



MARKET

ABOUT *blue plate*

Blue Plate Market brings the freshness of the farmers market straight to your table, every day wherever and whenever you need it. Backed by more than 40 years of the renowned Blue Plate culinary excellence, our scratch-made meals are crafted daily with in-season ingredients, bold flavors, and approachable prices. It's the same trusted culinary team that fuels Chicago's most celebrated events—now delivering that same level of care to your office, worksite, or home. Designed with business needs in mind, Blue Plate Market makes it easy to fuel teams with fresh, satisfying meals that spark connection, boost energy, and keep people going through every shift. From affordable breakfasts and lunches to late-night delivery for second and third shifts, Blue Plate Market is your reliable partner for quality food that works as hard as you do.

As Chicago's first green-certified caterer, we're committed to sustainable practices that respect our community and our planet. And at the heart of it all is our people-first mantra, We Care More—a promise to bring warmth, quality, and care to every meal we make.

Chef Charles

As Executive Chef, Chef Haracz brings his diverse culinary talent and experience to lead menu development and oversee kitchen and field operations for a 100+ culinary team.

Chef Charles joined Blue Plate after more than 10 years with Bon Appétit Management Company overseeing culinary and retail foodservice outlets at such storied institutions as The Art Institute of Chicago, the Metropolitan Museum of Art in New York City, and the Getty Center in Los Angeles. His work also extends into the corporate realm, opening workplace dining outlets at the Porsche Cars North America headquarters in Atlanta, GA, and the LinkedIn office in New York City.





**we
care
more**



blue plate

SUSTAINABILITY

At Blue Plate, we're proud to be the first Chicago caterer to receive Green Restaurant Association certification in 2011. We are committed to environmentally friendly practices in our kitchens, warehouse, on-site venues, and offices.

Sustainability in our Kitchen

Our culinary team is passionate about using the freshest ingredients, providing sustainable, seasonal, organic food selections, partnering with local farms, and reducing our carbon footprint.

Local Sourcing

We source 60 percent of our produce and dairy from vendors within +/-100 miles. We work with Midwest Foods, a local, organic, and sustainable farming distributor who brings fruits and vegetables from over 35 local farmers to market. Blue Plate also partners with a wide selection of local farms and suppliers in the Midwest region including Four Star Mushrooms, Nichols Farm, Phil's Fresh Eggs, Windy City Harvest, Garwood Orchards, and Seedling Farms.

Minimizing Waste

Blue Plate composts daily in our on-site kitchens, training staff to properly sort food scraps and compostable packaging. Our partner, Healthy Soil Compost, turns waste into mulch. We also recycle glass, plastic, and aluminum, use eco-friendly cleaners, and partner with Green Grease Environmental to divert 45+ tons of used cooking oil from landfills annually.

Sustainable Products

Blue Plate is committed to sustainability and provides a full line of Green Restaurant Associated-approved compostable paper products and disposables. Our compostable products listed below are fully compostable in a commercial composting facility.

- Greenware Compostable Clear Beverage Disposable Cups
- 8oz Ingeo Prime Compostable Paper Hot Cups
- PrimeWare Fully Compostable Plant-Based Cutlery
- Compostable Bagasse Plates and Bowls, Cocktail and Dinner Napkins (White), Parchment Liner, Trash Liner and Compostable or Recyclable Cardboard Lunch Box

DIETARY INFORMATION

At Blue Plate, we are dedicated to providing exceptional culinary experiences that cater to a variety of dietary preferences and restrictions. To ensure a safe and enjoyable dining experience, we've highlighted important dietary information for our menu items. Blue Plate will provide custom tent cards and menus that clearly display this dietary information to help guide your choices.

Dietary Labels

To make choosing the right dish easier, our menu items are labeled with the following indicators:

- VG** Vegetarian (No meat, poultry, or fish, but may include eggs or dairy)

- V** Vegan (No animal products, including dairy, eggs, and honey)

- GF** Gluten-Free (Prepared without gluten-containing ingredients)

- DF** Dairy-Free (Prepared without dairy products)

- CN** Contains Nuts

- CS** Contains Seeds

If you have a severe allergy or specific dietary concern, please notify our team when placing your order.

Customization & Special Requests

Many of our dishes can be customized to accommodate dietary restrictions or preferences. For special requests or questions about specific ingredients, please contact our team at delivery@blueplatechicago.com.



MENU & ORDERING

At Blue Plate, we are dedicated to providing exceptional culinary experiences that cater to a variety of dietary preferences and restrictions. To ensure a safe and enjoyable dining experience, we've highlighted important dietary information for our menu items. Blue Plate will provide custom tent cards and menus that clearly display this dietary information to help guide your choices.

Dietary Labels

To make choosing the right dish easier, our menu items are labeled with the following indicators:

A minimum order of 10 guests, unless otherwise noted.

A minimum order subtotal of \$250 for food and beverage.
Our delivery fee is 10% of the food and beverage subtotal.

