cheese rolled in toasted hazelnuts. Served with light champagne vinaigrette.	
<i>Blueberry Pear Mesculun</i> . . . . .	\$3.95
Mesculun greens, wine poached pears, blueberries, pecans and gorgonzola. Served with balsamic vinaigrette.	
<i>Fall Orchard Salad</i> . . . . .	\$3.95
Crisp apple slices with crumbled blue cheese and candied walnuts. Served with a creamy balsamic dressing.	
<i>Zesty Citrus Salad</i> . . . . .	\$3.95
Blend of baby greens with candied walnuts, orange segments and red onion. Served with a light citrus vinaigrette.	
<i>Kale Brussel Sprout Slaw</i> . . . . .	\$2.75
Red onion, cabbage and craisins. Served with a Dijon honey mustard dressing.	
<i>Asian Slaw</i> . . . . .	\$2.50
Cabbage, shredded carrots and sesame seeds tossed in a tangy sesame soy ginger dressing.	
<i>Tropical Quinoa Salad</i> . . . . .	\$3.95
A sweet salad with quinoa, pineapple, shredded coconut and mango. Served with a light citrus vinaigrette.	
<i>Tabbouleh Salad</i> . . . . .	\$2.75
Parsley, mint, red onion, olive oil, lemon, cucumber and tomato.	
<i>Garden Vegetable Pasta Salad</i> . . . . .	\$2.50
Your choice of creamy or vinaigrette dressing.	
<i>Penne Pesto Salad</i> . . . . .	\$2.95
Penne pasta tossed with pesto, roasted peppers, feta, artichokes and mushrooms.	
<i>Antipasto Salad</i> . . . . .	\$3.95
Farfalle, salami, cheese, tomatoes, roasted red peppers, black olives, red onion and basil. Served with balsamic vinaigrette.	
<i>Fresh Fruit Salad</i> . . . . .	\$3.25
Pineapple, honeydew, cantaloupe, grapes, strawberries and watermelon.	

# Entrees

◆ = House Specialty

Served buffet, plated or family style.

All entrees have a minimum order of 15 per entrée and are served with assorted rolls and butter unless otherwise noted.

**Lite Entrees:** 5oz portion served with the listed accompanying side.

**Full Entrees:** 7-8oz portion served with listed accompanying side, hot vegetable and garden tossed salad with assorted dressings.

## For Groups over 50 Guests ~ Multiple-Trip Large Group Buffet ..... \$19.95

Choose any two entrees to be served with a garden tossed salad and assorted dressings, choice of starch, choice of seasonal fresh vegetable, fresh baked rolls with butter and coffee.

Add a 3<sup>rd</sup> side for \$1.00 per person

**For Airline Chicken, Braised Short Ribs, Beef Steak Monterey, Blackened Red Snapper, Stuffed Rainbow Trout or Apple Wood Salmon. .... add \$2.00**

**For Roast Beef Tenderloin, Filet Mignon, Rib-eye, Jumbo Shrimp Skewers and New Orleans Crab Cake. .... add \$5.00**

**Go Local! – Inquire for pricing**

## Poultry – Stuffed Chicken Breast

*Lite Entrée.* ..... \$9.25

*Full Entrée.* ..... \$16.95

### *Chicken of the Gods*

Black mission fig and blue cheese stuffed boneless chicken breast with Wisconsin blue cheese cream sauce. Served with wild rice pilaf.

### ◆ *Spinach Chicken Roulade*

Chicken breast stuffed with spinach, mozzarella and roasted red peppers. Topped with a light champagne cream sauce. Served with roasted red skin potatoes.

### ◆ *Prosciutto Chicken*

Prosciutto with smoked mozzarella, caramelized garlic and fresh spinach wrapped in a tender chicken breast with garlic cream sauce. Served with garlic mashed potatoes.

### *Chicken Marsala*

Stuffed with savory herb dressing and topped with a mushroom marsala sauce. Served with wild rice pilaf.

### *Greek Chicken Breast*

Stuffed with goat cheese, fresh rosemary, roasted garlic and shallots and covered in a lemon, artichoke, sun-dried tomato & caper sauce. Served with roasted red skin potatoes.

### *Portabella Chicken*

Portabella mushroom, sun dried tomato, basil and ricotta stuffed chicken breast with basil cream sauce. Served with roasted red skin potatoes.

### *Chicken Piccata*

Spinach, artichoke, mozzarella and sun dried tomato stuffed chicken breast in a lemon piccata sauce. Served with Portabella wild rice pilaf.



