MICRO WEDDINGS WITH BLUE PLATE

Food Is Only The Beginning
312.421.6666 | blueplatechicago.com
Micro-Wedding, Minimony, Elopement . . . beautiful ways to celebrate your marriage in an intimate and personal way. Blue Plate has helped many couples transition from their larger wedding to these smaller, customized events. Your wedding will be complemented by Blue Plate’s culinary creativity and award-winning catering plus years of wedding and event expertise. Whether at your home or one of our many unique Chicago venues our team is here to help you achieve your new vision of the perfect day.

The following pages include sample food and beverage selections curated by Executive Chef Paul Larson and the Blue Plate Culinary Team, as well as customizable event elements to complete the look and feel of your big day.

As your trusted wedding partner, we look forward to working together to bring your vision to life and creating a memorable, unique and personal experience.

— The Blue Plate Team
MENU
PASSED HORS D’OEUVRES

Select 4 varieties.

**Pepper Crusted New York**
Pepper Crusted Strip Loin Medallion, Potato Crisp, Artichoke and Black Truffle Mousse, Shaved Parmesan Shard

**Carne Asada Mini Taco**
Crispy Mini Taco Filled with Carne Asada, Mexican Crema, Sweet Corn Salsa and Fresh Lime
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**Jerk Chicken on Poppy Seed Shortbread**
Spicy Jerk Marinated Chicken Salad, Poppy Seed Shortbread Cracker, Toasted Elephant Garlic Chips, Tomato Habanero Jam

**Italian BLT**
Crispy Soppressata Cup, Burrata Cheese, Sweet 100 Tomatoes, Herb Aioli, Basil

**Charcoal Crepe with Smoked Salmon**
Hand Rolled Charcoal Crepe, Smoked Salmon, Micro Potato Chip, Snipped Chives

**BBQ Duck Tostada**
Crispy Corn Tostada, BBQ Duck Confit, Cranberry and Sweet Potato Salsa, Pecan Brittle

**Blackened Shrimp and Grits Cake**
Blackened Shrimp, Wisconsin Aged Cheddar, Cajun Aioli, Pickled Pepper Relish

**Tuna Poke Bite**
Marinated Tuna, Pineapple Miso Glaze, Micro Green, Black Sesame Seeds, Rice Pearls, Aleppo Chili Pepper, Scallion Thai Chili Aioli

**Taro Root Taco**
Crispy Taro Root Taco Shell, Tuna Tartare, Wasabi Guacamole, Micro Cilantro

**Mini Thai Crab Cake**
Bite Sized Lemongrass Flavored Crab Cake, Sriracha Chili Aioli, Thai Basil

**Chicken Rosemary Skewer**
Grilled Chicken Breast on Fresh Rosemary Stalk, Lemon Pepper and Almond Dip

**Cilantro Marinated Shrimp Skewer**
Cilantro and Lime Marinated Grilled Shrimp
PASSED HORS D’OEUVRES

**Free Form Maki**
Colorful Soy Paper, Rock Shrimp, Sushi Rice, Togarashi Aioli, Sweet Chili Sauce

**Peanut Crusted Chicken**
Peanut Crusted Chicken Breast, Cucumber Round, Red Onion Sweet Chili Relish

**Red Pepper Hummus Cucumber**
European Cucumber Cup, Roasted Red Pepper Hummus, Kalamata Olive and Mint

**Grilled Vegan Zucchini Cake**
Baba Ganoush, Mint Gremolata

**French Tomato Gruyere Tart**
Crisp Phyllo Shell, Gruyere Custard, Roasted Tomato Compote, Nicoise Olive

**Red Grape Truffle**
Seedless Red Grape Covered, Honey Infused Goat Cheese, Chopped Pistachios

**Brie and Raspberry Mini Grilled Cheese**
Creamy Brie and Raspberries on Mini Slices of Brioche Bread

**Vegan Crab Cake**
Vegan Plant-Based “Crab Cake” with Vegan Sriracha Aioli and Microgreens

**Wild Mushroom Wonton**
Crispy Wonton Skins, Assorted Wild Mushrooms, Creamy Toasted Cashew Dipping Sauce

**Caprese Pop**
Marinated Cherry Tomato Filled with Pesto, Topped with Fresh Mozzarella, Lemon Zest and Fried Basil

**Watermelon and Feta Bite**
Seedless Watermelon, Pickled Red Onions, Whipped Feta, Fresh Mint

**Mini Avocado Sope**
Mini Sope Topped with Black Beans, Cotija Cheese, Mexican Crema and Micro Cilantro
FIRST-COURSE SELECTIONS

Select one. Served with individual dinner rolls and salted butter triangles.

