



## WEDDING MENU



## PASSED HORS D'OEUVRES

Pick any four hors d'oeuvres to be butler passed to your guests:

3 pieces per person (+\$2 for each additional piece per person)

Option 1: Pick 4 from LIST A - \$6

Option 2: Pick at least 2 from LIST A - \$7.5

Option 3: Pick any 4 - \$9

### LIST A

- Dry Rub Chicken Bites
- Veggie Egg Rolls
- Risotto Puffs
- BBQ Meatballs
- Caprese Bites
- Cucumber Finger Sandwiches
- Roasted Fig & Stilton on Rye Toast Points
- Street Corn Tartlettes

### LIST B

- Bacon Wrapped Water Chestnuts
- Bacon Wrapped Date & Chorizo
- Twice Baked Potatoes with Cheddar & Scallions
- Ahi Tuna Tartare
- Olive Tapenade Crostini (vegan)
- Sun-dried Tomato & Turkey Roulades
- Cocktail Shrimp with Cocktail Sauce
- Vegetarian Sushi

## HORS D'OEUVRES STATIONS

### ONE - \$5

WI Cheese Board with Sausage  
Fruit Tray **OR** Vegetable Crudités

### TWO - \$7

BBQ Meatballs  
WI Cheese Board  
Fruit Tray **OR** Vegetable Crudités

## CHILLED PLATTERS

### 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

### GRAZING TABLE - \$12

An edible art piece - charcuterie (including soppressata, finocchiona and prosciutto), assorted cheeses, nuts, dried fruit, breads, preserves, and more create a breathtaking display

### WI CHEESE BOARD - \$3.75

Sliced and cubed cheese and fresh cheese curds served with crackers

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

## ENTRÉES - \$24+

### BUFFET & FAMILY STYLE

Choose any two entrées (and an entrée for guests with dietary restrictions) to be paired with hot starch and vegetable sides, garden tossed salad, rolls and butter, and coffee.

**Add:** Second starch or vegetable (+\$1)

### PLATED

Choose up to three entrées (and a kid's meal) paired with hot starch and vegetable sides, garden tossed salad, rolls and butter, and coffee.

**Add:** Fourth entrée (+\$1)

◆ = House Specialty      \* = Plated only

### CHICKEN

#### ◆ APRICOT GLAZED CHICKEN (+\$3) \*

Pan seared and roasted frenched breast with apricot basil glaze

#### BRANDIED CHICKEN

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

#### CHICKEN PICCATA (+\$2)

Tender sautéed breast in a lemon piccata sauce with artichoke, spinach, and sun-dried tomato

#### SEASONED SLOW ROASTED CHICKEN

Quartered and roasted to perfection with our house 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

#### BEEF TENDERLOIN MEDALLIONS (+\$5)

Medallion trio roasted to perfection.

Served with cilantro chimichurri OR topped with mushroom Madeira sauce

#### FILET MIGNON (+\$6)

Tender seared filet with sautéed mushrooms

**Add:** Bacon wrapped (+\$2)

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

Roasted, sliced, and served with rich house-made gravy

## PORK

### ◆ CHERRY MAPLE PORK LOIN

Tender medallions topped with cherry maple sauce

### PEACH BBQ PORK MEDALLIONS

Seared and slow cooked with a sweet southern BBQ sauce

### SAVORY PORK LOIN

Roasted loin with a whole grain mustard with cognac cream sauce

## SEAFOOD

### ◆ MISO SALMON (+\$5)

Seared center-cut salmon filet with a traditional miso glaze

### BAKED COD

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

### BLACKENED SNAPPER (+\$6)

Broiled with our homemade Cajun spice blend and topped with tropical fruit salsa

## VEGETARIAN

### MISO GLAZED TOFU (GF/VN)

Served over a sauté of ancient grains and vegetables

### SOUTHWESTERN STUFFED PEPPERS (GF/VN)

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

### ◆ STUFFED ACORN SQUASH (GF/VN)

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

## KIDS

### CHICKEN TENDERS - \$15

Served with house mac and cheese and fresh fruit

## ACCOMPANIMENTS

- GARLIC MASHED POTATOES
- MUSHROOM RISOTTO (+\$2)
- PARSLEY BUTTERED POTATOES
- ROASTED REDSKIN POTATOES
- WILD RICE PILAF
- ASPARAGUS SPEARS - Seasonal (+\$2)
- HONEY GLAZED CARROTS
- ROASTED ROOT VEGETABLES - Seasonal (+\$2)
- SAUTÉED GREEN BEANS
- SAUTÉED HARVEST VEGETABLES

