



## 2024 CATERING MENU



2005 – 2022 Winner of Madison Magazine's Best of Madison Award



# START THE MORNING OFF RIGHT

Minimum order of 20

All breakfasts include regular coffee served with individual cream and sugars

Please inquire about decaf

## CONTINENTAL BREAKFAST - \$7

Assorted bakery and fresh fruit

## ALL-AMERICAN BREAKFAST - \$12.25+

Farm fresh scrambled eggs with hot sauce  
breakfast potatoes, fruit tray, and assorted bakery

Choice of one: sausage / bacon - \$12.25

With sausage AND bacon - \$13.75

## FLAPJACK DELIGHT - \$12.25+

Two pancakes with butter, maple syrup, and breakfast potatoes

Choice of one: sausage / bacon - \$12.25

With sausage AND bacon - \$13.75

## BREAKFAST BURRITO - \$12

Rolled in a flour tortilla and served with a side of salsa  
Served with fresh fruit salad

Choice of two: bacon, egg & cheese / sausage, egg & cheese / egg & cheese

## BUILD YOUR OWN PARFAIT - \$9

Yogurt, granola, and fresh berries  
Served with assorted bakery

# BREAKFAST STATIONS

Minimum order of 20

**\*\*Some stations require staff\*\***

All breakfasts include regular coffee served with individual cream and sugars

Please inquire about decaf

## OMELET STATION\*\* - \$17

Made to order omelets with your choice of toppings: bacon, ham, sausage, tomato, cheese, onion, bell peppers, mushrooms

Served with assorted bakery

## PANCAKE BAR - \$15

Fresh pancakes with your choice of mix-ins and toppings: blueberries, chocolate chips, maple syrup, strawberry sauce, whipped cream, and butter

Served with breakfast sausage and assorted bakery

## FARM TO TABLE BRUNCH - \$18

Served with breakfast potatoes, fruit tray, assorted bakery, and maple syrup

Choice of one: scrambled eggs with bacon / scrambled eggs with sausage / individual quiche

Choice of one: French toast / pancakes

## BRUNCH ENHANCEMENTS

Chef-carved ham\*\* (+\$6), Chef-carved prime rib\*\* (+\$13)

Bloody Mary bar (+\$6), mimosa bar (+\$4)

## A LA CARTE

2 Scrambled Eggs	\$2.5/serving	Granola Bars	\$2 each
Sausage (3 pieces)	\$2.5/serving	Assorted Yogurt	\$2 each
Bacon (3 pieces)	\$3/serving	Organic Fair Trade Coffee	\$21/gallon
Muffins & Pastries	\$2 each	Assorted Hot Teas	\$1 each
GF Pastries	\$4 each	Bottled Juice	\$2 each
Bagels & Cream Cheese	\$2.5 each	Milk (2% and Chocolate)	\$2 each

# THEMED BUFFETS

Minimum order of 20

## TASTE OF ITALY

Lunch Buffet (2 pastas, 2 toppings, and 2 sauces) - \$12

Dinner Buffet (2 pastas, 3 toppings, and 3 sauces) - \$17

Served with kale Caesar salad, Caesar and Balsamic dressings, Parmesan cheese, red pepper flakes, and a garlic breadstick

Pastas: penne / cavatappi / cheese tortellini

Toppings: Italian sausage / Italian seasoned chicken / meatballs / sautéed vegetables

Sauces: Alfredo / bolognese / light pesto cream / marinara

Add: GF pasta (+\$2)

## GRAIN BOWL

Lunch Buffet (2 bases, 1 protein, 4 toppings, 2 sauces) - \$14

Dinner Buffet (3 bases, 2 proteins, 6 toppings, 3 sauces) - \$19

Bases: Asian grain mix / brown rice / southwest grain mix / spring mix / white rice

Proteins: barbacoa / carnitas / grilled chicken / miso glazed tofu / poached salmon (+\$2)

Toppings: carrot / coconut / corn / cucumber / edamame / garbanzo beans /  
pineapple / jalapeños / radish / sweet potato / tomato / tortilla strips

Sauces: Balsamic vinaigrette / ranch / salsa verde / spicy mayo / sweet chili sauce / teriyaki sauce