Carrot and Asparagus Salad
Baby Carrots, Smoked Carrot Hummus, Crispy Garbanzo Beans, Mixed Baby Lettuce Leaves, Grilled Asparagus, Greek Yogurt Dressing

Baby Gem Lettuce Salad
Baby gem lettuce, shaved asparagus, radishes and zucchini, with toasted pepitas and lemon vinaigrette

Chopped Kale Caesar Salad
Black Tuscan Kale, Shaved Wisconsin Parmesan, Garlic Croutons, Creamy Cracked Black Peppercorn Dressing

Salad of Gem Lettuce and Pink Grapefruit
Baby Gem Lettuces, Charred Pink Grapefruit, Avocado, Shaved Beets and Radishes, Minted Paloma Vinaigrette

Sangria Salad
Baby Arugula, Toasted Pine Nuts, Basil, Orange Segments, Sliced Peaches, Goat Cheese, Red Wine Vinaigrette

Apple and Fennel Salad
Granny Smith Apples Tossed with Shaved Florence Fennel Bulbs, Mixed Greens, Candied Marcona Almonds, Amish Blue Cheese, Dried Cranberries, Cider Vinaigrette

Baby Arugula Salad
Marinated Baby Artichokes, Olive Oil Cured Olives, Fresh Mozzarella, Sourdough Croutons, Plum Tomatoes, Lemon Dijon Vinaigrette
Heirloom Tomato and Burrata Salad
Mixed Heirloom Tomatoes, Baby Arugula and Basil Drizzled with Aged Balsamic, Dollops of Early Harvest Olive Oil Jam and Grilled Crostini with Burrata

Red and Green Romaine Hearts
Baby Red and Green Romaine Hearts, Warm Parmesan Filled Gougères, Crispy Lahvosh Cracker, Creamy Parmesan Peppercorn Dressing

Whipped Feta Salad
Heirloom Tomatoes, Micro Arugula, Cucumbers, Kalamata Olives, Fresh Oregano, Red Wine Vinaigrette

Pickled Strawberry Salad
Hazelnut and Black Pepper Phyllo Crisp with Mixed Baby Greens, Pickled Strawberries, Edible Spring Flowers, Shaved Ricotta Salata and Strawberry Vinaigrette

A Study of Beets
Red, Candy Stripe and Golden Beet Petals, Dried Cranberry Puree, Medjool Date Puree, Mache Leaves, Jalapeño Honey Vinaigrette

Red Oak Leaf Salad with Red Grapes
Red Oak Leaf Salad, Red Grapes, Caramelized Figs, White Balsamic Vinaigrette, Toasted Pistachio Dust
Select one or offer your guests a choice of entrée in advance.

**Petite Tender with Artichoke and Pea Risotto**
Petite Tender Steak with Wilted Spinach, Haricot Vert, Sautéed Chanterelle Mushrooms and Tarragon-Tomato Brown Butter

**Almond Crusted Petite Tender**
Soft Chive Polenta, Grilled Leeks, Cabrales Crumbles, Romesco Sauce

**Horseradish-Crusted Petite Tender of Beef**
Roasted Fingerling Potatoes, Woodland Mushrooms, Fava Bean Ragout, Mushroom Essence

**Grilled Petite Tender of Beef**
Gruyere Whipped Potatoes, Truffled Haricot Vert, Cabernet Butter Sauce, Frizzled Leeks Garnish

**Horseradish Crusted Petite Tender**
Goat Cheese Whipped Yukon Gold Potatoes, Sautéed Asparagus Tips, Natural Mushroom Jus

**Roasted Chicken Al Forno**
Herbed Salsa Verde Crust, Parmesan Risotto, Grilled Artichoke and Asparagus, Roasted Red Pepper Coulis, Lemon-Leek Soubise

**Truffle Roasted Chicken Breast**
Parmesan Pomme Purée, Haricot Vert, Brioche Leek Sauce

**Herb Marinated Chicken Breast**
Brie Tossed Fingerling Potatoes, Patty Pan Squash, Haricot Vert, Thyme Jus

**Lemon and Tarragon Roasted Chicken Breast**
Goat Cheese Fingerling Potatoes, Roasted Asparagus, Natural Pan Juices

**Pan Roasted Chicken Breast**
Sautéed Asiago Stuffed Gnocchi, Wilted Spinach, Cipollini Onions, Tomato Sage Brown Butter Sauce
UPGRADED
ENTRÉE SELECTIONS

