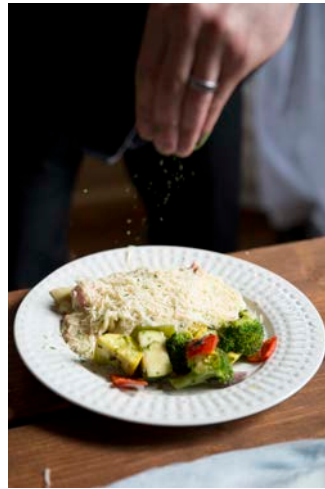




## CATERING MENU



2005 – 2020 Winner of Madison Magazine’s Best of Madison Award

# START YOUR 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 muffins, breakfast pastries, scones, fruit tray, and coffee

## ALL-AMERICAN BREAKFAST - \$12.25

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

With sausage **AND** bacon - \$13.75

## FLAPJACK DELIGHT - \$11.75

Two hot cakes with butter and maple syrup.

Includes breakfast potatoes, choice of sausage **OR** bacon, and coffee

With sausage **AND** bacon - \$12.75

## BREAKFAST BURRITO - \$11

Choice of: bacon, egg & cheese **OR** sausage, egg & cheese **OR** egg & cheese

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

## FARM TO TABLE BRUNCH - \$18

Served with fruit tray, assorted muffins and pastries, maple syrup, hot sauce, butter, and coffee

**Choice of one:** scrambled eggs (with bacon **OR** sausage), quiche

**Choice of one:** pancakes, French toast

**Choice of one:** skillet potatoes, cheesy potato hash

- 6oz. Chef carved ham (+\$6)
- 6oz. Chef carved prime rib (+\$10)
- Bloody Mary Bar (+\$6)
- Mimosa Bar (+\$4)

## A LA CARTE

ORGANIC FAIR TRADE COFFEE . . . . .	\$21/gallon	ASSORTED YOGURTS . . . . .	\$2/each
BOTTLED JUICE (100z) . . . . .	\$2/each	2 SCRAMBLED EGGS . . . . .	\$2.5/serving
PINT OF MILK. . . . .	\$2/each	SAUSAGE (3 pieces) . . . . .	\$2.5/serving
HOMEMADE MUFFINS & PASTRIES . . . . .	\$2/each	BACON (3 pieces) . . . . .	\$2.5/serving
GLUTEN-FREE PASTRIES . . . . .	\$4/each	BAGELS AND CREAM CHEESE . . . . .	\$2.5/each
ASSORTED GRANOLA BARS . . . . .	\$2/each		

## LUNCH AND DINNER OPTIONS

Minimum order of 20 per entrée.