## Poultry - Continued

	Lite Entrée	Full Entrée
<p><i>Tortellini and Chicken with Pesto Cream.</i> . . . . . \$9.25      \$16.95</p> <p>Cheese tortellini and tender shredded chicken tossed in olive oil, feta cheese, fresh basil and garlic. Served with garlic breadsticks.</p>		
<p><i>Margarita Chicken.</i> . . . . . \$9.50      \$17.50</p> <p>Boneless skinless chicken breast marinated in cilantro, lime, tequila and creole seasoning and char-grilled. Served with green rice and house made mango-lime salsa.</p>		
<p><i>Brandied Chicken Breast.</i> . . . . . \$9.25      \$16.95</p> <p>A blend of chutney, brandy, butter and fresh herbs flavor this tender sautéed chicken breast. Served with wild rice pilaf.</p>		
<p><i>Marinated Chicken Bruschetta.</i> . . . . . \$9.95      \$16.95</p> <p>Walnut pesto marinated chicken breast topped with tri-color tomato basil concasse. Served with Portabella wild rice pilaf.</p>		
<p>◆ <i>Roast Tom Turkey.</i> . . . . . \$9.50      \$16.50</p> <p>Roasted turkey served with mashed potatoes, cornbread stuffing and gravy.</p>		
<p><i>Chicken Dijonaise.</i> . . . . . \$8.50      \$15.95</p> <p>Lightly sautéed chicken breast baked in a Dijon cream sauce. Served with wild rice pilaf.</p>		
<p><i>Seasoned Slow Roasted Chicken.</i> . . . . . \$8.25      \$15.95</p> <p>Quartered and prepared with your choice of light herb seasoning <b>OR</b> tangy BBQ sauce. Served with cheesy au gratin potatoes.</p>		
<p><i>Chicken Pot Pie.</i> . . . . . \$9.25      \$15.95</p> <p>Tender chunks of chicken with a medley of vegetables and potatoes in a rich gravy, spooned over a puff pastry shell. Served with cinnamon sliced apples.</p>		
<p><i>Apricot Airline Chicken.</i> . . . . . \$18.95</p> <p>Pan seared and roasted chicken breast with apricot basil glaze. Served with wild rice pilaf.</p>		
<p><i>Bacon Wrapped Airline Chicken.</i> . . . . . \$18.95</p> <p>Bacon-wrapped airline chicken with maple glaze. Served with fingerling potatoes.</p>		

# Beef

**Go Local! – Inquire for pricing**

	Lite Entrée	Full Entrée
<p><i>Infused Roast</i> . . . . . \$9.75 \$16.50</p> <p>A choice pot roast is seared and infused with onions and garlic and slowly baked. Served with roasted red skin potatoes.</p>		
<p>◆ <i>Roast Beef Tenderloin</i> . . . . . \$13.50 \$23.95</p> <p>Char-broiled tenderloin roasted to perfection, sliced and topped with choice of sauce: mushroom madeira, horseradish cream <b>OR</b> Oscar style. Served with boursin mashed potatoes. <b>Oscar Style:</b> Asparagus, crab &amp; béarnaise sauce added for \$3.50 per person (plated, sit-down option only)</p>		
<p><i>Classic Beef Stroganoff</i> . . . . . \$9.50 \$15.95</p> <p>Tender beef tips sautéed with mushrooms and onions and simmered in a rich sour cream and burgundy sauce. Served over egg noodles.</p>		
<p><i>Slow Cooked Roast Beef Dinner</i> . . . . . \$9.75 \$17.50</p> <p>Sliced and served with rich house-made gravy and garlic mashed potatoes.</p>		
<p>◆ <i>Chef Carved Prime Rib</i> . . . . . <i>Market Price</i></p> <p>Center cut prime rib au jus served with a baked potato, sour cream &amp; horseradish cream sauce. <b>10-11oz Full Entrée portion only</b></p>		
<p><i>Diner Style Meatloaf</i> . . . . . \$8.75 \$15.50</p> <p>Served with mashed potatoes and gravy.</p>		
<p><i>Pepper Crusted Ribeye</i> . . . . . \$14.95 \$25.95</p> <p>Seared ribeye steak topped with delicate blue cheese peppercorn sauce with garlic mashed potatoes.</p>		
<p><i>Churrasco Flank Steak</i> . . . . . \$9.75 \$15.75</p> <p>Flank steak char-grilled and topped with cilantro chimichurri. Served with poblano mashed potatoes.</p>		
<p><i>Classic Corned Beef and Cabbage</i> . . . . . \$8.75 \$15.50</p> <p>An Irish tradition! Slow roasted brisket with mounds of red potatoes, cabbage and carrots with an Irish soda muffin and horseradish cream sauce.</p>		
<p><i>Tenderloin and Grilled Shrimp (plated, sit-down only)</i> . . . . . \$25.95</p> <p>Grilled shrimp skewer (3 pcs.) marinated in mango coulis and 5oz seared beef tenderloin. Presented with oven roasted fingerling potatoes. <b>5oz Full Entrée portion only</b></p>		
<p><i>Braised Short Ribs</i> . . . . . \$12.75 \$20.95</p> <p>Beef short ribs braised in red wine, onions, garlic, mushrooms, tomatoes, carrots and celery and topped with portabella mushroom sauce. Served with horseradish mashed potatoes.</p>		
<p><i>Beef Steak Monterey</i> . . . . . \$12.25 \$20.95</p> <p>Italian marinated beef with sauteed onions and peppers. Served atop oven roasted potatoes.</p>		
<p>◆ <i>Scotch Tenders au Poivre</i> . . . . . \$12.25 \$20.95</p> <p>Grilled beef medallions with green peppercorn brandy sauce. Paired with roasted red skin potatoes.</p>		
<p><i>Filet Mignon</i> . . . . . \$20.95 \$27.95</p> <p>Tender filet char-grilled and bacon-wrapped with sauteed mushrooms. Served with a baked potato, sour cream and chives.</p>		