**Chianti Braised Western Rib of Beef**
Creamy Chive and Parmesan Polenta, French Green Beans, Natural Juices, Microgreens

**Seared Flat Iron Steak**
Sweet Pea and Corn Risotto, Pea Tendrils, Chive Sauce

**Pan Roasted Tilapia**
Chive and Cream Cheese Whipped Yukon Gold Potatoes, Roasted Cipollini Onions, Fire Roasted Red Peppers, Shiitake Mushroom Demi Glace

**Almond Crusted Whitefish**
Creamy Lemon Scented Risotto, Sautéed Haricot Vert, Beurre Blanc and Microgreens

**Pan Roasted Salmon**
Toasted Ancient Grains, Marinated Mushrooms, Wilted Spinach, Cherry Tomatoes, Basil Pesto

**Herb Roasted Petite Tender and Pan Seared Chicken Breast**
Caramelized Leek and Gruyere Whipped Potatoes, Wood Grilled Asparagus and Baby Carrots, Fried Crispy Leeks, Cabernet Butter Sauce

**Pan Roasted Petite Tender and Tilapia**
Roasted Fingerling Potatoes, Sugar Snap Peas, Oven Dried Tomato Compote, Porcini Mushroom Sauce
**PREMIUM ENTRÉE SELECTIONS**

**Charred Filet of Beef with Wild Mushroom Risotto**
Roasted Baby Carrots, Sauteed Kale, Fried Rosemary, Truffle Oil Drizzle

**Grilled Filet of Beef**
Brie Potato Gratin, Seasonal Melange of Baby Vegetables, Thyme-Scented Reduction

**Chianti Braised Beef Short Rib**
Creamy Chive and Parmesan Polenta, French Green Beans, Natural Juices, Microgreens

**Pepper Crusted New York Strip**
Mini Twice Baked Wisconsin Cheddar Potato, Wilted Spinach, Grilled Asparagus, Bordelaise Sauce

**Pan Roasted Wild Striped Bass**
Sweet Corn Risotto, Fire Roasted Asparagus, Brioche Leek Sauce, Bull's Blood, Microgreens

**Pan Seared Halibut**
Parmesan Potato Puree, Wilted Garlic Spinach, Scallion Radish Sauce

**Braised Short Rib and Grilled Shrimp**
Chive and Parmesan Polenta, French Green Beans, Shaved Brussels Sprouts, Natural Jus, Microgreens

**Blue Cheese Crusted Petite Tender of Beef and Grilled Chilean Sea Bass**
Fava Bean and Wild Mushroom Ragout, Herb Roasted Fingerling Potatoes, Thyme Scented Reduction

**Grilled Petite Tender of Beef and Herb Crusted Halibut**
Chive Crushed Potatoes, Sauteed Asparagus Tips, Merlot Peppercorn Reduction
VEGETARIAN ENTRÉES

Select one, Included for 10% of guest count.

**Tri-Colored Potato Napoleon**  
Thin Layers of Yukon Gold, Sweet and Purple Potatoes, Zucchini Ribbons with Shaved Parmesan and Ricotta Cheese, Garnished with Toasted Almond Red Pepper Coulis and Fried Basil

**Organic Roasted Portobello Lasagna**  
Layers of Semolina Pasta and Zucchini, Squash, Spinach, Goat Ricotta, Red Pepper Coulis and Fennel Tomato Fondue

**Goat-Cheese-Stuffed Piquillo Pepper**  
Farro, Roasted Cauliflower, Grilled Asparagus, Mushroom Pecorino Cream, Toasted Almonds, Pine Nuts

**Truffled Pecorino Gnocchi**  
Potato Gnocchi Pillows Tossed with Parmesan Cream and White Truffle Oil, Garnished with Roasted Tomato and Fennel Fondue and Pecorino Tuile

**Vegan - Pan Seared Cauliflower Steak**  
Pan Roasted Cauliflower Steak, Caper and Lemon Sauce, Rosemary Roasted Fingerling Potatoes, Sauteed Baby Carrots Served with Petite Salad of Baby Arugula, Fried Lemons, Capers and Rosemary
**DESSERTS**