Orders must be confirmed with payment by noon the business day prior to delivery.

Custom menu requests require advanced notice - inquire for more information.

Missed the order deadline?

No problem, limited express menu items are available.
Give us a call and we will do our very best to accommodate.

What to expect

Our Delivery team arrives within 30 minutes prior to the intended serve time. We will set up your food and beverages and make sure your catering is guest-ready before hitting the road.

Complimentary disposables and serving utensils are provided.

Unable to recycle or compost in the office? We are happy to schedule a waste pick up and take care of it through the appropriate channels.

Changes to Orders?

We understand that plans can change. If you need to update or cancel your order our process is simple.

Decreases in orders require 48 hours notice.

Additions in orders require 48 hours notice. Additions in orders less than 48 hours notice are subject to rush fees and order minimums.

Cancellations of orders require 48 hours notice. Orders cancelled with 48+ hours notice will have no additional charge. Orders cancelled with 48 hours or less notice will have a 75% charge, and orders cancelled with less than 24 hours notice will be charged the full order amount.

Ordering Schedule

Event Day	Latest Ordering Deadline	Order By (Time)
Monday	Previous Thursday	5:00pm
Tuesday	Previous Friday	5:00pm
Wednesday	Monday	5:00pm
Thursday	Tuesday	5:00pm
Friday	Wednesday	5:00pm
Saturday	Thursday	5:00pm
Sunday	Thursday	5:00pm

*Orders must be confirmed with payment by the deadline.





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Follow Us

 Blue Plate Chicago

 Blue Plate Catering

BREAKFAST BUFFETS

BUFFETS

10 order minimum

Midwestern Breakfast

\$18.50

Choice of smoked bacon [GF, DF], turkey sausage [GF, DF], pork sausage links [GF, DF], or vegan sausage patties [V, VG, GF, DF], served with:

- Potatoes O'Brien [VG, V, GF, DF]
- Scrambled eggs with chives [VG, GF]
- Seasonal fruit tray [VG, V, GF, DF]

Garden Breakfast

\$19.00

Served with tomato salsa

Plant-based JUST eggs, wilted spinach, sautéed mushrooms, smashed breakfast potatoes [VG, V, GF, DF]

BREAKFAST SANDWICHES

\$21.00

Choice of breakfast sandwich, served with:

- Potatoes O'Brien [VG, V, GF, DF]
- Seasonal fruit tray [VG, V, GF, DF]

Midwestern Breakfast

Smoked ham, roasted peppers, egg patty, Wisconsin white cheddar, Blue Plate hot sauce, on a toasted bagel

Bacon Gouda

Nueske's smoked bacon, gouda, egg patty, truffle aioli, on a toasted bagel

Local Turkey & Egg

Turkey sausage, cheddar cheese, egg patty, on an English muffin

Florentine

Spinach, tomato, feta cheese, egg patty, green goddess dressing, on an English muffin [VG]

Vegan

Plant-based JUST Eggs, vegan breakfast sausage, vegan cheese, chimichurri, on a vegan brioche [VG, V, DF]



BREAKFAST (CONT.)

BREAKFAST BURRITOS

\$22.00

Choice of breakfast burrito, served with:

- Potatoes O'Brien [VG, V, GF, DF]
- Seasonal fruit tray [VG, V, GF, DF]
- Roasted tomato salsa [VG, V, GF, DF]

Morning Fiesta

Carne asada, scrambled eggs, chimichurri potatoes, Chihuahua cheese, served on a soft flour tortilla

Sunrise Sizzle

Sausage, bacon, scrambled eggs, seasoned potatoes, cheddar cheese, served on a soft flour tortilla

Veggie Luxe

Spinach, mushrooms, scrambled eggs, seasoned potatoes, Swiss cheese, served on a soft flour tortilla [VG]

Rise & Shine

Seitan sausage, Plant-based JUST eggs, seasoned potatoes, vegan white cheddar, served on a vegan tortilla [VG, V, DF]

BREAKFAST SIDES

Freshly Baked Assorted Muffins \$3.75 [VG, CN]

Gluten-Free Muffins \$4.00 [VG, GF, CN]

Vegan Pastries \$4.00 [VG, V, DF]

Smoked Bacon \$4.50 [GF, DF]

Turkey Sausage Link \$4.50 [GF, DF]

Pork Sausage Link \$4.50 [GF, DF]

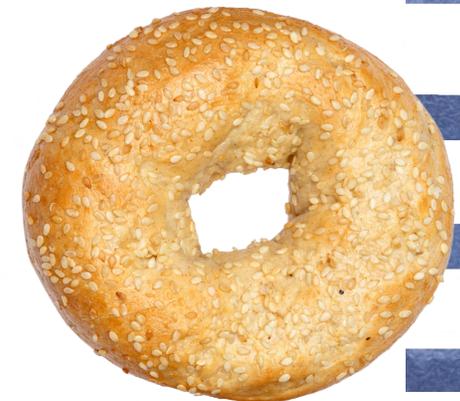
Vegan Sausage Patties \$4.50 [VG, V, GF, DF]

Potatoes O'Brien \$4.50 [VG, V, GF, DF]

Assorted Bagels \$5.50 [VG]

Served with individual assorted cream cheese [VG, GF]

PB&J Granola Bites \$24.00 dozen [VG, CN]



BREAKFAST (CONT.)