# Pork

	Lite Entrée	Full Entrée
<p>◆ <i>Cherry Maple Pork Loin</i>. . . . .</p> <p>Tender medallions of pork topped with Door County cherry and maple syrup sauce. Served with a side of wild rice pilaf.</p>	\$8.95	\$16.50
<p><i>Savory Pork Loin</i>. . . . .</p> <p>Whole grain mustard with cognac cream sauce to compliment. Served with garlic mashed potatoes.</p>	\$8.95	\$16.50
<p>◆ <i>Italian Sausage Lasagna</i>. . . . .</p> <p>Layers of pasta, Italian sausage, cheese blend and marinara sauce. Served with a breadstick (as chef's bread basket), garden tossed salad and assorted dressings.</p>	\$8.95	\$15.50
<p><i>Spiced &amp; Stuffed Pork</i>. . . . .</p> <p>A spicy Jack Daniels sauce atop tender pork loin stuffed with fresh spinach and mushroom. Served with horseradish mashed potatoes.</p>	\$9.50	\$16.50
<p><i>Smoked Pit Ham</i>. . . . .</p> <p>Naturally sweetened, served sliced with pineapple chutney, whipped sweet potatoes and corn muffins (as chef's bread basket).</p>	\$8.95	\$16.50
<p>◆ <i>Peach BBQ Pork</i>. . . . .</p> <p>Seared pork chop slow cooked in a sweet southern bbq sauce. Served with roasted corn cheddar mashed potatoes.</p>	\$9.50	\$16.50
<p><i>Parmesan Crusted Pork</i>. . . . .</p> <p>Whole loin roasted with parmesan and herb crust, sliced into juicy medallions and topped with fig arugula puree. Served with oven roasted fingerling potatoes.</p>	\$9.50	\$16.50
<p><i>Apple Stuffed Pork Loin</i>. . . . .</p> <p>Apple cranberry chutney stuffed pork loin, roasted to perfection and topped with amaretto cranberry sauce. Served with roasted red skin potatoes.</p>	\$8.95	\$16.50
<p><i>Baby Back Ribs</i>. . . . .</p> <p>BBQ baby back ribs slow cooked to perfection with herbed potato salad.</p>	<p><i>1/3 rack (lite) ~</i> \$8.95 <i>1/2 rack (full) ~</i> \$16.50</p>	

## Seafood

	Lite Entrée	Full Entrée
<p>◆ <i>Apple Wood Salmon</i> . . . . . \$12.95 \$20.95                      Pan seared in herb olive oil paired with delicate lemon caper cream sauce and wild rice pilaf.</p>		
<p><i>New Orleans Crab Cake</i> . . . . . \$19.95 (one) \$25.95 (two)                      Lump crab meat mixed with peppers and onions formed in large delicious cakes and paired with a Cajun remoulade and lemon wedge. Served with arugula salad tossed in a citrus vinaigrette.</p>		
<p><i>Stuffed Rainbow Trout</i> . . . . . \$13.50 \$19.95                      Boneless fillet stuffed with crab, shrimp and sauteed vegetables topped with shitaki mushroom cream sauce and served with wild rice pilaf.</p>		
<p><i>Sautéed Sustainable Fresh Catch</i> . . . . . Market Price                      Please inquire about availability and preparation.                      Firm guarantee needed 72 hours in advance</p>		
<p>◆ <i>Blackened Red Snapper</i> . . . . . \$15.95 \$25.95                      As mild or hot as you want it to be! Fresh fish broiled with our homemade Cajun spice blend and topped with tropical fruit salsa over a bed of wild rice pilaf.</p>		
<p><i>Jumbo Shrimp Skewers</i> . . . . . \$25.95                      Served in tangy ginger sesame soy glaze with red and green bell peppers, red onion and fresh pineapple.                      Served over a bed of wild rice pilaf.  <b>2-Skewer Full Entrée portion only</b></p>		
<p><i>Baked Cod</i> . . . . . \$9.50 \$16.95                      A Wisconsin tradition of herb butter baked cod with tartar sauce and steamed potatoes.</p>		
<p><i>Swordfish</i> . . . . . \$20.95                      Sweet chili glazed grilled swordfish with mango salsa and served with wasabi mashed potatoes.  <b>Full Entrée portion only</b></p>		
<p><i>Pesto Seared Mahi</i> . . . . . \$14.95 \$20.95                      Pesto marinated Mahi-mahi seared, topped with tomato basil white wine sauce and served with wild rice pilaf.</p>		

## Kids

<p><i>Kids Meal</i> . . . . . \$8.95                      Chicken tenders, mac n cheese, grapes, ranch and ketchup.</p>		
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# Vegetarian

