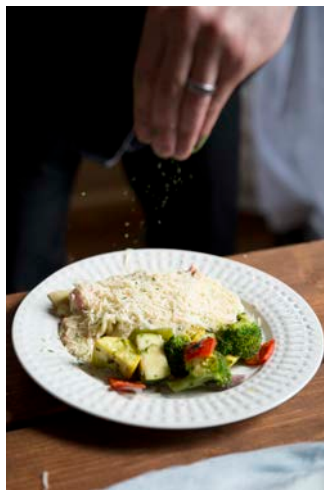




CATERING MENU



2005 – 2022 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, breakfast 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, 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: breakfast 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

BOTTLED JUICE (100z) \$2/each

PINT OF MILK. \$2/each

HOMEMADE MUFFINS & PASTRIES \$2/each

GLUTEN-FREE PASTRIES \$4/each

ASSORTED GRANOLA BARS \$2/each

ASSORTED YOGURTS \$2/each

2 SCRAMBLED EGGS \$2.5/serving

SAUSAGE (3 pieces) \$2.5/serving

BACON (3 pieces) \$2.5/serving

BAGELS AND CREAM CHEESE \$2.5/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 (+\$1.5), GF bread (+\$2), Blue Plate Homemade Soup du Jour (+\$2.5)

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, 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), guacamole (+\$1.5), warm queso sauce (+\$1)

ASIAN DELIGHT

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

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

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

Choose one or two: orange chicken, sweet & sour chicken, Mongolian beef & broccoli, garlic teriyaki pork, Kung Pao cauliflower (vegan)

HOT SANDWICH OPTIONS

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

All sandwiches served on brioche buns, served with potato chips and pasta salad

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

Add: GF bread for \$2

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)

Substitute: gluten-free bread (+\$2)

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)

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 (100z). \$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: 3rd 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

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

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 mushroom demi

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 (+\$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

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 - 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

SAUTÉED HARVEST VEGETABLES

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
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 CHESTNUTS. \$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, 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, BBQ pulled pork, chopped brats, chili

Choose four additional toppings: crispy onions, sautéed mushrooms, crumbled bacon, 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, BBQ pulled pork

MASHED POTATO BAR - \$4.5

House made mashed potatoes with all the fixings:

warm cheddar sauce, bacon, 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 \$11 (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), sweet potato and corn mix (+\$1.50), 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 (3 dozen minimum order)

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

FLOURLESS CHOCOLATE TORTE WITH BERRY COMPOTE - \$6.75 per person

BLUE PLATE CHEESECAKE BAR - \$5 per person

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

20-200 Guests. \$14 per person
Over 200 Guests. \$13 per person

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
- BBQ 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

All selections include fresh baked buns and condiments

POLICIES

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

We have a 20 person minimum for each catering order. There is a 10% service charge on all food and beverage. 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 72-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 (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 \$1,000 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, and wheat regularly. If food allergies exist, please speak with your event planner about available options.

LEFT OVERS (serviced events only)

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	\$5-\$12	White Garden Chairs	\$3.75
Bar Stemware	\$3	60" Tables	\$15.5
Silver or Gold Charger Plates	\$1.75	6' Banquet Tables	\$10
Table Linen - multiple colors available	\$10	Cocktail Tables	\$15.25
Floor-Length Table Linen	\$15-\$22	Staging Tents (10'x10'/10'x20')	\$100/\$200
Linen Napkins - multiple colors available	\$1.25	Pipe & Drape	\$40

SERVICE

Service staff are available to our customers, and are billed at a rate of \$34/hour per server/bartender, \$39/hour per lead server, \$44/hour per chef, and \$44/hour per bartender when clients provide alcoholic beverages. Time is accrued from arrival at a venue until their return to our business location. 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 service charge is also applied to staffing.

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, Warner Park, White Oak Savanna

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