### MADISON DELI BOARD

**Buffet Sandwich Board with sides\*** - \$12.5

**Buffet Sandwich Board without sides** - \$8

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

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

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

**Add:** Homemade hummus (+\$1.50)      **Add:** GF bread (+\$2.00)

**Add:** Blue Plate Homemade Soup du Jour (+\$2.50)

### TASTE OF ITALY

**Lunch Buffet** (2 pastas, 2 toppings, and 2 sauces) - \$11

**Dinner Buffet** (2 pastas, 3 toppings, and 3 sauces) - \$16

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

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

**Toppings:** Italian sausage, Italian diced chicken, meatballs, sautéed vegetables, sliced chicken breast (+\$1.5)

**Sauces:** marinara, alfredo, light pesto cream, bolognese

**Add:** GF pasta (+\$2)

### STREET TACOS

**Lunch Buffet** (2 tacos) - \$11

**Dinner Buffet** (3 tacos) - \$16

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

**Choice of two:** barbacoa, carnitas, chicken tinga, sweet potato and corn, seasoned beef

**Choice of two:** black beans, refried beans, Santa Fe rice, sautéed onions & peppers, chilled street corn salad

**Add:** Third meat or side (+\$1)      **Add:** Guacamole (+\$1.5)      **Add:** Warm queso sauce (+\$1)

### ASIAN DELIGHT

**Lunch Buffet** (choose 1, 8oz portion) - \$11

**Dinner Buffet** (choose 2, 12 oz portion) - \$15

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

**Choose one or two:** orange chicken, Mongolian beef & broccoli, garlic pork, Kung Pao cauliflower

## HOT SANDWICH OPTIONS

**Lunch Buffet** (1 per person, choose 1) - \$11  
**Dinner Buffet** (1.5 per person, choose 2) - \$14

All served with potato chips and pasta salad

**Choose one:** Teriyaki shredded chicken on a brioche bun, pulled pork on a brioche bun with BBQ sauce,  
OR sliced marinated beef with peppers, onions, and provolone on a brioche bun, served with  
a side of horseradish cream sauce

**Add:** GF bread for \$2.00 each

## BOXED LUNCHES

Minimum order of 20 per selection

### BOXED DELI SANDWICH - \$11

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

**Choose meat:** turkey & provolone, ham & Swiss, roast beef & cheddar, hummus with fresh veggies.

**Add:** pasta salad cup or fresh fruit (+1.00 each)

**Substitute:** gluten-free bread (+\$2.00 serving)

### BOXED GOURMET SANDWICH - \$14

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

**Choose sandwich:** Turkey club on ciabatta, chicken Caesar wrap, Southwest roast beef wrap,  
Italian on ciabatta, roasted veggies with red pepper hummus wrap

**Substitute:** gluten-free bread (+\$2.00 serving)

### BOXED SALADS – SERVED CHILLED - \$14

A boxed salad is a step above a cold sandwich but 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 CAESAR SALAD

Romaine lettuce, 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 (add \$4)

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

# BLUE PLATE'S FAMOUS HOMEMADE SOUPS AND CHILI

**SOUPS** - \$3.5 (8oz cup) / \$5 (12oz bowl)

**Soup choices:** tomato bisque, chicken noodle, beef barley, cheesy broccoli, minestrone  
Served with saltine crackers.

**CHILI** - \$4.5 (8oz cup) / \$5.75 (12oz bowl)

Served with sour cream, shredded cheese, and saltine crackers.

## SIDE SALADS

Minimum order of 20

**GARDEN TOSSED SALAD** - \$3.5

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

**CLASSIC CAESAR SALAD** - \$4.5

Romaine lettuce, black olives, tomatoes, croutons, and shredded Parmesan cheese.  
Served with classic Caesar dressing.

**CHEFS SUMMER SALAD** - \$4.5

Mixed greens with dried cranberries, mandarin oranges, toasted almonds.  
Served with raspberry vinaigrette.

## BEVERAGES

SODA	.....	\$1.5/each
FLAVORED MINERAL WATER	.....	\$1.5/each
BOTTLED NON-CARBONATED WATER	...	\$1.5/each
BOTTLED JUICES (10oz)	.....	\$2/each
PINT OF MILK (2% and chocolate)	....	\$2/each
LEMONADE	.....	\$20/gallon
ICED TEA	.....	\$20/gallon
HOT CHOCOLATE	.....	\$21/gallon
ORGANIC FAIR TRADE COFFEE	.....	\$21/gallon
HOT TEA	.....	\$1/each

## LUNCH SIDES (prices per serving)

HOMEMADE COLESLAW	.....	\$2.5
TRADITIONAL POTATO SALAD	.....	\$2.5
GARDEN VEGETABLE PASTA SALAD	.....	\$2.75
WHOLE FRUIT	.....	\$1.75
INDIVIDUAL BAG OF CHIPS	.....	\$1.75

# TRADITIONAL ENTRÉES

Minimum order of 20

Full-service events can be served as buffet or plated.

## LUNCH ENTRÉES - \$13+

5oz portion served with chef's choice starch, roll and butter

## FULL ENTRÉES - \$24+

7-8oz portion served with chef's choice starch, hot vegetable, garden tossed salad with dressing, roll and butter, and coffee

## BUFFETS (over 20 guests) - \$24+

Choose any two entrées to be served with one starch and a hot vegetable of your choice. Served with a garden tossed salad with Ranch and Balsamic dressings, roll and butter, and coffee.