	Lite Entrée	Full Entrée
<p><i>Cheese Ravioli</i>. . . . . \$10.95      \$16.95</p> <p>Cheese ravioli served with sautéed spinach and grape tomatoes covered in a whiskey sage cream sauce and fresh parmesan cheese.</p>		
<p>◆ <i>Pasta Provençal (vegan available)</i>. . . . . \$8.50      \$13.95</p> <p>A wonderful sauce rich with flavors including tomatoes, capers, garlic, onions, Portabella mushrooms, black olives, zucchini, yellow squash, basil and extra virgin olive oil served over penne pasta and garnished with fresh parmesan cheese.</p>		
<p><i>Garden Tofu Stir Fry</i>. . . . . \$8.50      \$13.95</p> <p>Seared tofu with broccoli, bell peppers, onion, carrots, shitaki mushrooms and snap peas sauteed in a homemade stir fry sauce. Served over white rice with soy sauce.</p>		
<p><i>Stuffed Bell Peppers (vegan available)</i>. . . . . \$8.95      \$13.50</p> <p>Red and green peppers stuffed with wild rice and veggie sautee and topped with a hearty roasted garlic marinara.</p>		
<p><i>Stuffed Acorn Squash</i>. . . . . \$8.95      \$13.95</p> <p>Acorn squash hollowed out and stuffed with ancient grains quinoa salad and topped with red pepper cream sauce. Served with garden vegetables brushed in olive oil.</p>		
<p>◆ <i>Vegetarian Lasagna</i>. . . . . \$8.95      \$14.95</p> <p>Layers of pasta, fresh sauteed spinach, mushrooms, zucchini, yellow summer squash, peppers and onions combined with a blend of cheeses and marinara sauce. Served with breadstick (as chef's bread basket) and garden tossed salad with assorted dressings.</p>		
<p><i>Enchilada Sunrise</i> . . . . . \$8.95      \$13.95</p> <p>Portabella cap stuffed with a black bean corn salsa, refried beans topped with pepper jack cheese sauce. Served with Mexican rice.</p>		
<p><i>Eggplant Rollatini</i>. . . . . \$8.95      \$13.95</p> <p>Thinly sliced eggplant stuffed with ricotta, mozzarella, parmesan and basil. Baked with garlic marinara and mozzarella and served over penne.</p>		

## Hot Vegetable Sides

*\$1.75 per person each – a la carte*

- Herb Roasted Brussel Sprouts w/ Balsamic Glaze
- Zucchini, Yellow Squash, Bell Peppers, Carrots and Red Onion sautéed in Herb Oil
- Honey Glazed Carrots
- Sautéed Green Beans
- Green Bean Almandine
- Roasted Broccolini with lemon and garlic – **additional \$1.00**
- Asparagus Spears w/ Lemon, Oil, Salt & Pepper (in season only) – **additional \$2.25**

## Starch Sides

*\$1.75 per person each – a la carte*

- Garlic Mashed Potatoes
- Roasted Redskin Potatoes
- Fingerling Potatoes
- Wild Rice Pilaf
- Poblano Mashed Potatoes
- Cornbread Stuffing
- Parsley Buttered Potatoes
- Whipped Sweet Potatoes
- Mexican Rice
- Boursin Mashed Potatoes

## Hors D'oeuvres – To Be Served Hot

Prices are by the dozen unless otherwise noted. Minimum order of three dozen or 15 people for each selection.

◆ **Mini Twice Baked Potatoes** ..... \$18.95  
Red skin potato stuffed with blue cheese, scallions and bacon

**Spinach and Artichoke Gratin** ..... \$2.75 per person  
Served with pita triangles (veg)

**Spare Ribs** ..... \$26.95  
Tokyo Style: 5 spice rub, peanuts and scallion **OR**  
Kansas City BBQ

**Chicken Tenders** ..... \$18.50  
Served with Ranch

**Caribbean Jerk Chicken Skewer** ..... \$19.95  
w/ pineapple jerk sauce. Garnished with red bell pepper.

**Risotto Puff (veg)** ..... \$16.95  
Mushroom and truffle oil

**Bacon, Bacon, Bacon!**  
with **Waterchestnuts** ..... \$21.95  
with **Scallops** ..... \$26.95  
with ◆ **Date & Chorizo** ..... \$23.95

**Thai Chicken Skewers** ..... \$19.95  
Served in a peanut sauce with green and red peppers

**Veggie Egg Rolls (veg)** ..... \$20.50  
Served with sweet and sour sauce

◆ **Lamb Lollipop** ..... \$44.95  
Rosemary and mint marinade topped with mint chimichurri

**Cajun Style BBQ Jumbo Shrimp** ..... \$27.95

**Quesadillas** ..... \$19.95  
Choose one: Chicken, Beef, Black Bean (veg),  
four cheese (veg)

**Artichoke Beignets (veg)** ..... \$21.95  
With red pepper and pesto

**Meatballs** ..... \$12.95  
Choose one: BBQ, Swedish style

**Dry Rub Buffalo Chicken Bites** ..... \$17.95  
Boneless wings dry rubbed with our homemade buffalo mix.  
Served with blue cheese & ranch dressings