## STREET TACOS

Lunch Buffet (2 proteins, 2 sides) - \$12

Dinner Buffet (2 proteins, 2 sides) - \$16

Served with soft flour and crispy corn tortilla shells, lime crema, cilantro & onion, queso fresco, tortilla chips, and assorted salsas

Proteins: barbacoa / carnitas / chicken tinga / seasoned beef / sweet potato and corn

Sides: black beans / chilled street corn salad / Santa Fe rice / sautéed onions & peppers

Add: Additional meat or side (+\$1) / guacamole (+\$1.5) / warm queso sauce (+\$1)

# THEMED BUFFETS

## ASIAN DELIGHT

Lunch Buffet (choose 1, 8oz portion) - \$12

Lunch Buffet (choose 2, 4oz portion each) - \$13.5

Dinner Buffet (choose 2, 10oz portion) - \$15

Served with Thai sesame noodle salad, vegetarian egg rolls,  
soy sauce, and sweet & sour sauce

Entrees: orange chicken / sweet & sour chicken /  
Mongolian beef & broccoli / garlic teriyaki pork /  
Kung Pao cauliflower (vegan)

Choice of one: brown rice / vegetable fried rice

## HOT SANDWICH OPTIONS

Lunch Buffet (1 per person, choose 1) - \$12

Lunch Buffet (1 per person, choose 2) - \$13.5

Dinner Buffet (1.25 per person, choose 2) - \$15

Served on brioche buns with potato chips and pasta salad

Entrees: Teriyaki chicken / BBQ pulled pork / sliced marinated beef with  
peppers & onions and provolone (+\$2)

Add: GF bread (+\$2)

## MADISON DELI BOARD - \$13

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

Proteins: smoked turkey / honey-glazed ham / lean roast beef /  
vegan protein available upon request

Breads: ciabatta rolls / sliced wheat / sliced white / sliced rye / wraps

Add: Chef's hummus (+\$1.5) / GF bread (+\$2) /  
Blue Plate Homemade Soup du Jour (+\$2.5)

## BOXED LUNCHES

Minimum order of 20 per order and 10 per type (dietary meals not included)

Please inquire regarding dietary restrictions

### BOXED DELI SANDWICH - \$12

All served on assorted sliced bread with leaf lettuce, tomato, mayonnaise and mustard packets, chips, and a cookie

Sandwiches: Turkey & provolone / ham & Swiss / roast beef & cheddar / hummus with veggies

Add: pasta salad cup / fruit salad cup (+\$1)

Substitute: GF bread (+\$2)

### BOXED GOURMET SANDWICH - \$15

All served with leaf lettuce, tomato, mayonnaise and mustard packets, chips, fresh fruit salad, and a gourmet cookie

Choices: Turkey club on ciabatta / chicken Caesar wrap / Southwest roast beef wrap / Italian on ciabatta / roasted veggies with red pepper hummus wrap

Add: pasta salad cup / fruit salad cup (+\$1)

Substitute: GF bread (+\$2)

### BOXED SALADS - \$14

A boxed salad is a step above a cold sandwich and still functional for working lunches!

Each salad is served with a fresh baked roll, butter, and a gourmet cookie.

#### CHEF SALAD

Mixed greens, cubed turkey and ham, shredded carrot, shredded cheese, croutons, tomato, cucumber, black olives, ranch dressing

#### CHICKEN KALE CAESAR SALAD

Kale, sliced grilled chicken breast, black olives, cherry tomatoes, Parmesan cheese, croutons, Caesar dressing

#### RASPBERRY CHICKEN SALAD

Mixed greens, grilled raspberry marinated chicken, dried cranberries, mandarin oranges, toasted almonds, raspberry vinaigrette

#### GRILLED SALMON SALAD (+\$4)

Mixed greens, grilled salmon, red onion, grape tomatoes, lemon basil vinaigrette

# BLUE PLATE'S FAMOUS HOMEMADE SOUPS AND CHILI

**SOUPS** - \$4.5 (8oz cup) / \$7 (12oz bowl)

Beef barley, cheesy broccoli, chicken tortilla, creamy chicken & wild rice,  
tomato bisque, turkey dumpling, and more!  
Served with saltine crackers