**Mini Apple Pie**  
Vanilla Shell, Spiced Apples, Crumb Topping

**Nutter Butter Cookies**  
Peanut Butter Cookies Sandwiched with Nutella

**Brown Butter Lemon Bites**  
Graham Cracker Crust, Lemon Curd, Lemon Zest, Micro Celery

**Mini Seasonal Fruit Tart**  
Vanilla Shell, Vanilla Pastry Cream, Mixed Fresh Berries

**Flourless Chocolate Cake Bite**  
Chocolate Cake, Whipped Cream, Fresh Raspberry

**Chocolate Dipped Strawberries**  
Strawberries Dipped in Dark and Milk Chocolate with White Chocolate Drizzle

**Mini Carrot Cupcake**  
Walnut Carrot Cake, Cream Cheese Frosting, Shaved Walnut

**Blackberry Lemon Cake**  
Lemon Cake, Blackberry Mascarpone, Fresh Blackberry, Micro Mint
DESSERTS

Funfetti Cheesecake
Graham Cracker Crust, Vanilla Bean Funfetti Cheesecake, Whipped Topping, Rainbow Sprinkles

S’mores Cup
Graham Crust, Dark Chocolate Ganache and Toasted Marshmallow

Salted Caramel Truffle Cone
Mini Waffle Cone, Soft Caramel, Dark Chocolate Ganache, Milk Chocolate Glaze, Sea Salt

Zebra Bombe
Oreo Shortbread, Cookies and Cream Mousse, White Chocolate Glaze, Dark Drizzle, Oreo Crumbs

Mini Chocolate Cannoli
Cannoli Shell, Chocolate Ricotta, Dark Chocolate Glaze, Chocolate Flakes

Mini Chocolate Milkshake
Chocolate Ice Cream, Milk, Whipped Topping, Maraschino Cherry

Mini Sorbet Cones
Mini Waffle Cones Filled With Sorbet

Key Lime Tart
All Butter Tart Shell, Key Lime Curd, Fresh Whipped Cream Topping

We offer complimentary cake cutting and service. We also serve a special local blend of Intelligentsia (regular and decaffeinated) coffee and tea served with cream, sugar and sweetener.
Nacho Boats
Totopos Tortilla Chips, Chipotle Nacho Cheese Sauce, Black Beans, Pico De Gallo, Avocado, Cilantro and Pickled Jalapenos

Twice Baked Tater Tots
Crispy Golden Brown Tater Tots Tossed with Sharp Cheddar Cheese, Bacon and Fresh Chives

Mini Cheeseburger Slider
Beef Burger, Cheddar Cheese, Ketchup, Mustard, Dill Pickle Slice, Soft Sesame Bun

Fried Chicken on a Biscuit
Crispy Buttermilk Fried Chicken, Baking Powder Biscuit, Spicy Cajun Aioli, Wildflower Honey Drizzle

“SWEET HOME CHICAGO" BITES
Passed on Chicago Flag Trays!

Mini Italian Beef Sandwich
Slow Roasted Italian Beef on Mini Sourdough Roll Topped with Sautéed Sweet Green Bell Peppers

Mini Hot Dog
Mini Chicago Style Hot Dog with All Accompaniments

Deep Dish Pizza Bites
Individual Bite Size Chicago Style Deep Dish Sausage Pizza
STAFFING
CULINARY AND SERVICE LEadership

We are proud to offer one of Chicago’s top culinary teams skilled in this unique and demanding style of culinary execution. Led by Executive Chef Paul Larson, our team embodies the philosophy of delivering high-quality food experiences using fresh and sustainable ingredients and has received numerous awards for its culinary creativity and leadership in catered events.

Individualized guest attention is the hallmark of our service style, and we are also proud to offer our clients a dedicated staff of some of the industry’s most accomplished service professionals. The service for each wedding is helmed by a senior member of our Event Supervisor team, who sets the standard for guest experience. Each is supported by an experienced and dedicated service team, all trained rigorously in our standards of Hospitality and eager to provide warm and memorable experiences for guests.

Based on our experience with off-premise events, we recommend having the following staff to ensure high quality service, ease of guest flow and cleanliness.

- Event Supervisor
- Servers
- Bartender
- Event Chef
- Event Prep Cooks

Dress code note: Our Ada Street Blue Uniform provides a crisp elegant feel, consisting of black trousers, paired with a white shirt and navy blue tie. Our Van Buren Street Black uniform gives a classic café look, consisting of black trousers, paired with a black shirt and black tie. Our culinary team will be outfitted in crisp, chef whites.
EVENT ELEMENTS
The event equipment also includes 60" Round Dining Tables, Tables Appointments, Passing Trays, Portering Trays, Bar Service Equipment, Coffee Service Equipment, Sanitation Materials, Disposable Equipment and Kitchen Prep Supplies.