**Seared Pork Kabobs** ..... \$19.95  
Marinated in sesame and teriyaki with green pepper and  
mushroom.

**Gyro Kabobs** ..... \$19.95  
Red onion, gyro meat, cherry tomato with tzatziki sauce.

**Honey Chipotle BBQ Shrimp Skewer** ..... \$29.95

**Dry-Aged Steak & Veggie Kabobs** ..... \$31.95  
Served with horseradish cream sauce

**Southern Style Crab Cakes** ..... \$25.95  
Served with chipotle mayonnaise

**Coconut Chicken Skewers** ..... \$18.50  
Served with plum sauce

**Bacon Cranberry Glazed Chicken Skewers** ..... \$24.95

**Assorted Mini Quiche** ..... \$23.50  
Includes Lorraine, spinach and mushroom

**Chicken Wings** ..... \$15.95  
Honey and almonds **OR** buffalo with celery and blue cheese  
dressing

**Stuffed Mushroom Caps** ..... \$15.95  
Choose One: baby spinach & cheese (veg), boursin & fresh  
chive (veg), Italian sausage, quinoa herb (veg)

**Vegetable Samosa (veg)** ..... \$23.50  
Onions, potatoes, peas, herbs & spices wrapped in chick pea  
pastry. Served with tzatziki sauce.

The following appetizers require staff on site:

**Raspberry Brie Purses (veg)** ..... \$24.50

**Lobster Risotto w/ Shrimp** ..... \$34.95  
Parmesan cup filled with lobster risotto topped with grilled  
shrimp.

**Spanakopita (veg)** ..... \$22.95  
Phyllo triangles stuffed with spinach and feta cheese (veg)

**Individual Beef Wellingtons** ..... \$29.95

# Hors D'oeuvres – To Be Served Cold

Prices are by the dozen unless otherwise noted. Minimum order of three dozen for each selection.

- Deviled Eggs** (veg). . . . . \$12.50
- Cucumber Finger Sandwiches** (veg). . . . . \$14.25  
Piped herb cream cheese & cucumber on cocktail rye
- Creamy WI Beer Cheese Spread** (veg). . . . . \$22.95  
Served with artisan breads and crackers
- Caprese Bites** (veg). . . . . \$19.95  
Cherry tomato, mozzarella, balsamic and basil.
- Jumbo Cocktail Shrimp**. . . . . \$27.95  
Steamed and served with cocktail sauce
- ◆ **Grilled Santa Fe Shrimp**. . . . . \$28.95  
Served with key lime mayonnaise
- Ahi Tuna Tartar**. . . . . \$14.95  
Served on a sesame wonton crisp
- Roasted Sweet Potato & Red Beet Kabob**. . . \$17.95  
Served with cilantro aioli (veg)
- Shots of Soup**. . . . . \$14.95  
Choose one: Gazpacho (veg), Tomato Bisque (veg), Butternut Squash (veg), Chicken Tortilla
- Sundried Tomato & Turkey Roulades**. . . . . \$16.50  
With herbed cream cheese and arugula
- Spinach Wrap**. . . . . \$17.95  
Roast beef, cheddar, mixed greens and a stilton spread
- Smoked Gouda & Walnut Chicken Wraps**. \$17.95  
With herbed cream cheese and arugula
- Toasted Garlic Crostini**. . . . . \$19.95  
Topped with fresh tri-color tomato basil concasse (veg)  
**Add:** Grilled, chilled beef tenderloin **OR**  
baby pesto shrimp. . . . . \$25.95
- Goat Cheese Crostini** (veg). . . . . \$21.95  
Topped with Olive tapenade with diced roasted red pepper
- Prosciutto Wrapped Melon**. . . . . \$11.95

- ◆ **Fresh Fruit Bruschetta** (veg). . . . . \$24.95  
Topped with mascarpone and honey spread
  - Cocktail Sandwiches**. . . . . \$22.95  
Ham, roast beef, and smoked turkey. Served with mayo and mustard.
  - Gourmet Cocktail Sandwiches**. . . . . \$26.95  
Choose two:
    - Turkey, brie & cranberry chutney on focaccia
    - Smoked salmon with wasabi cream cheese and cilantro on whole wheat bun
    - Chilled beef tenderloin with horseradish on baguette
    - Italian: salami, ham, banana peppers, provolone, olive oil & vinegar on focaccia
  - Canape Tartlettes**. . . . . \$22.95  
Fig & cranberry brie (veg)
  - Fresh Fruit Kabobs** (veg). . . . . \$20.95  
Served with yogurt dipping sauce
  - Prosciutto Wrapped Asparagus**. . . . . \$17.95  
Served with herbed aioli (seasonal)
  - Crab Claws**. . . . . Market Price  
Served with cocktail sauce
  - Fresh Spring Rolls** (veg). . . . . \$20.95  
Served with plum sauce
  - Vegetarian Sushi Rolls** (veg). . . . . \$20.50  
*Three day advance notice necessary*
  - Roasted Fig, Stilton & Walnut on Rye Toast Points** (veg). . . . . \$16.95
  - Pesto Tortellini Kabob** (veg). . . . . \$15.95  
Cheese tortellini, black olives and cherry tomatoes skewered with pesto marinade.
- Let us dazzle your guests with a tantalizing display of Hors d'oeuvres!*

# Chilled Platters

Prices are per person. Minimum Order of 15 (unless otherwise noted)

*Cheese, Fruit & Crudité's Tiered Table Display (veg)* . . . . . \$7.25

Impress your guests with a grand tiered table display of local cheeses, fresh sliced fruit and crudité's served with artisan breads, crackers, creamy herb dip and pesto hummus.