**CHILI** - \$4.5 (8oz cup) / \$7 (12oz bowl)

Served with sour cream, shredded cheese, and saltine crackers  
Vegan chili available upon request

## SIDE SALADS

Minimum order of 20

**GARDEN TOSSED SALAD** - \$4

Mixed greens, spinach, shredded carrots, tomatoes, and cucumbers  
Served with ranch or balsamic vinaigrette

**KALE CAESAR SALAD** - \$5

Kale, black olives, tomatoes, croutons, and shredded Parmesan cheese  
Served with classic Caesar dressing

**CHEF'S SUMMER SALAD** - \$5

Spring mix, blueberries, strawberries  
Served with feta vinaigrette

## BEVERAGES

SODA . . . . . \$1.5/each  
SPARKLING WATER . . . . . \$1.5/each  
BOTTLED NON-CARBONATED WATER . . . . . \$1.5/each  
BOTTLED JUICES . . . . . \$2/each  
MILK (2% and chocolate) . . . . . \$2/each  
LEMONADE . . . . . \$21/gallon  
ICED TEA . . . . . \$21/gallon  
HOT CHOCOLATE . . . . . \$22/gallon  
ORGANIC FAIR TRADE COFFEE . . . . . \$22/gallon  
HOT TEA . . . . . \$1/each

## LUNCH SIDES

(prices per serving)

HOMEMADE COLESLAW . . . . . \$2.75/serving  
TRADITIONAL POTATO SALAD . . . . . \$2.75/serving  
ITALIAN VINAIGRETTE PASTA SALAD . . . \$2.75/serving  
INDIVIDUAL BAG OF CHIPS . . . . . \$1.75/serving  
FRUIT SALAD . . . . . \$3.00/serving  
CHIPS AND SALSA . . . . . \$2.50/serving  
TRAIL MIX . . . . . \$2.75/serving



# TRADITIONAL ENTRÉES

Minimum order of 20 per entrée

LUNCH/DINNER - \$15+/\$24+

5oz/7oz portion served with chef's starch, salad, roll and butter  
Add a hot vegetable accompaniment (+\$2/included with dinner)

## CHICKEN

### BRANDIED CHICKEN BREAST

Tender sautéed chicken breast with a blend of chutney, brandy, and fresh herbs

### SEASONED SLOW ROASTED CHICKEN

Quartered and prepared with light herb seasoning

### TORTELLINI & CHICKEN WITH PESTO

Tossed in feta cheese, fresh basil, garlic, and pesto cream

## BEEF

### BRAISED SHORT RIBS (+\$5)

Beef short ribs braised in red wine, onions, garlic, mushrooms, tomatoes, carrots, and celery, topped with mushroom demi

### CLASSIC BEEF BOURGUIGNON

Tender beef tips sautéed with mushrooms and onions and simmered in a rich burgundy sauce  
Served over mashed potatoes

### SLOW COOKED ROAST BEEF DINNER (+\$2)

Sliced and served with rich house-made gravy

### FILET MIGNON (+\$6)

Tender filet char-grilled with sautéed mushrooms  
Add: Bacon-wrapped (+\$2)

## PORK

### CHERRY MAPLE PORK LOIN

Tender medallions of pork topped with Door County cherry and maple syrup sauce

### PEACH BBQ PORK

Seared pork chop, slow cooked in a sweet southern BBQ sauce



## SEAFOOD

### MISO GLAZED SALMON (+\$5)

Served over a sauté of ancient grains and vegetables

### BAKED COD

A Wisconsin tradition - baked cod served with tartar sauce and a lemon wedge

## VEGETARIAN - ALL GF/VEGAN

### SOUTHWESTERN STUFFED PEPPERS

Red bell peppers stuffed with wild rice and veggie sauté and topped with salsa verde

### STUFFED ACORN SQUASH

Acorn squash hollowed out and stuffed with curry seasoned ancient grains quinoa salad and topped with red pepper coulis

### MISO GLAZED TOFU

Served over a sauté of ancient grains and vegetables

## ACCOMPANIMENTS

### STARCH SIDES:

GARLIC MASHED POTATOES

PARSLEY BUTTERED POTATOES

ROASTED RED POTATOES

WILD RICE PILAF

### HOT VEGETABLE SIDES:

HONEY GLAZED CARROTS

ROASTED ROOT VEGETABLES

SAUTÉED GREEN BEANS

SAUTÉED HARVEST VEGETABLES

## HORS D'OEUVRES

Prices are by the dozen. Minimum order of 3 dozen per appetizer.