**Add:** 3<sup>rd</sup> side for \$1 per person

## CHICKEN

### CHICKEN SALTIMBOCCA

Prosciutto with smoked mozzarella, sage, and fresh spinach wrapped in a tender chicken breast with garlic-sage cream sauce. Served with chef's choice starch.

### CHICKEN MARSALA

Stuffed with savory herb dressing and topped with a mushroom marsala sauce.

### BRANDIED CHICKEN BREAST

A blend of chutney, brandy, butter, and fresh herbs flavor this tender sautéed chicken breast.

### SEASONED SLOW ROASTED CHICKEN

Quartered and prepared with your choice of light herb seasoning OR tangy BBQ sauce.

### 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 portobello mushroom sauce

### TENDERLOIN MEDALLIONS (+\$5)

Medallion trio roasted to perfection. Served with cilantro chimichurri OR topped with mushroom Madeira sauce

### CLASSIC BEEF STROGANOFF

Tender beef tips sautéed with mushrooms and onions and simmered in a rich sour cream and burgundy sauce. Served over egg noodles.

### SLOW COOKED ROAST BEEF DINNER

Sliced and served with rich house-made gravy.

### FILET MIGNON (+\$9)

Tender filet char-grilled and bacon-wrapped with sautéed mushrooms.

## 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.

### ITALIAN SAUSAGE LASAGNA

Layers of pasta, Italian sausage, cheese blend, and marinara sauce.  
Served with garlic breadstick.

## SEAFOOD

### APPLE WOOD SALMON (+\$5)

Pan seared in herb olive oil paired with delicate lemon cream sauce.

### BAKED COD

A Wisconsin tradition of herb butter baked cod served with tartar sauce and a lemon wedge.

## VEGETARIAN

### MISO GLAZED TOFU (GF/VN)

Served over a sauté of ancient grains and vegetables

### SOUTHWESTERN STUFFED PEPPERS (GF/VG)

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

### STUFFED ACORN SQUASH (GF/VG)

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

### VEGETARIAN LASAGNA

Layers of pasta, fresh sautéed spinach, mushrooms, zucchini, yellow summer squash, peppers, and onions combined with a blend of cheeses and marinara sauce.  
Served with garlic breadstick.

## ACCOMPANIMENTS

### STARCH SIDES:

GARLIC MASHED POTATOES

ROASTED RED POTATOES

PARSLEY BUTTERED POTATOES

WILD RICE PILAF

### HOT VEGETABLE SIDES:

SAUTÉED GREEN BEANS

HONEY GLAZED CARROTS

ROASTED ROOT VEGETABLES

ZUCCHINI, SQUASH, BELL PEPPER,  
CARROT & RED ONION

## HORS D'OEUVRES

Prices are by the dozen unless otherwise noted. Minimum order of 3 dozen.