BREAKFAST TRAYS

Avocado Toast Tray

S \$80 | M \$110 | L \$140

Small serves 10-12 | Medium serves 15-18 | Large serves 20-24

Brioche [VG]

Avocado smash [VG, V, GF, DF]

Sliced radish [VG, V, GF, DF]

Sliced tomato [VG, V, GF, DF]

Sliced cucumbers with dill [VG, V, GF, DF]

Shaved red onion [VG, V, GF, DF]

Hard boiled eggs [VG, GF, DF]

Everything bagel seasoning [VG, V, GF, DF, CS]

Add-Ons:

Chopped bacon [GF, DF]

\$4.00

Smoked salmon [GF, DF]

\$4.00

Gluten-free bread [VG, GF, DF]

\$6.00

Bakery Special

\$10.00

Assorted breakfast pastries, muffins and sweet scones [VG, CN]
served with seasonal fruit tray [VG, V, GF, DF]

Seasonal Fruit Tray

S \$60 | M \$85 | L \$102

Small serves 10-12 | Medium serves 15-18 | Large serves 20-24
Seasonal sliced fruits, melons and berries [VG, V, GF, DF]

Croissants

\$48.00 dozen

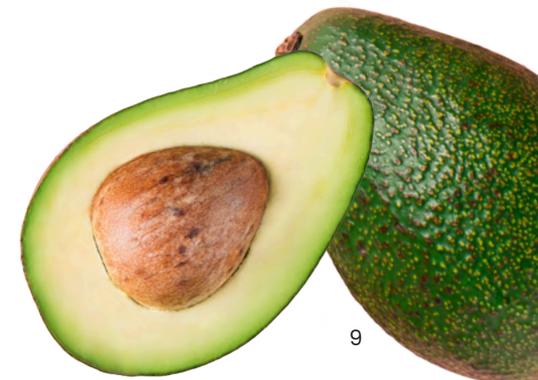
Choose One

Spinach and ricotta [VG]

Ham and gruyère

Cinnamon and raisin [VG]

Chocolate [VG]



BREAKFAST (CONT.)

INDIVIDUAL YOGURT PARFAITS

Traditional \$7.00

Vanilla bean yogurt, seasonal berries, house-made granola [VG, CN]

Plant Based Yogurt Parfait \$7.00

Coconut yogurt, maple syrup, berry compote, house-made granola, vanilla bean paste [VG, V, GF, DF, CN]

Individual Overnight Oat Cups

Mixed Berry Chia Overnight Oats \$7.00

Oats, chia seeds, coconut milk, blueberry compote, fresh berries [VG, V, DF, CS]

Cranberry Almond Overnight Oats \$7.00

Oats, coconut milk, maple syrup, cinnamon, cranberries, sliced almonds [VG, V, DF, CN]

Mini Burritos

\$60.00/dozen *Served with roasted tomato salsa*

Mini Morning Fiesta

Carne asada, scrambled eggs, chimichurri potatoes, Chihuahua cheese, served on a soft flour tortilla

Mini Sunrise Sizzle

Sausage, bacon, scrambled eggs, seasoned potatoes, cheddar cheese, served on a soft flour tortilla

Mini Veggie Luxe

Spinach, mushrooms, scrambled eggs, seasoned potatoes, Swiss cheese, served on a soft flour tortilla [VG]

Mini Rise & Shine

Seitan sausage, Plant-based JUST eggs, seasoned potatoes, dairy free white cheddar, served on a vegan tortilla [VG, V, DF]

Mini Bagel Sandwich

Mini Bagel Sandwich \$4.75

Mini egg omelet, crisp bacon, "everything" cream cheese schmear [CS]



BREAKFAST (CONT.)