## HOT

MEATBALLS . . . . . \$15

Choose one: BBQ, Swedish style

VEGGIE EGG ROLLS (v). . . . . \$23

Served with sweet and sour sauce

RISOTTO PUFFS (v). . . . . \$21

DRY RUB BUFFALO CHICKEN BITES . . . . . \$22

Boneless wings dry rubbed with our homemade buffalo mix

BACON WRAPPED WATER CHESTNUTS . . . . . \$26

Served with blue cheese dressing

BACON WRAPPED DATE & CHORIZO . . . . . \$27

BEEF SATAY WITH SESAME GINGER GLAZE . . . . . \$25

SPINACH & CHEESE STUFFED MUSHROOMS (v). . . \$22

MINI TWICE BAKED POTATOES (v). . . . . \$23

Red potatoes stuffed with cheddar and scallions

## COLD

**CUCUMBER FINGER SANDWICHES (v)** . . . . . \$19  
Piped herb cream cheese & cucumber on rye bread

**OLIVE TAPENADE CROSTINI (VG)** . . . . . \$26  
With hummus and diced roasted red pepper

**DEVEILED EGGS (v)**. . . . . \$16

**JUMBO COCKTAIL SHRIMP** . . . . . \$32  
Steamed and served with cocktail sauce

**CAPRESE BITES (v)**. . . . . \$20  
Cherry tomato, basil leaf, mozzarella, and balsamic drizzle

**SUNDRIED TOMATO & TURKEY ROULADES** . . . . . \$20  
With herbed cream cheese and spring mix

**COCKTAIL SANDWICHES** . . . . . \$25  
Ham, roast beef, and smoked turkey. Served with mayo and mustard

**VEGETARIAN SUSHI ROLLS (VG)** . . . . . \$21  
Three day advance notice necessary

**ROASTED FIG & STILTON  
ON RYE TOAST POINTS (v)**. . . . . \$21

## CHILLED PLATTERS

Minimum order of 20

### **WI CHEESE BOARD - \$4**

Sliced and cubed cheese and fresh cheese curds served with crackers  
Add: Local sausages (+\$1)

### **CHARCUTERIE BOARD - \$9**

Assorted cured meats and artisan cheeses garnished with  
dried fruit, nuts, and a grilled veggies, and flatbreads

### **FARMER'S MARKET FEAST - \$5.5**

A colorful and healthy presentation of farm fresh vegetables!  
Served with artisanal breads and crackers,  
cucumber yogurt sauce, creamy herb dip, and chef's hummus

### **FRUIT TRAY - \$4.5**

A beautiful display of sliced seasonal fresh fruit

## ACTION STATIONS

Minimum order of 20

### MAC & CHEESE BAR - \$6.5

Build the perfect bowl with our homemade mac & cheese complemented with your choice of toppings

Choice of one: ground taco beef, buffalo pulled chicken, BBQ pulled pork

Choice of three: crispy onions, crumbled bacon, blue cheese, shredded Parmesan, breadcrumbs

### SLIDERS - \$8

Two sliders per person, served with assorted toppings and potato chips

Choice of two: beef burger, barbacoa, teriyaki chicken, BBQ pulled pork

### MASHED POTATO BAR - \$5.25

Reashed potatoes with all the fixings: warm cheddar sauce, bacon, sour cream, and green onions

### BONELESS WINGS BAR - \$7 (3 pieces) or \$11 (6 pieces)

Boneless breaded chicken wings served with celery, carrots, and ranch

Choice of two rubs: BBQ, buffalo, lemon pepper, naked

Side Sauces: BBQ, blue cheese, buffalo, ranch, spicy garlic

### NACHO BAR - \$4.5

Bowls of guacamole, mild salsa, salsa verde, and warm queso dip

Served with corn tortilla chips

Add: seasoned ground beef (+\$1.50), sweet potato and corn mix (+\$1.50), shredded chicken (+\$1.50)