*Minimum of 50. Requires staff on site.*

*Hooks Aged Cheddar Board (veg)* . . . . . \$5.75

3-year yellow cheddar and 2-year white cheddar served with crackers and artesian bread.

**With:** 5 year cheddar. . . . . \$7.95

*Wisconsin Cheese Board (veg)* . . . . . \$3.25

Sliced & cubed cheeses with crackers.

**With:** Local sausages. . . . . \$4.50

*Specialty Cheese Display (veg)* . . . . . \$5.95

A selection of gourmet cheeses including smoked gouda, brie, dill havarti, muenster, and blue cheese. Served with crackers and flatbreads.

*Sliced Fresh Fruit Display (veg)* . . . . . \$3.75

Yielding to seasonal freshness, our platters include: pineapple, strawberries, honeydew, cantaloupe, grapes, and watermelon.

*Deluxe Antipasto Tray* . . . . . \$4.50

Genoa and cotto salamis, pepperoni, feta, provolone, marinated mushrooms and artichoke hearts, sweet and hot peppers, cherry tomatoes, and hummus. Served with crackers and pita.

*Fresh Vegetable Crudité's (veg)* . . . . . \$3.25

Celery, carrots, cauliflower, broccoli, sliced bell peppers, olives and squash. Served with creamy herb dip.

*Southwestern Sampler (veg)* . . . . . \$3.50

Bowls of chipotle guacamole, salsa, warm queso dip and spicy black bean dip. Served with corn tortilla chips.

*Charcuterie* . . . . . \$6.95

Sliced meats including Wild Boar soppressata, finiocchio, prosciutto and hot coppa with assorted olives and assorted hard cheeses. Beautifully displayed with flatbreads and a grilled veggie garnish.

*Minimum Order of 25.*

*Farmers' Market Feast (veg)* . . . . . \$4.95

A colorful and healthy presentation! Bowls of creamy spinach dip, tomato concasse and hummus with carrots, asparagus, broccoli, cauliflower, grape tomato, olives, cucumber, celery and bell peppers. Served with artisan breads and crackers.

*Spanish Nacho Platter (veg)* . . . . . \$3.25

Refried beans, cheese, black olives, jalapeños, sour cream, scallions, lettuce and tomatoes. Served with tortilla chips.

*Traditional OR Lox Style Smoked Salmon* . . . . . *Whole - \$160.00*

Presented on a bed of baby lettuce, garnished with cucumber and lemon slices, fresh fruit, capers, boiled egg, diced onion, creamy dill sauce and crackers.



# Action Stations

Prices are per person. Minimum Order of 15 (unless otherwise noted)

**Pasta Sauté Station** . . . . . *small plate \$5.95*

A spectacular presentation and a lot of fun for everyone!

*entrée plate \$13.50*

We can create any combination of the following items:

Choose two from each category:

**Pastas:** farfalle, penne, cheese tortellini, cavatappi

**Sauces:** rich marinara, alfredo, lite pesto cream

**Toppings:** Italian sausage, shrimp, diced chicken, vegetables, meatballs

Includes: breadstick, parmesan cheese, and red pepper flakes.

Entrée plate includes Caesar salad with dressing

*Prices vary depending on portion size and selections. Chef attendant required.*

## **Carving Station**

A fantastic way to increase the impact of your next party! Let us send you a chef to personally carve your favorite selection!

**Breast of Honey Roasted Turkey** ~ 60 Sandwiches each. . . . . \$170.00 each

**Whole Beef Tenderloins** ~ 30 Sandwiches each. . . . . \$170.00 each

**Smoked Pit Ham** ~ 60 Sandwiches each. . . . . \$170.00 each

**Roasted Pork Loin** ~ 65 Sandwiches each. . . . . \$170.00 each

**Inside Round of Beef** ~ 100 Sandwiches each. . . . . \$295.00 each

Included are our fresh baked cocktail rolls and a selection of condiments to suit your selection.

*Chef attendant required.*

**Chicken Wing Bar** . . . . . *\$6.95 per person*

Toss traditional wings in your favorite sauces!

Sauce choices include BBQ, Honey Mustard, Spicy Garlic, Chipotle, Buffalo & Honey Habanero.

Includes celery & carrots with ranch and blue cheese dressings.

*Price determined at 3-4 wings per person.*

**Potato Bar (veg w/o bacon)** . . . . . *\$3.75 per person*

Baked potato skins (2 pp) **OR** homemade mashed potatoes with all the fixings: warm cheddar sauce, steamed broccoli, bacon pieces, sour cream and green onion.

**Slider Bar** . . . . . *\$3.75 per person*

A fun way to offer your guests a variety of build-your-own sandwiches!

**Slider options:** beef patty, buffalo chicken, brat, baby Portabella, pulled pork

**Topping options:** garlic mayo, mustard, ketchup, BBQ, pickle slices, cheddar or Swiss cheese

*Price determined at 1.5 sliders per person. Minimum 25 people per selection.*

**Cheese Fondue** . . . . . *\$3.95 per person*

Cheddar with Spotted Cow and Swiss with Chardonnay

Savory dipping items include cubed artisan breads, carrot sticks, broccoli flowerets and cauliflower

**Mac n Cheese Bar** . . . . . *\$3.95 per person*

Build the perfect mac n cheese with our homemade mac n cheese complimented with your choice of toppings.