**Optional Upgrades**

Pricing available upon request.
Linen Options
CLASSIC SAMPLE COLORS

The linen estimate includes Round Dining Table Linens and Dinner Napkins.
We offer three packages that include a full bar of liquor, wine and beer, as well as standard bar mixers. Beer to include Heineken, Goose Island 312, Revolution Anti-Hero IPA and Michelob Ultra.

**STANDARD BAR**
Includes brands such as Svedka Vodka, Tripl 3 Vodka, Beefeater Gin, Johnnie Walker Red Label Scotch, Canadian Club Whisky, Jim Beam Bourbon, Castillo Rum and Triple Sec.

Wines to include Trapiche Chardonnay, J.P. Chenet Rosé, Kenwood Yulupa Brut, J.P. Chenet Sparkling Rosé, and Canyon Road Cabernet Sauvignon

**PREMIUM BAR**
Includes brands such as Absolut Vodka, Tito’s Vodka, Tanqueray Gin, Dewar’s Scotch, Jack Daniel’s Whiskey, Bulleit Bourbon, Sauza Blanco Tequila, Bacardi Rum and Triple Sec. Victoria beer is included with the premium bar package.

Wines to include William Hill Chardonnay, Bieler Père et Fils Sabine Rosé, Jules Bertier Blanc de Blancs Brut, Campo Viejo Brut Rosé and Stone Cap Cabernet Sauvignon

**LUXURY BAR**
Includes brands such as Grey Goose Vodka, Ketel One Vodka, Hendrick’s Gin, Johnnie Walker Black Label Scotch, Buchanan’s DeLuxe 12 Year Scotch Whisky, Crown Royal Whisky, Maker’s Mark Bourbon, Bulleit Bourbon Barrel Strength, Partida Blanco Tequila, Bacardi Rum and Triple Sec. Off Color Brewing’s Apex Predator beer is included with the luxury package.

Wines to include Snoqualmie Chardonnay, Réserve Des Bertrands Élégance Rosé, Jules Bertier Blanc de Blancs Brut, Gerard Bertrand Brut Rosé and Imagery Cabernet Sauvignon

Pricing will vary based on length of event. To include, ask your sales consultant for pricing.
OPTIONAL CONSIDERATIONS

Floral

Pricing will vary based on seasonality, availability and design.

- 1 Bridal Bouquet
- 2 Bridesmaid Bouquets
- 5 Boutonnières
- 2 Corsages
- 4 Dining Table Centerpieces
- Votive Cups and Candles

DJ

Pricing will vary based on flow of event and availability

Officiant

Officiant for Wedding Ceremony
SAFETY STANDARDS

• Ongoing education to all employees on safety and best practices

• Closely monitoring symptoms of employees via temperature checks and daily health screening

• All kitchen and warehouse employees must wear masks covering mouth and nose and non-latex disposable gloves at all times with frequent replacement

• Constant cleaning of kitchen surfaces with alcohol-based products

• Frequent hand washing throughout the day at contact free hand washing stations in kitchen and warehouse with antibacterial soap and alcohol-based hand sanitizer

• No outside vendors allowed in building – deliveries will be made curbside and received outside by our employees

• No outside visitors or internal staff are allowed in the food production areas
ABOUT BLUE PLATE

Blue Plate weddings have been featured in the following prestigious publications:

- The Knot
- Make it Better
- Splash
- Weddings
- Brides
- Modern Luxury Weddings
- InStyle

FEATURED VENDOR

Carats & Cake

ACCOLADES

2019 Best of Weddings
– The Knot

2019 Achievement in Catering Excellence (ACE) Award for Best Caterer, East Region
– Catersource

2018 CATIE Award for Best Hors d’Oeuvre
– International Caterers Association

2018 NICE Best Plated Presentation
– International Live Events Association and National Association for Catering and Events

2018 Couples’ Choice
– WeddingWire

OUR STORY

Blue Plate opened its kitchen in 1983 and today ranks as one of Chicago’s premier hospitality companies and go-to wedding partners. Our innovative chefs work with you to create an epicurean experience that captures the unique flavor of your wedding.

Blue Plate is part of Round the Table Hospitality (RTTH), a family of companies founded in 2016 by our CEO, Jim Horan. The RTTH roster also includes Larkin Hall, Blue Plate’s state-of-the-art facility and venue space.

Photography by: Gabrielle Daylor