## SALADS

### GARDEN SALAD

Spring mix, spinach, tomato, cucumber, and carrot with ranch and balsamic vinaigrette

### SUMMER SALAD (+\$1)

Mesclun greens, blueberries, and strawberries with a feta vinaigrette

### ZESTY CITRUS SALAD (+\$1)

Baby greens with candied walnuts, orange segments, and red onion with a light citrus vinaigrette

## DESSERTS

### BLUE PLATE CHEESECAKE BAR - \$5 per person

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

### PETIT FOURS - \$7 (3 pieces per person)

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

### FLOURLESS CHOCOLATE TORTE - \$7 per slice

Served with berry compote

### FARM FRESH PIES - \$4.5 per slice

**Choice of four:** apple, cherry, chocolate cream, key lime, pecan, pumpkin

Served with whipped cream

### SEASONAL COBBLER (GF) - \$2.75 per person

**Choice of two:** apple, peach, blueberry, and cherry

Served with whipped cream

## LATE NIGHT SNACKS

### NACHO BAR - \$4

Tortilla chips served with bowls of guacamole, mild and verde salsas, and warm queso

**Add:** seasoned ground beef (+\$1.5), shredded chicken (+\$1.5), or sweet potato & corn (+\$1.5)

### POPCORN BAR - \$4

Traditional popcorn and kettle corn served with Parmesan garlic, ranch, and white cheddar seasonings and M&M's, pretzel twists, and cheese puffs

### MAC & CHEESE BAR - \$6

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 four:** crispy onions, sautéed mushrooms, bacon bits, jalapeños, blue cheese, shredded Parmesan, breadcrumbs

## THEMED BUFFETS

A great option for guests to make their own dinner combination. Coffee is included.

### **TASTE OF ITALY** - \$17

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

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

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

**Choice of three sauces:** marinara, alfredo, light pesto cream, bolognese

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

### **STREET TACOS** - \$17 (3 tacos)

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

**Choice of two:** barbacoa (beef), carnitas (pork), chicken tinga, seasoned ground beef, sweet potato & corn (vegan)

**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)

### **PICNIC** - \$15

*Ask about grilling on site!*

Add third side (+\$1)

Served with fresh baked buns and condiments

**Choice of two:** BBQ pulled pork, seasoned slow roasted chicken, Italian chicken breast, WI beer brat, third pound cheeseburger, Beyond Burger®, Beyond Brat®

**Choice of two:** coleslaw, potato salad, fresh fruit salad, garden salad with assorted dressings, Italian vinaigrette pasta salad, mac and cheese, baked beans, corn on the cob, potato chips & onion dip

### **FARM TO TABLE BRUNCH** - \$18

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

**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)

# ACTION STATIONS

Mix and match these small plates to build your perfect menu

°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)

## CHEF'S TABLE°

Chef-carved 6oz. portion served with cocktail rolls and a selection of condiments

- Honey roasted turkey - \$7
- Roasted pork loin - \$6
- Beef tenderloin - \$13
- Inside round of beef - \$9

## SLIDERS - \$7.5

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

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

## 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, buffalo dry rub, honey mustard, spicy garlic

## 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 - \$8.5°

Served with cilantro, scallions, soy sauce, sesame seeds, and Sriracha

**Choice of two:** brown rice, jasmine rice, lo mein

**Choice of two:** chicken, pork, beef (+\$1), shrimp (+\$2)

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

**Choice of two:** bell peppers, water chestnuts, snow peas, mushrooms



# 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 14 days 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 function. Should substitutions be necessary, your event planner will contact you.

## 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 72 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.

## 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                      | \$5-\$12  | White Garden Chairs             | \$3.75      |
| Bar Stemware                              | \$3       | 60" Round 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