



# HOLIDAY MENU

*Build Your Own Buffet.*

## CHOICE OF MAIN

<b>Rosemary Petite Tender</b> Au Poivre, sea salt [GF]	<b>\$24 pp</b>
<b>Pomegranate &amp; Honey Glazed Chicken</b> Roasted chicken breast, pomegranate glaze [GF, DF]	<b>\$23 pp</b>
<b>Cavatappi Pasta</b> Spinach, roasted carrots, roasted celery root, parsnip purée, candied fresno [VG, V, DF]	<b>\$22 pp</b>

## CHOICE OF VEGETABLE

<b>Charred Baby Carrots</b> Burnt orange dressing [VG, V, GF, DF]
<b>Roasted Delicata Squash</b> Pumpkin seed gremolata, lemon zest [VG, V, GF, DF, CS]
<b>Balsamic Brussels Sprouts</b> Balsamic, fresh parmesan cheese [VG, GF]

## CHOICE OF STARCH

<b>Potato Au Gratin</b> Thinly sliced layered potato casserole, fresh herbs, cream [VG, GF]
<b>Smashed Potatoes</b> Red potatoes, orange honey vinaigrette [VG, GF, DF]
<b>Kale &amp; Sweet Potato Medley</b> Roasted sweet potato, sweet cipollini onions, chopped kale [VG, V, GF, DF]



[ VG - vegetarian | V - vegan | GF - gluten free | DF - dairy free | CN - contains nuts | CS - contains seeds ]

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Two business days' notice required | 10-person/piece minimum per selection unless otherwise noted | Delivery charges apply.



# HOLIDAY FAVORITES

## SMALL BITES

Sold by the dozen

- Goat Cheese & Honey Phyllo** \$48  
Goat cheese, honey, phyllo pastry, brown sugar crumble [VG]
- Mini Beef Wellington** \$54  
Beef tenderloin, mushroom duxelle, French-style puff pastry
- Brie En Croute** \$48  
Brie cheese, raspberry preserves, flaky puff pastry [VG]
- Mini Stuffed Bell Pepper** \$48  
Baby bell pepper, beef picadillo, mozzarella [GF]
- Vegetable Samosa** \$42  
Petite peas, yukon potato, harissa mango chutney [VG, V, DF]

## SWEETS

12-piece minimum

- Assorted Festive Cupcakes** \$4.75  
Chef's choice of festive decorated cupcakes [VG]
- Almond Thumbprint Cookies** \$4.00  
Almond flour, raspberry jam [VG, V, DF, CN]
- Peppermint Fudge** \$3.50  
Dark chocolate, peppermint, sprinkles [VG, GF]
- Decorated Cut Out Cookies** \$5.50  
72 hour notice  
Assortment of seasonally shaped shortbread cookies [VG]
- Classic Holiday Cookie Tray**  
Assortment of Chef's choice holiday cookies [VG]
 

<b>Large - \$260</b>	<b>Medium - \$180</b>	<b>Small - \$100</b>
<b>(72 pieces)</b>	<b>(48 pieces)</b>	<b>(24 pieces)</b>

## SIDE SALADS

- Winter Farro Salad** \$6.00  
Farro, kale, pomegranate, pickled red onion, sliced apple, Champagne vinaigrette [VG, V, DF]
- Sweet Potato Salad** \$6.50  
Radicchio, endive, arugula, roasted sweet potato, herbed goat cheese, spicy pepitas, creamy apple cider dressing [VG, GF, CS]

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