### COLD HORS D'OEUVRES

**CUCUMBER FINGER SANDWICHES.** . . . . . \$18  
Piped herb cream cheese & cucumber on rye bread

**OLIVE TAPENADE CROSTINI (vegan)** . . . . . \$25  
With hummus and diced roasted red pepper

**DEVILED EGGS (veg)** . . . . . 15

**JUMBO COCKTAIL SHRIMP.** . . . . . \$30  
Steamed and served with cocktail sauce

**CAPRESE BITES (veg)** . . . . . \$18  
Cherry tomato, basil leaf, mozzarella, and balsamic drizzle

**SUNDRIED TOMATO & TURKEY ROULADES.** . . . . \$19  
With herbed cream cheese and spring mix

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

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

**ROASTED FIG, STILTON & WALNUT  
ON RYE TOAST POINTS (veg).** . . . . . \$19

### HOT HORS D'OEUVRES

**MINI TWICE BAKED POTATOES** . . . . . \$22  
Red potatoes stuffed with blue cheese, scallions, and bacon

**MEATBALLS.** . . . . . \$14  
Choose one: BBQ, Swedish style

**RISOTTO PUFFS (veg)** . . . . . \$20

**BACON WRAPPED WATER CHESTNUT.** . . . . . \$25

**BACON WRAPPED DATE & CHORIZO.** . . . . . \$26

**SPINACH AND CHEESE STUFFED MUSHROOMS** . . . \$21

**PORK NEGIMAKI.** . . . . . \$24

**BEEF SATAY WITH SESAME GINGER GLAZE.** . . . . \$24

**VEGGIE EGG ROLLS (veg).** . . . . . \$22  
Served with sweet and sour sauce

**CHICKEN TENDERS.** . . . . . \$21  
Served with ranch dressing

**DRY RUB BUFFALO CHICKEN BITES.** . . . . . \$21  
Boneless wings dry rubbed with our homemade buffalo mix.  
Served with blue cheese dressing

### CHILLED PLATTERS

Minimum order of 20

#### **WI CHEESE BOARD - \$3.75**

Sliced and cubed cheese and fresh cheese curds served with crackers

**Add:** Local Sausages (+\$1)

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

Minimum order of 25.

Assorted cured meats including soppressata, finiocchio, and prosciutto, and assorted cheeses, including grilled brie, cardona goat cheese, and chipotle cheddar, dried fruit, nuts, and a grilled veggie garnish. Served with flatbreads.

#### **FARMER'S MARKET FEAST - \$5**

A colorful and healthy presentation of farm fresh vegetables! Served with artisan breads and crackers, bowls of cucumber yogurt sauce, tomato concasse, and chef's hummus

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

A beautiful display of sliced seasonal fresh fruit



## ACTION STATIONS

Minimum order of 20

°Requires chef attendant

### PASTA SAUTÉ STATION - \$8°

Let our chefs create sautéed pasta delicacies for your guests.

Served with Parmesan cheese and red pepper flakes

**Choice of two:** penne, cavatappi, farfalle, cheese tortellini

**Choice of two:** Italian sausage, Italian seasoned diced chicken, meatballs, sautéed vegetables, sliced chicken breast (+\$1.5)

**Choice of two:** Marinara, alfredo, light pesto cream, Bolognese (+\$1)

### MAC N CHEESE BAR (8oz serving) - \$6

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

**Choose one meat:** ground taco beef, buffalo pulled chicken, pulled pork, chopped brats, chili

**Choose four additional toppings:** crispy onions, sautéed mushrooms, crumbled bacon, steamed broccoli, salsa, jalapeños, blue cheese, shredded Parmesan, breadcrumbs.

### SLIDERS - \$7.5

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

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

### MASHED POTATO BAR - \$4.5

House made mashed potatoes with all the fixings: warm cheddar sauce, bacon, steamed broccoli, sour cream, and green onions

### STIR FRY STATION - \$7.5°

Served with bean sprouts, cilantro, bell pepper, water chestnuts, scallions, soy sauce, sesame seeds, and Sriracha

**Choice of two:** fried rice, Jasmine rice, lo mein

**Choice of two:** beef, chicken, pork, shrimp (+\$2), vegetables

**Choice of two:** pad thai sauce, sweet and sour sauce, teriyaki sauce

### BONELESS WINGS BAR - \$6.5 (3 pieces) or \$10 (6 pieces)

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

**Choice of two:** BBQ, honey mustard, spicy garlic, buffalo dry rub

### NACHO BAR - \$4

Bowls of guacamole, mild salsa, salsa verde, and warm queso dip. Served with corn tortilla chips.

**Add:** seasoned ground beef (+\$1.50)

**Add:** sweet potato and corn mix (+\$1.50)

**Add:** shredded chicken (+\$1.50)

### POPCORN BAR - \$4

**Popcorn:** regular and kettle corn

**Seasonings:** Parmesan garlic, ranch, white cheddar

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

## DESSERTS

Minimum order of 20 (unless otherwise noted)

ASSORTED DESSERT BARS - \$2.75 per person

GOURMET COOKIES - \$1.5 per person

ASSORTED COOKIES AND DESSERT BARS - \$2.25 per person

ASSORTED PETIT FOURS - \$30 per dozen

An exquisite variety of mini cheesecakes, glazed petit fours, cake pops, macarons, and chocolate covered strawberries.

