

DIRECT |



from *blue plate*



**2017 WINTER
HOLIDAY**

• *menu* •



TO PLACE YOUR ORDER:

312.377.0927

corporatesales@blueplatechicago.com

HOLIDAY
CLASSIC CELEBRATION

• menu •

Hors d'Oeuvres

PRICED PER PIECE. MINIMUM 25 PIECES.

FRESNO CHILE SHRIMP

COCKTAIL \$3.25

Lemon and white wine poached shrimp,
pipette of chile gazpacho

BEET CREPE SMOKED

SALMON SPIRAL \$3.25

Beet powder-infused crepe, smoked
salmon, crème fraîche

**GOAT CHEESE & SUNDRIED
TOMATO BRUSCHETTA \$1.25**

Creamy goat cheese and sundried
tomatoes, crispy bruschetta toast

NIÇOISE POTATO CUP \$1.25

Tomato jam, niçoise
olive, haricot vert, tomato and
lemon vinaigrette

Buffet Options

PRICED PER PERSON. MINIMUM 10 PEOPLE.

POMEGRANATE MOLASSES

GLAZED BEEF \$18.50

With red onion marmalade

PAPRIKA POTATOES \$3.75

Roasted fingerling potatoes,
sweet Hungarian paprika

LEMON & OLIVE OIL

GRILLED SALMON \$15.00

With red pepper piperade

CHILLED TUSCAN PASTA \$4.00

Olive oil cured tomatoes, petit capers,
fresh mozzarella

ROSEMARY ROASTED

CHICKEN BREAST \$13.00

With a cranberry and orange compote

APPLE & FENNEL SALAD \$8.50

With fennel bulbs, cider vinaigrette, candied
marcona almonds, amish blue cheese, dried
cranberries and mixed greens

RUBY BEET SALAD \$9.00

With fresh goat cheese, lambs lettuce, toasted
pistachios and red-wine vinaigrette

ROASTED TOMATO BRUSCHETTA \$3.75

With fresh thyme and garlic, creamy burrata,
micro Italian basil, grilled baguette

Sweets

PRICED PER PIECE. MINIMUM 25 PIECES.

CHOCOLATE DIPPED STRAWBERRIES \$2.00

VANILLA CHERRY MOUSSE CUPS \$2.50

RED VELVET WHOOPIE PIES \$2.50

HOLIDAY
SAVORY SPICE
• menu •

Hors d'Oeuvres

PRICED PER PIECE. MINIMUM 25 PIECES.

BLACKENED CHICKEN SATAY \$2.00

With fresh mango dipping sauce

SAMOSA \$3.00

Pastry filled with potatoes, peas and curry

SPICY PECANS & BLUE CHEESE \$1.75

Spiced pecans, Maytag blue cheese,
chive ribbon wrap

CANDIED BACON \$3.75

With brown sugar, pecan, cayenne pepper
and maple syrup

Buffet Options

PRICED PER PERSON. MINIMUM 10 PEOPLE.

CRUSTED CHICKEN BREAST \$13.00

With pumpkin seed, cumin,
spicy arugula

BABY ARUGULA WITH

CRISP BARTLETT PEARS \$8.00

Crumbled goat cheese, spiced walnuts,
pomegranate vinaigrette

APPLE CIDER AND PINK PEPPER

SPICED PORK LOIN \$9.00

With spicy watercress pesto

WINTER HARVEST

BABY CARROTS \$5.25

With sweet cream butter, honey
and cardamom

ROASTED ACORN SQUASH \$3.00

With pumpkin spice

JEWELED RICE \$4.00

Saffron and dried fruit jasmine rice,
citrus zest

SWEET POTATO CHIPS \$2.75

With sea salt, sugar and cinnamon dust

JALAPEÑO GREEN BEANS \$3.25

Haricot vert, crispy onions and
jalapeño powder

OVEN ROASTED CAULIFLOWER \$4.25

Colorful cauliflower, fresno chile oil and
toasted almonds

Sweets

PRICED PER PIECE. MINIMUM 25 PIECES.

JEWEL TONED CINNAMON MERINGUE \$1.50

GINGER MOLASSES COOKIE \$1.00

MINI EGGNOG CUPCAKES \$1.75



HOLIDAY
BISCUIT BAR

• menu •



\$11.50 PER PERSON. MINIMUM 10 PEOPLE.

Freshly Baked Biscuits

HERB

BUTTERMILK

SWEET POTATO

Spreads

MAPLE BUTTER

GARLIC BUTTER

VANILLA BEAN MASCARPONE

PORT AND CRANBERRY COMPOTE

PIMENTO CHEESE

BACON JAM

Fixin's

CRISPY FRIED CHICKEN

SHAVED COUNTRY HAM

GRILLED BEEFSTEAK TOMATOES

Drizzles

MAPLE MUSTARD

BOURBON BUTTERSCOTCH

SRIRACHA HONEY

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