Choose one meat: ground taco beef, buffalo pulled chicken, bbq pulled pork, chili

Choose four additional toppings: caramelized onions, sautéed mushrooms, shredded prosciutto, crumbled bacon, steamed broccoli, salsa, jalapenos, blue cheese, shredded parmesan, breadcrumbs.

# Desserts

Minimum Order of 15 (unless otherwise noted)

*Cheesecake Bar* . . . . . \$4.95 per person

Homemade individual New York cheesecakes topped your way. Toppings include chocolate sauce, caramel sauce, crushed oreo, peanuts, berry sauce, whipped cream and cherries.

*Assorted Petit Fours* . . . . . \$26.95 per dozen

An exquisite variety of mini cheesecakes, glazed petit fours, mini cream puffs, cake pops, Macaroons, truffles, and chocolate covered strawberries.

*Seasonal Fruit Cobbler* . . . . . \$25.95 each

Apple, peach, strawberry/rhubarb (seasonal) or blueberry. Served warm with whipped cream.  
*Serves 12.*

*Bars and Brownies* . . . . . \$1.95 per person

A delightfully decadent, hard to resist assortment of mouth-watering sweets. Selections include those with chocolate, fruit, nuts and more!

*Gourmet Jumbo Cookies* . . . . . \$1.25 per person

Baked daily in our kitchen, our assorted cookies will please every "cookie connoisseur!"

*Farm Fresh Pies* . . . . . \$25.95 each

Pecan, cherry, key lime, coconut cream, chocolate cream, apple, bumbleberry, strawberry/rhubarb, pumpkin!  
*Serves 8.*

*Chocolate Fondue Bar* . . . . . \$4.95 per person

White and dark Ghirardelli chocolate with sweets for dipping including pineapple chunks, cantaloupe, fresh halved strawberries, cubed pound cake, pretzel rods and jumbo marshmallows.

**Add:** crispy smoked bacon slices for \$1.95 per person  
*Minimum of 25 servings*

*Popcorn Bar* . . . . . \$3.50 per person

The options are endless!

**Popcorn:** regular, cheddar, kettle korn

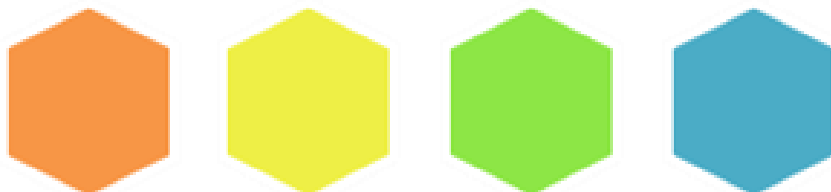
**Seasonings:** parmesan garlic, ranch, white cheddar, butter

**Mix-ins:** M&M's, pretzel twist, yogurt covered raisins

*Minimum of 25 servings*

*Gourmet Coffee or Hot Chocolate bar.* . . . . . \$3.50 per person

Regular, hazelnut cream, chocolate raspberry and decaf coffees. Served with fresh whipped cream, chocolate shavings, cinnamon sticks, sugar and sweet cream.



# Picnics

*Minimum of 15 orders*

Let us create a gourmet All-American picnic for you!

We will deliver items already grilled from our charcoal grill to your picnic site, ready for you and your guests to enjoy. Or let us bring the chef and grill to you!

<b>15-100 Guests</b> .....	<i>\$11.95 per person</i>
<b>101-200 Guests</b> .....	<i>\$10.95 per person</i>
<b>201-500 Guests</b> .....	<i>\$9.95 per person</i>
<b>Over 500 Guests</b> .....	<i>Please inquire for pricing</i>

*For picnics that are grilled on-site, a \$25.00/hr. labor fee will be assessed. One hour to set up and one hour to clean up is required.*

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## **Choose Three Meats**

*Serving size 1.5 pieces per person*

- Quartered Chicken – BBQ, Herb Roasted **OR** Jamaican Jerk Style
- 5oz Chicken Breast – Italian Seasoned **OR** BBQ
- BBQ Shredded Pork
- Wisconsin Beer Bratwurst
- Third Pound Cheeseburger
- Nathan’s Hotdog
- Veggie Burgers (veg)
- Grilled Marinated Portabella Mushroom (veg)
- For Kids:** Hot Dogs or Chicken Strips!

Step 1

All selections include fresh baked buns and condiments.

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## **Choose Two Sides**

- Coleslaw (veg)
- Potato Chips with Onion Dip (veg)
- Corn on the Cob – Seasonal (veg)
- Potato Salad (veg)
- Creamy Pasta Primavera (veg)
- Tortilla Chips with Salsa (veg)
- Watermelon Wedges (veg)

- Tossed Salad and Asst. Dressings (veg)
- Fresh Fruit Salad (veg)
- Vegetables with Dip (veg)
- Italian Vinaigrette Pasta (veg)
- Baked Beans (bacon optional) (veg)
- Macaroni Salad (veg)

Step 2

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## **Deluxe Picnic Menu**

*Select two meats from Step 1 above and make your third selection from the following items:*

*\*Grilling on-site recommended.*

- Angus Ribeye Sandwich\* ~ \$6.95 each
- BBQ Pork Ribs (1/3 rack) ~ \$2.95 each
- Shrimp Kabobs\* ~ \$4.95 each

# Policies

All reservations and arrangements are subject to the policies of Blue Plate Catering, Inc. Your cooperation in following these policies is appreciated!