BAKED DONUT HOLES

\$18.00/dozen *Choose your flavor*

Cinnamon Sugar Cinnamon sugar [VG]

Fruity Pebble Vanilla glaze, cereal milk crème filling, rolled in Fruity Pebbles™ [VG]

Classic Glazed [VG]

Individual Quiches

\$6.50

Black Pepper Bacon

Flaky butter crust filled with black pepper bacon, gruyere, fresh herbs, egg custard

Ham and Swiss

Flaky butter crust filled with ham, parmesan, Swiss, honey mustard, egg custard

Broccoli and Red Onion

Flaky butter crust filled with gruyère, caramelized red onion, broccoli florets, cherry tomatoes, egg custard [VG]

Egg Bites

\$36.00/dozen

Roasted Tomato

Spinach, feta, roasted tomato [VG, GF]

Bacon & Gruyère

Applewood smoked bacon, gruyère, fresh herbs [GF]

Chorizo & Chihuahua Cheese

Chorizo, Chihuahua cheese, chimichurri [GF]



LUNCH

SANDWICHES

10 order minimum

Classic Blue Plate Sandwiches

\$18.75 buffet \$19.75 box

Choice of sandwich served with side salad, chips, house-made cookie

Caprese

Ciabatta, fresh mozzarella, tomato, basil, pesto aioli [VG]

Little Italy Chicago Style

Ciabatta, soppressata, hot capicola, Genoa salami, provolone, tomato, shredded iceberg lettuce, giardiniera, Italian vinaigrette

Black Forest Ham

Pretzel bun, sliced Black Forest ham, gouda cheese, hickory bacon & onion jam, shredded iceberg lettuce, dijonnaise

Roasted Turkey

Country sourdough, sliced roasted turkey, smoked gouda, shredded iceberg lettuce, cucumbers, pesto aioli

Grilled Chicken

Country sourdough, shredded grilled chicken breast, sharp cheddar, pickled Fresno peppers, shredded iceberg lettuce, avocado, Calabrian aioli

Grilled Steak

Country sourdough, grilled marinated steak, havarti, shredded iceberg lettuce, cherry peppers, horseradish cream

Mushroom Reuben

Vegan brioche, Four star mushrooms, vegan cheese, sauerkraut, vegan thousand island [VG, V, DF]

Harissa Hummus & Peperonata

Country sourdough, sliced cucumber, sliced carrots, peperonata, shredded iceberg lettuce, harissa lemon hummus [VG, V, DF, CS]



LUNCH (CONT.)

WRAPS

10 order minimum

Classic Blue Plate Wrap

\$18.75 buffet \$19.75 box

Choice of wrap served with side salad, chips, house-made cookie
All wraps served on El Milagro Tortilla *except vegan
Gluten free tortillas available upon request

Grilled Chicken

Shredded grilled chicken breast, sharp cheddar, pickled Fresno peppers, avocado, shredded iceberg lettuce, Calabrian chili aioli

Roasted Turkey

Sliced roasted turkey, white aged cheddar, sliced tomato, pepperoncini, smashed avocado, shredded iceberg lettuce, herb aioli

Grilled Steak

Grilled marinated steak, cherry peppers, shredded iceberg lettuce, horseradish cream

Buffalo Chicken

Crispy Buffalo chicken, crispy bacon, avocado, shredded iceberg lettuce, ranch dressing

West Coast

Vegan tortilla wrap, brown rice, roasted broccoli, avocado, carrot and Napa cabbage slaw, Aleppo pepper and tahini dressing [VG, V, DF, CS]

Side Salad Options

Classic Garden

Mixed greens, cucumber, red onion, cherry tomatoes, balsamic vinaigrette [VG, V, GF, DF]

Chicago Italian Pasta

Bow tie pasta, salami, broccoli, marinated red peppers, garbanzo beans, giardiniera, herbed Italian dressing [DF]