FLOURLESS CHOCOLATE TORTE WITH BERRY COMPOTE AND WHIPPED CREAM - \$6.75 each

BLUE PLATE CHEESECAKE BAR - \$5 per person

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

## PICNICS

Minimum order of 20

Available as full-service event with staff on-site.

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!

10-200 Guests. . . . . \$14 per person

Over 200 Guests. . . . . \$13 per person

For picnics that are grilled on-site, a \$34/hr. labor fee will be assessed.

One hour to set up and one hour to clean up is required.

### Step 1: Choose Two Meats

Serving size 1.5 pieces per person

- BBQ QUARTERED CHICKEN
- HERB ROASTED QUARTERED CHICKEN
- JERK STYLE QUARTERED CHICKEN
- 5OZ ITALIAN SEASONED CHICKEN BREAST
- 5OZ BBQ CHICKEN BREAST
- PULLED PORK
- WISCONSIN BEER BRATWURST
- THIRD POUND CHEESEBURGER
- NATHAN'S HOT DOG
- VEGGIE BURGERS (veg)

### Step 2: Choose Two Sides

Add a 3rd side (+\$1)

- COLESLAW (veg)
- CORN ON THE COB – Seasonal (veg)
- WATERMELON WEDGES (veg)
- POTATO SALAD (veg)
- FRESH FRUIT SALAD (veg)
- GARDEN TOSSED SALAD
- VEGETABLES WITH DIP (veg)
- ITALIAN VINAIGRETTE PASTA SALAD (veg)
- MAC N CHEESE (veg)
- BAKED BEANS (bacon optional) (veg)

Gluten Free buns available at \$2 each

All selections include fresh baked buns and condiments.

# POLICIES

## MENU SELECTIONS AND PRICING

All food must be provided by Blue Plate Catering, unless approved by your event planner. One week in advance, all details for your event must be finalized, including final guest count. 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 function. Should substitutions be necessary, your event planner will contact you.

## DELIVERY

We have a 20 person minimum for each catering order. There is a 10% service charge on all food and beverage. Orders over \$250 qualify for free local delivery; a \$25 delivery fee will be applied to all orders under \$250. A 22% service charge will be applied to all "rush orders" (less than 48-hour notice). The fee for distant deliveries is \$34 per hour of delivery time and \$1 per mile. 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 equipment pick up (subject to availability). The client is responsible for lost, damaged, or broken pieces.

## DEPOSITS, PAYMENT, AND CANCELLATIONS

A \$1,000 non-refundable deposit is required to reserve our services. We accept cash, checks, 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 15 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, and wheat regularly. If food allergies exist, please speak to your event planner about available options.

## LEFT OVERS

If requested in advance and on-site refrigeration is available, Blue Plate Catering staff will happily package leftovers that are still within the safety parameters set forth by Public Health Madison Dane County.

## EQUIPMENT RENTALS

China Place Settings	\$4-9	White Garden Chairs	\$3.5
Bar Stemware	\$3	60" Tables	\$13
Silver or Gold Charger Plates	\$1	6' Banquet Tables	\$10
Table Linen - multiple colors available	\$8	Cocktail Tables	\$12
Floor-Length Table Linen	\$15	Staging Tents (10'x10'/10'x20')	\$75-\$150
Linen Napkins - multiple colors available	\$1		

## SERVICE

Service staff are available to our customers, and are billed at a rate of \$29 per hour per staff person (\$39 per hour for lead servers, chefs at a grill on site, and bartenders when clients provide alcoholic beverages), from arrival until their return to our business location. Travel time to the party is paid by the client for parties outside the Madison Metro area. There is a 22% service charge on all food and beverage, and 50% service charge on all rentals; for Sunday events, the service charge is applied to the whole bill.

## LOCAL VENUE FACILITY FEES

These are mandatory fees set forth by each facility on all provided food and beverage.

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

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