## DESSERTS/SNACKS

Minimum order of 20

### ASSORTED DESSERT BARS - \$3

### GOURMET COOKIES - \$1.5

### ASSORTED COOKIES AND DESSERT BARS - \$2.5

### POPCORN BAR - \$4

Popcorn: regular and kettle corn

Seasonings: Parmesan garlic, ranch, white cheddar

Mix-ins: M&M's, pretzel twists, cheese puffs

### BLUE PLATE CHEESECAKE BAR - \$5

House-made New York cheesecakes with assorted toppings including caramel, cherry, chocolate, and strawberry sauces, crushed Oreos, and whipped cream

### JUMBO FRUIT TARTS - \$6

Tart shell filled with lemon custard, topped with fresh berries

# PICNICS

Minimum order of 20

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.

All selections include fresh baked buns and condiments

Substitute gluten free buns - \$2

20-200 Guests. . . . . \$15 per person  
200-500 Guests. . . . . \$14 per person  
500+ Guests. . . . . Please Inquire

## Step 1: Choose Two Meats

BBQ QUARTERED CHICKEN  
SEASONED, SLOW-ROASTED QUARTERED CHICKEN  
5OZ ITALIAN SEASONED CHICKEN BREAST  
BBQ PULLED PORK

WISCONSIN BEER BRATWURST  
THIRD POUND CHEESEBURGER  
NATHAN'S HOT DOG  
BEYOND PRODUCTS AVAILABLE

## Step 2: Choose Two Sides

Add a 3rd side (+\$1.5)

COLESLAW (v)  
WATERMELON WEDGES (v)  
POTATO SALAD (v)  
FRESH FRUIT SALAD (v)

GARDEN TOSSED SALAD (v)  
ITALIAN VINAIGRETTE PASTA SALAD (v)  
MAC & CHEESE (v)  
BAKED BEANS (v)

# POLICIES

Thanks for choosing Blue Plate! We look forward to impressing you and your guests with Madison's best catered experience. For questions regarding any policy, please inquire with your event planner.

## MENU SELECTIONS AND PRICING

Unless approved by your event planner, all food must be provided by Blue Plate Catering. All details for your event, including final guest count, must be finalized 1 week in advance. You may increase your count up to 3 days in advance. Due to fluctuating wholesale prices and supply chain issues, Blue Plate Catering cannot guarantee menu prices until 30 days in advance of any event. Should substitutions be necessary, your event planner will contact you.

## DELIVERY

There is a 10% service charge on all food and beverage. A \$25 delivery fee will be applied to all orders under \$500. A 22% service charge will be applied to all Saturday, Sunday, and "rush orders" (less than 72-hour notice). Distant deliveries are billed at \$1 per mile and staff time. 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. There is a \$75 fee for evening (after 5:00pm) and weekend (subject to staff availability) equipment pick up. The client is responsible for lost, damaged, or broken pieces. We are proud to use biodegradable disposables, and we appreciate your partnership in preserving our resources for future generations.

## DEPOSITS, PAYMENT, AND CANCELLATIONS

A \$2,000 non-refundable deposit is required to reserve our services. We accept cash, checks, ACH, and all major credit cards. Full payment is due 48 hours in advance, and a 3% credit card convenience fee is added to all invoices over \$1,000. Any cancellation made within 14 days of an event is subject to a 50% charge.

## FOOD ALLERGIES

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy, wheat, and sesame regularly. If food allergies exist, please speak with your event planner about available options.

## SERVICE

Service staff are available to our customers and are billed from arrival at a venue until their return to our business location, or for some shorter events, at a flat rate. For parties outside the Madison Metro area, travel time to an event and mileage are paid by the client. There is a 22% service charge on the entire invoice excluding staff and a 50% service charge on all rentals; for Sunday events, the 22% service charge is also applied to staffing.

## LOCAL VENUE FACILITY FEES

Some venues set mandatory facility fees on all provided food and beverage. Fees appear on the invoice and are paid to the corresponding venue:

10% - 10 South (Janesville), Olbrich Gardens, The Fields Reserve, Warner Park, White Oak Savanna

12% - Baraboo Arts Center, East Side Club, Janesville Rotary Botanical Gardens, Harley Davidson of Madison, Madison Central Library