Pesto Orzo

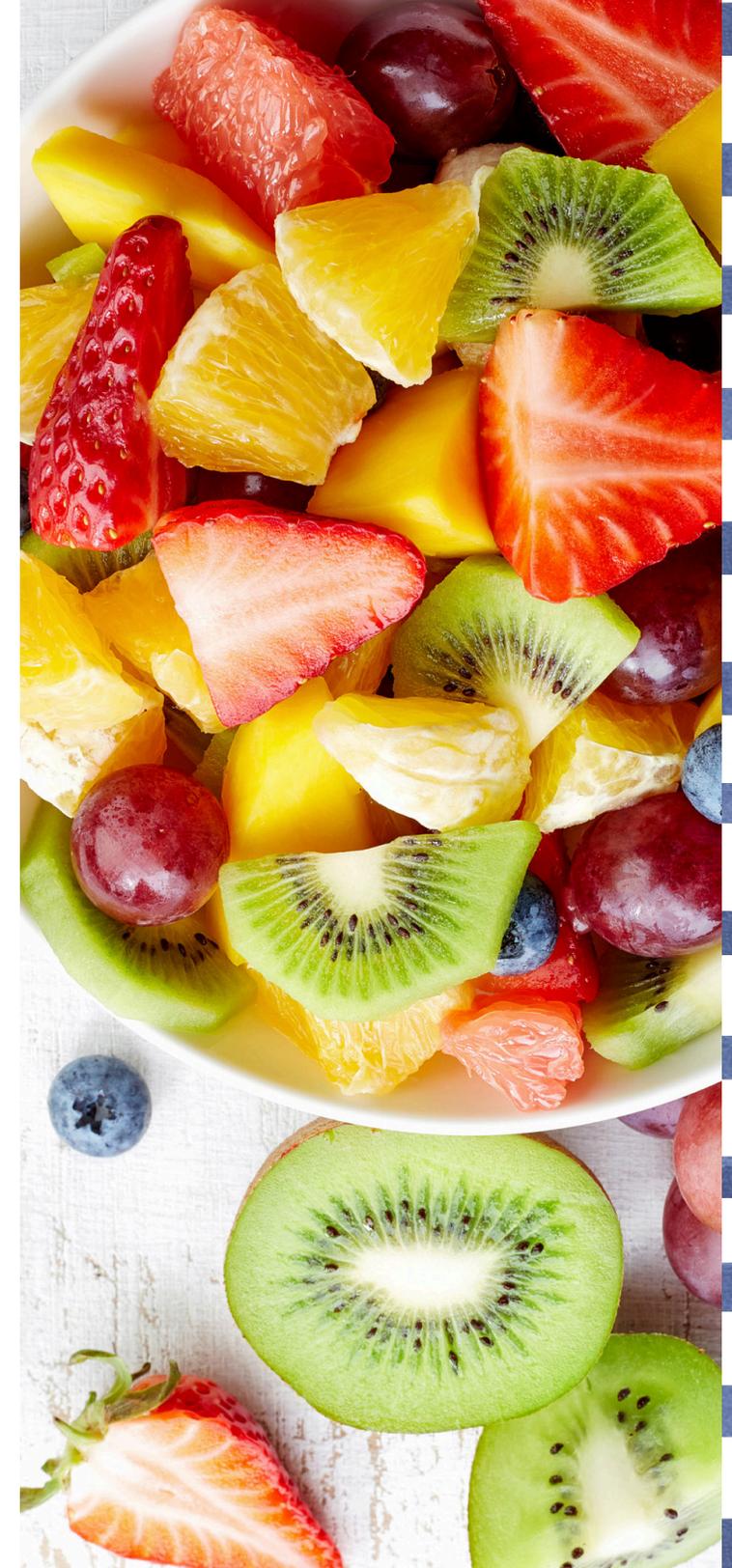
Marinated feta, cucumbers, cherry tomatoes, parsley, pesto dressing [VG]

Whole-Grain Farro

Dried cranberries, parsley, dill, shaved red onion, cucumbers, lemon vinaigrette [VG, V, DF]

Seasonal Fresh Fruit

Seasonal sliced fruits, melons, berries [VG, V, GF, DF]



LUNCH (CONT.)

FRESH BOWLS

10 order minimum

Build Your Own Mediterranean Bowl

\$22.00

Choice of protein

Chicken souvlaki [GF, DF]

Beef kafta [GF, DF]

Za'atar spiced falafel [VG, V, DF]

Served with:

Basmati rice [VG, V, GF, DF]

House-made pita [VG, DF]

Red pepper hummus [VG, V, GF, DF, CS]

Cherry tomatoes [VG, V, GF, DF]

Cucumber [VG, V, GF, DF,]

Shaved red onion [VG, V, GF, DF,]

Kalamata olives [VG, V, GF, DF]

Napa cabbage slaw [VG, V, GF, DF]

Tzatziki [VG, GF]

Feta Cheese [VG, GF]

Harissa Vinaigrette [VG, V, GF, DF]

Build-Your-Own Southwest Fiesta Bowl

\$19.50

Choice of protein

Pollo tinga

Chicken and onions slow cooked in a tomato sauce [GF, DF]

Upton's Naturals chorizo seitan

Sauteed chorizo spiced seitan [VG, V, DF]

Carne asada

Thinly sliced grilled marinated steak [GF, DF]

Cilantro lime fish

Seasoned with chili blend, cilantro and fresh lime juice [GF, DF]

Served with:

Cilantro rice [VG, V, GF, DF]

Pinto beans [VG, V, GF, DF]

Diced onions and cilantro [VG, V, GF, DF]

Lime wedges [VG, V, GF, DF]

Queso cotija [VG, GF]

Avocado crème [VG, GF]

Spicy corn pico de gallo [VG, V, GF, DF]

Salsa verde [VG, V, GF, DF]

Tortilla chips [VG, V, GF, DF]



LUNCH (CONT.)

