

BLUE PLATE catering

WEDDING MENU



LCA LEADING CATERERS
OF AMERICA



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 - \$7

Option 2: Pick at least 2 from List A - \$8.5

Option 3: Pick any 4 - \$10

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
- Tofu pakora

LIST B

- Bacon wrapped water chestnuts
- Bacon wrapped date & chorizo
- Ahi tuna tartare
- Olive tapenade crostini
- Sundried tomato & turkey roulades
- Cocktail shrimp with cocktail sauce
- Vegetarian sushi
- Orange blossom eggplant bites
- Garden poppers

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 - \$6

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, bread, preserves, and more

WI CHEESE BOARD - \$5

Sliced and cubed cheese and fresh cheese curds served with crackers

Add: local sausages (+\$1)

Entrées

We are delighted to offer a range of catering options designed to meet the diverse needs and budgets of our couples. Entrées start at \$26 per person and do not include staffing or rentals.

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 paired with hot starch and vegetable sides, garden tossed salad, rolls and butter, and coffee

Add: fourth entrée (+\$1)



CHICKEN

APRICOT GLAZED CHICKEN (+\$3)*

Pan seared and roasted frenched breast with apricot basil glaze

BRANDIED CHICKEN BREAST

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 sundried tomato

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

BEEF TENDERLOIN MEDALLIONS (+\$7)

Medallion trio roasted to perfection

Served with cilantro chimichurri **OR** mushroom Madeira sauce

FILET MIGNON (+\$8)

Tender filet char-grilled with sautéed mushrooms

SLOW COOKED ROAST BEEF DINNER (+\$2)

Sliced and served with rich house-made gravy

PORK

CHERRY MAPLE PORK LOIN

Tender medallions topped with Door County cherry and maple syrup sauce

PEACH BBQ PORK MEDALLIONS

Seared and slow cooked in a sweet southern BBQ sauce

SAVORY PORK LOIN

Roasted loin with a whole grain mustard with cognac cream sauce



SEAFOOD

MISO 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

BLACKENED SNAPPER (+\$6)

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

WHITE FISH VERA CRUZ

Sweet yellow onions, vine ripened tomatoes, and Mediterranean olives over wild caught Pacific cod

VEGETARIAN

ALL GF/VEGAN

MISO GLAZED TOFU

Served over a sauté of ancient grains and vegetables

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



ACCOMPANIMENTS

STARCH SIDES:

GARLIC MASHED POTATOES
MUSHROOM RISOTTO (+\$2)
PARSLEY BUTTERED POTATOES
ROASTED RED POTATOES
WILD RICE PILAF

HOT VEGETABLE SIDES:

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 feta vinaigrette

ZESTY CITRUS SALAD (+\$1)

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

Themed Buffets

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



TASTE OF ITALY - \$23.25

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

Choice of 2: penne, cavatappi, cheese tortellini

Choice of 3: Italian sausage, Italian seasoned chicken, meatballs, sautéed vegetables

Choice of 3: Alfredo, bolognese, light pesto cream, marinara

Add: GF pasta (+\$2)

STREET TACOS - \$21.95

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

Choice of 2: barbacoa, carnitas, chicken tinga, seasoned beef, sweet potato and corn

Choice of 2: black beans, chilled street corn salad, Santa Fe rice, sautéed onions & peppers

Add: additional meat (\$2.5), side (+\$1.5), guacamole (+\$2), warm queso sauce (+\$1.5)

PICNIC - \$18.75

Ask about grilling on site! Served with fresh baked buns and condiments

Choice of 2: BBQ pulled pork, seasoned slow roasted chicken, Italian chicken breast, WI beer brat, 1/3lb cheeseburger, Beyond products available

Choice of 2: 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

Add: additional meat (+\$3) or side (+\$1.5)

FARM TO TABLE BRUNCH - \$22.95

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

Choice of 1: scrambled eggs (with bacon OR sausage), quiche

Choice of 1: pancakes, French toast

Choice of 1: breakfast potatoes, cheesy potato hash

Add: chef carved ham (+\$6), 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



PASTA SAUTE - \$10

Let our chefs create sautéed delicacies for your guests
Served with Parmesan cheese and red pepper flakes

Choice of 2: penne, cavatappi, cheese tortellini
Choice of 2: Italian sausage, Italian seasoned chicken, meatballs, sautéed vegetables
Choice of 2: Alfredo, bolognese, light pesto cream, marinara
Add: GF pasta (+\$2)

CHEF'S TABLE

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

Honey roasted turkey - \$9

Beef tenderloin - \$15

Roasted pork loin - \$8

Inside round of beef - \$11

SLIDERS - \$9

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

Choice of 2: BBQ pulled pork, beef burger, barbacoa, teriyaki chicken

BONELESS WING BAR

\$8 (3 pieces) or \$12 (6 pieces)

Boneless breaded chicken wings served with celery, and carrots

Choice of 2 rubs: BBQ, buffalo, lemon pepper, naked

Choice of 2 sauces: BBQ, blue cheese, buffalo, ranch, spicy garlic

MASHED POTATO BAR - \$6.25

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

STIR FRY - \$10.5

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

Choice of 2: brown rice, jasmine rice, lo mein

Choice of 2: chicken, pork, beef (+\$1), shrimp (+\$3)

Choice of 2: pad Thai, sweet & sour, teriyaki

Choice of 2: bell peppers, water chestnuts, snow peas, mushrooms

Desserts

BLUE PLATE CHEESECAKE BAR -\$5.5

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 -

\$7.95/SLICE

Served with berry compote

FARM FRESH PIES - \$5/SLICE

Choice of 4: apple, cherry, chocolate cream, key lime, pecan, pumpkin
Served with whipped cream

SEASONAL COBBLER - \$3.25

Choice of 2: apple, peach, blueberry, cherry
Served with whipped cream



Late Night Snacks

NACHO BAR - \$6.5

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

Add: seasoned ground beef, sweet potato and corn mix, 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

MAC & CHEESE BAR - \$7.5

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

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 \$500-5,000 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, 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

Other - The Valerie