## Delivery

We have a minimum order of \$250.00 for free local delivery. For orders between \$150.00-\$250.00, a \$15.00 delivery fee will apply and orders under \$150.00 a \$20.00 delivery fee will apply. The fee for distant deliveries is \$19.95 per hour of delivery time and \$.50 per mile.

## Disposables

The price of all menu items includes heavy-grade disposable eating utensils, plates, and napkins. We strongly recommend that our corporate clients refrain from using their own dishes and flatware. If you require additional disposables for items we have not provided there is a small additional charge. We deliver all hot food in chafing dishes. All equipment will be picked up by our staff either later in the afternoon or the following business day at no additional charge. The client is responsible for lost, damaged, or broken pieces.

## Deposits/Cancellations

For social events of 50 or more guests, a \$500.00 deposit is required to reserve a date in our book. For smaller social events, a \$250.00 deposit is required. The deposit will be credited to your final bill. In the event of cancellation less than 6 months before the event, the deposit is non-refundable. For smaller business deliveries, we require two business days' notice to cancel any order. If the cancellation is less than two days in advance, the client is responsible for full payment of the order. Unused items are not returnable.

## Menu Selections/Pricing

One week in advance, all menu selections and details for your event must be established with a sales representative. A firm guarantee of attendance is due three business days prior to the event. The number of guests may increase (within reason) up to 24 hours before the function. Due to fluctuating wholesale prices, Blue Plate Catering cannot guarantee menu prices until 30 days in advance of any function.

## Food Allergies

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly. If food allergies exist, the client is responsible for making alternate eating arrangements. We are able to provide gluten free bread and/or gluten free pasta as substitutions for an additional fee of \$1.50 per person. Please inquire with additional questions.

## Payment

We are able to accept Cash, Checks, and all major credit cards. Full estimated payment is due 72 hours prior to any social event. For corporate clients, direct billing arrangements can be established at the time the function is booked. Tax exempt status must be established at the time of booking. There is a 3% convenience fee for credit card transactions over \$1000.

## Equipment Rentals

We can accommodate china, linen, flatware, stemware, table, chair, grill and small tent needs. The price for linen tablecloths is \$8.00 each. Linen napkins are available for \$.70 each. The price per china place settings (stemware, flatware and china plates) range from \$2.95 to \$4.95 per guest depending on the number of pieces required. Bar stemware available at \$3.00 per guest. We can also provide coat racks for \$25.00 each.

60" Round Tables - \$13.00/ea    6' Banquet Tables - \$10.00/ea    Cocktail Tables - \$12.00/ea    White Garden Chairs - \$3.25/ea

The client is responsible for any lost, damaged, or broken pieces.

## Left Overs

All extra food belongs to the client as it has been purchased specifically for each party. Any unused items are not returnable. If the event is staffed by Blue Plate Catering and if requested in advance, service staff will package those leftovers that are still within the safety parameters set forth by the health department. Blue Plate Catering must provide all aluminum containers, film, and foil for wrapping these items for a \$25.00 fee. A disclaimer must be signed in advance by both parties stating Blue Plate Catering will be held harmless for the quality and condition of said food after it leaves our care.

## Service Staff

We make wait staff, bartenders, and chefs available to serve our food and any beverage to our customers for their entertainment convenience. They are available at a rate of \$22.95 per hour per staff person (\$29.95 per hour for chefs at a grill on site), accrued from the time they arrive at the party until their return to our business location. On all serviced parties there is an 18% service charge on all food and beverage provided. Travel time to the party is paid by the client for parties outside the Madison Metro area. When service staff has been hired to staff your event, we require all food to be provided by Blue Plate Catering.

## Local Venue Facility Fees

These are mandatory fees set forth by each facility on all provided food and beverages. All charges for service, china, linens, etc. are excluded from these fees.

15% on events held at Harley Davidson of Madison  
12% charge on events at Madison Children's Museum  
10% charge on events held at Olbrich Gardens  
10% charge on events held at Warner Park  
10% charge on events held at Hillel of Madison  
14% on daytime and funeral events and 17% on evening events at The East Side Club  
10% charge on events at DeForest C.C.  
10% charge on events at Fitchburg C.C.  
10% charge on all events at the Monona C.C.  
12% charge on food & bar on events at Aldo Leopold Nature Center

10% charge on events at St Francis Xavier  
12% charge on events at Baraboo Arts Banquet Hall  
15% charge on events at Majestic Theater  
15% charge on events at Zor Shrine (china & linen is included)  
10% charge on events at Old World Wisconsin  
10% charge on events at Waunakee Village Center  
12% charge on events at Janesville Rotary Gardens  
10% charge on events at Orpheum Theater  
10% charge on events at White Oaks Savannah  
10% charge on events at Fields Reserve  
30% on bar & 12% food charge on events at WI Historical Society