SALADS

\$18.00 buffet \$19.00 box

Choice of salad served with house-made focaccia and house-made cookie

Southwest Vegetable

Chopped romaine, fire-roasted corn, red peppers, scallions, black beans, pico de gallo, crispy corn tortilla strips, vegan avocado dressing [VG, V, GF, DF]

Zesty Caesar

Green kale and romaine, tomato focaccia croutons, parmesan cheese, green goddess dressing [VG]

Citrus Salad

Spinach and baby romaine, Brussels sprouts, oranges, grapefruit, candied pistachio, pickled fennel, pecorino, Calabrian citrus vinaigrette [VG, GF, CN]

Protein Addition

Zesty grilled chicken [GF, DF] **\$4.00** Grilled steak [GF, DF] **\$6.00** Grilled shrimp [GF, DF] **\$8.00**

Greek Salad

Romaine, cucumbers, tomatoes, feta, red onions, pepperoncinis, Kalamata olives, red wine vinaigrette [VG, GF]

Waldorf Salad

Baby gem lettuce, apples, celery, grapes, walnuts, creamy apple cider vinaigrette [VG, V, GF, DF, CN]

Chicago Chopped

Chopped romaine, iceberg, bacon, ditalini pasta, tomato, gorgonzola, green onion, creamy Italian dressing



HOT BUFFETS

HOT BUFFETS

10 order minimum

Fajitas

\$21.00

Choice of protein - mixed with bell peppers and onions

Adobo chicken

Chicken and onions simmered in a chipotle adobo sauce [GF, DF]

Carne asada +\$4.00

Thinly sliced grilled marinated steak [GF, DF]

Vegan ground beef and potato picadillo

Vegan ground beef and potato cooked in chili spiced tomato sauce [VG, V, GF, DF]

Shrimp guajillo +\$6.00

Sautéed shrimp in a guajillo pepper and garlic sauce [GF, DF]

Served with:

Roasted Tomato Salsa [VG, V, GF, DF]

Salsa Verde [VG, V, GF, DF]

Pico De Gallo [VG, V, GF, DF]

Guacamole [VG, V, GF, DF]

Spanish rice [VG, V, GF, DF]

Sour cream [VG, GF]

Chihuahua cheese [VG, GF]

Flour tortillas [VG, V, DF]

* Corn tortillas available upon request [VG, V, GF, DF]

Mediterranean Kabobs

\$21.00

Choice of protein

Lemon pepper chicken [GF, DF]

Mediterranean veggie [VG, V, GF, DF]

Citrus-marinated steak [GF, DF] +\$4.00

Herb-marinated shrimp [GF, DF] +\$6.00

Served with:

Herbed rice [VG, V, GF, DF]

Greek salad [VG, GF]

House-made pita chips [VG, DF]

Traditional hummus [VG, V, GF, DF, CS]



HOT BUFFET (CONT.)

Asian Fusion Feast

\$23.00

Choice of protein

Yakiniku BBQ chicken

Chicken thighs marinated in a Japanese bbq sauce [DF, CS]

Grilled tofu with garlic soy sauce

Garlic soy sauce marinated tofu [VG, V, GF, DF]

Korean BBQ short rib with spicy gochujang

Slow cooked beef in gochujang broth with gochujang glaze [GF, DF, CS]

Red shrimp with sweet and spicy sauce

Sautéed shrimp tossed in sweet and spicy chili sauce [GF, DF, CS]

Served with:

White rice [VG, V, GF, DF]

Chili and garlic cucumber salad [VG, V, GF, DF, CS]

Miso sesame broccoli [VG, V, DF, CS]

Togarashi wonton chips with kimchi aioli and thai salsa verde [VG, CS]

Devon Street Feast

\$22.00

Choice of

Chicken tikka masala

Chicken breast simmered with Indian inspired spices, coconut milk, tikka masala sauce [GF, CS]

Palak Chicken

Indian curried chicken with tomatoes, onions, spinach, cardamom coriander [GF, DF]

Coal Roasted Shrimp

Tandoori marinated shrimp, basil, lime juice [GF, DF]

Lamb Rogan Josh

Lamb shoulder braised in tomatoes, ginger, garlic, garam masala [GF, DF]

Served with:

Aloo gobi [VG, V, GF, CS] Basmati rice [VG, V, GF, DF] Cumin spiced carrots [VG, V, GF, DF]

Naan bread [VG]

Sweet and sour chutney [VG, V, GF, DF]

Raita [VG, GF]



HOT BUFFETS (CONT.)

BUILD-YOUR-OWN-BUFFET

\$22.95

Choice of protein

Seasoned grilled chicken breast with herb jus [GF, DF]

Chicken piccata with light lemon and caper sauce [GF]

Grilled cauliflower steak with herb jus [VG, V, GF, DF]

Herb marinated steak with chimichurri

Seared salmon with lemon caper butter sauce, topped with fresh dill* [GF] +\$6.00

**48 hour notice required*

Choose One

Garden salad

Mixed greens, cucumber, red onion, cherry tomatoes, balsamic vinaigrette [VG, V, GF, DF]

Caesar salad

Romaine, focaccia crouton, parmesan, caesar dressing [GF]

Choose One

Roasted broccoli with lemon and olive oil [VG, V, GF, DF]

Grilled Mediterranean vegetables with balsamic [VG, V, GF, DF]

Sautéed green beans [VG, V, GF, DF]

Steamed mixed vegetables [VG, V, GF, DF]

Charred baby carrots [VG, V, GF, DF]

Choose One

Robuchon potatoes with chives [VG, GF]

Wisconsin mac & cheese [VG]

House potatoes, red wine vinegar, dill, shallot [VG, V, GF, DF]

Seasonal rice pilaf [VG, V, GF, DF]



PARTY TRAYS

Small serves 10 - 12 Medium serves 15 - 18 Large serves 20 - 24

Mediterranean Tray

S \$82 | M \$110 | L \$160

Traditional hummus, whipped feta and artichoke, dolmades, grilled marinated artichoke hearts, marinated halloumi, baby sweet peppers, romesco, cucumbers, cherry tomatoes and feta skewers, baby carrots, pita chips, fig and olive crackers [VG, CS]

Greek Lemon Chicken Skewer Tray

S \$105 | M \$150 | L \$185

Served with cucumber tzatziki [GF]

Seasonal Vegetable Tray

S \$45 | M \$75 | L \$90

Crudité with spinach dip [VG, GF] or traditional hummus [VG, V, GF, DF, CS]

Antipasti Tray

S \$88 | M \$118 | L \$163

Peppered salami, whipped nduja, Dodge City salami, 18 month-aged Parmigiano Reggiano, pesto marinated ciliegine, baby sweet peppers, marinated grilled artichokes, pepperoncini, Gordal olives, toasted bread, rosemary olive oil crackers

Domestic Cheese Tray

S \$75 | M \$98 | L \$163

Aged Hook's cheddar, Red Rock blue cheddar, Grumpy Goat cheese, Edelweiss havarti, smoked almonds, bourbon cherry compote, cornichons, assorted Carr's crackers [VG, CN]

Shrimp Cocktail Tray

S \$115 | M \$155 | L \$200

Citrus poached shrimp, horseradish cocktail sauce, remoulade sauce, lemons, seaweed [GF]



PARTY TRAYS (CONT.)

S \$95.00 M \$145.00 L \$175.00

Pinwheel Tray

An assortment of gourmet wrap pinwheels

Choose up to three

Grilled steak

El Milagro tortilla, grilled marinated steak, cherry peppers, shredded iceberg lettuce, horseradish cream

Buffalo chicken

El Milagro tortilla, crispy Buffalo chicken, avocado, crispy bacon, shredded iceberg lettuce, ranch dressing

Grilled chicken

El Milagro tortilla, shredded grilled chicken breast, pickled Fresno peppers, avocado, sharp cheddar, shredded iceberg lettuce, Calabrian chili aioli

Roasted turkey

El Milagro tortilla, sliced roasted turkey, white aged cheddar, sliced tomato, pepperoncini, smashed avocado, shredded iceberg lettuce, herb aioli

West coast

Vegan tortilla wrap, brown rice, roasted broccoli, avocado, carrot & Napa cabbage slaw, aleppo pepper & tahini dressing [VG, V, DF, CS]



SAVORY BITES

minimum order by the dozen

MINI SANDWICHES TRAY

\$84.00

-
- Roasted Turkey** Whole wheat roll, roasted turkey breast, smoked gouda, baby arugula, cranberry compote
- Chicken Salad** Challah knot roll, chicken salad, dried cranberries, toasted pecans, honey aioli [CN]
- Smoked Ham** Mini croissant, smoked ham, brie cheese, shaved fennel, dried cherry jam
- California** Ciabatta, alfalfa sprouts, cucumbers, avocado, roasted red pepper relish [VG, V, DF]
- Petite Tender** Onion roll, petite beef tender, horseradish cream, baby arugula

CHICKEN

Served by the dozen. One dozen order minimum

Blackened Chicken Satay Skewer

\$48.00

Wood grilled spicy Cajun marinated chicken breast, Creole mustard sauce [GF, DF]

Schezwan Glazed Grilled Chicken Cup

\$48.00

Schezwan glazed chicken, scallion curls, cilantro, Thai basil, peanuts [GF, DF, CN]

Chicken Souvlaki Skewer

\$48.00

Wood grilled tender chicken breast, bell peppers and onions marinated in yogurt [GF]

Buffalo Chicken Poppers

\$48.00

Buffalo-flavored chicken and creamy mozzarella cheese (served warm)



SAVORY BITES (CONT.)

minimum order by the dozen

Pork

Pork Meatball **\$48.00**

Hoisin glazed pork meatball, scallions, sesame seeds (served warm) [DF, CS]

Melon and Prosciutto Skewer **\$54.00**

Fresh melon ball skewered with prosciutto, basil [GF, DF]

Burrata & Nduja **\$54.00**

Truffled pasta chip, lemon whipped burrata, spicy nduja, opal basil

Candied Pork Belly Skewer **\$60.00**

Sticky glazed pork belly, bourbon mae ploy (served warm) [GF, DF]

Bacon-Wrapped Medjool Date **\$60.00**

Date stuffed with Mexican chorizo, wrapped in smoky bacon (served warm) [GF, DF]

Beef

Mini Franks in Blanket **\$48.00**

All-beef mini hot dog in baked puff pastry dough, honey mustard dipping sauce (served warm)

Short Rib & Fontina Arancini **\$54.00**

Slow-braised short rib and creamy fontina cheese with risotto (served warm)

Beef Kafta Kabobs **\$54.00**

Skewered Middle Eastern beef meatballs, tzatziki (served warm) [GF]

Beef Empanada **\$60.00**

Ropa vieja beef, lime cilantro crema (served warm)

Shaved Prime Beef Crostini **\$60.00**

Blue cheese mousse, toasted pine nuts, shaved parmesan, fresh rosemary, cracked pepper [CN]



SAVORY BITES (CONT.)

minimum order by the dozen

Seafood

Salmon & Cucumber

\$54.00

Salmon pâté, cucumber cup, smoked trout roe, chive [GF]

Mini Crab Cakes

\$54.00

Lump crab cake, Old Bay aioli (served warm) [DF]

Free Form Maki

\$54.00

Colorful soy paper, rock shrimp, sushi rice, togarashi aioli, sweet chili sauce [GF, DF]

Coconut Shrimp

\$66.00

Golden brown fried tiger shrimp crusted with sweet coconut, sweet chili sauce (served warm) [DF]

Shrimp de Jonghe Skewer

\$66.00

Sautéed shrimp, sherry wine, garlic butter, herbed bread crumbs (served warm)



SAVORY BITES (CONT.)

minimum order by the dozen

Vegetarian/Vegan

Grape Truffle **\$42.00**

Seedless red grape covered with honey-infused goat cheese, chopped pistachios [VG, GF, CN]

Black Truffle & Artichoke Crostini **\$48.00**

Whipped artichoke mousse, shaved black truffles, parmesan shard [VG]

Caprese Skewer **\$48.00**

Skewer of fresh mozzarella cheese, cherry tomato, basil leaf [VG, GF]

Potato & Cheese Flautas **\$48.00**

Potato, Chihuahua cheese, crispy corn tortilla, lime crema, tomato salsa (served warm) [VG]

Thai Dumpling **\$48.00**

Water chestnuts, spinach and basil wonton, spicy garlic soy sauce (served warm) [VG, V, DF]

Vegetable Samosa **\$48.00**

Petite peas, yukon potato, cilantro mint chutney (served warm) [VG, V, DF]

Mac & Cheese Fritter **\$54.00**

Fontina, provolone, cavatappi pasta, smoked tomato sauce (served warm) [VG]



SNACKS

minimum order by the dozen

Priced per person.

Select snacks can be individually packaged for an additional \$0.50 per piece

Pop and Crunch

10 order minimum

Churro Chex Mix **\$4.00**

Rice Chex™, Cinnamon Toast Crunch™ drizzled with white chocolate [VG]

Coconut Almond Chex Mix **\$4.00**

Rice and Corn Chex™ tossed with oats, toasted almonds, coconut, honey [VG,CN]

Plain Ol' Popcorn **\$3.50**

[VG, V, GF, DF]

Cookies & Cream Popcorn **\$4.50**

White popcorn tossed with crushed Oreos™, white chocolate drizzle [VG]

Bloody Mary Popcorn **\$4.50**

White popcorn topped with house-made bloody Mary powder [VG, V, GF, DF]

Granola Bars

Vanilla Almond Bars **\$5.00**

Chewy granola bar mixed with vanilla bean, sliced almonds [VG, CN]

Chocolate Peanut Butter Bars **\$5.50**

Chewy granola bar mixed with peanut butter, drizzled with dark chocolate [VG, CN]

Trail Mix

Rocky Mountain Trail Mix **\$5.50**

Chocolate M&M's™, dried apricots, dried cherries, peanuts, sunflower seeds [VG, GF, CS, CN]

Happy Heart Trail Mix **\$5.50**

Peanuts, pumpkin seeds, almonds, walnuts, raisins, chopped granola [VG, GF, CN, CS]

Kettle Chips

Truffle Chips **\$4.50**

House-made kettle chips dusted with truffle salt [VG, V, GF, DF]

Greek Chips **\$4.50**

House-made kettle chips dusted with Mediterranean seasoning [VG, V, GF,DF]

French Onion Chips **\$4.50**

House-made kettle chips dusted with French onion seasoning [VG, V, GF, DF]

Kettle Chips **\$4.00**

House-made kettle chips dusted with Kosher salt [VG, V, GF, DF]



SNACKS (CONT.)

Dippers

Chips, Salsa, and Guac **\$9.50**

Totopos tortilla chips with roasted tomatosalsa, guacamole [VG, V, GF, DF]

Pine Nut and Herb Hummus with Pita Chips **\$7.50**

Chickpeas, tahini, lemon, fresh herbs, toasted pine nuts [VG, DF, CN, CS]

Go-Boxes

Charcuterie Go-Box **\$13.00**

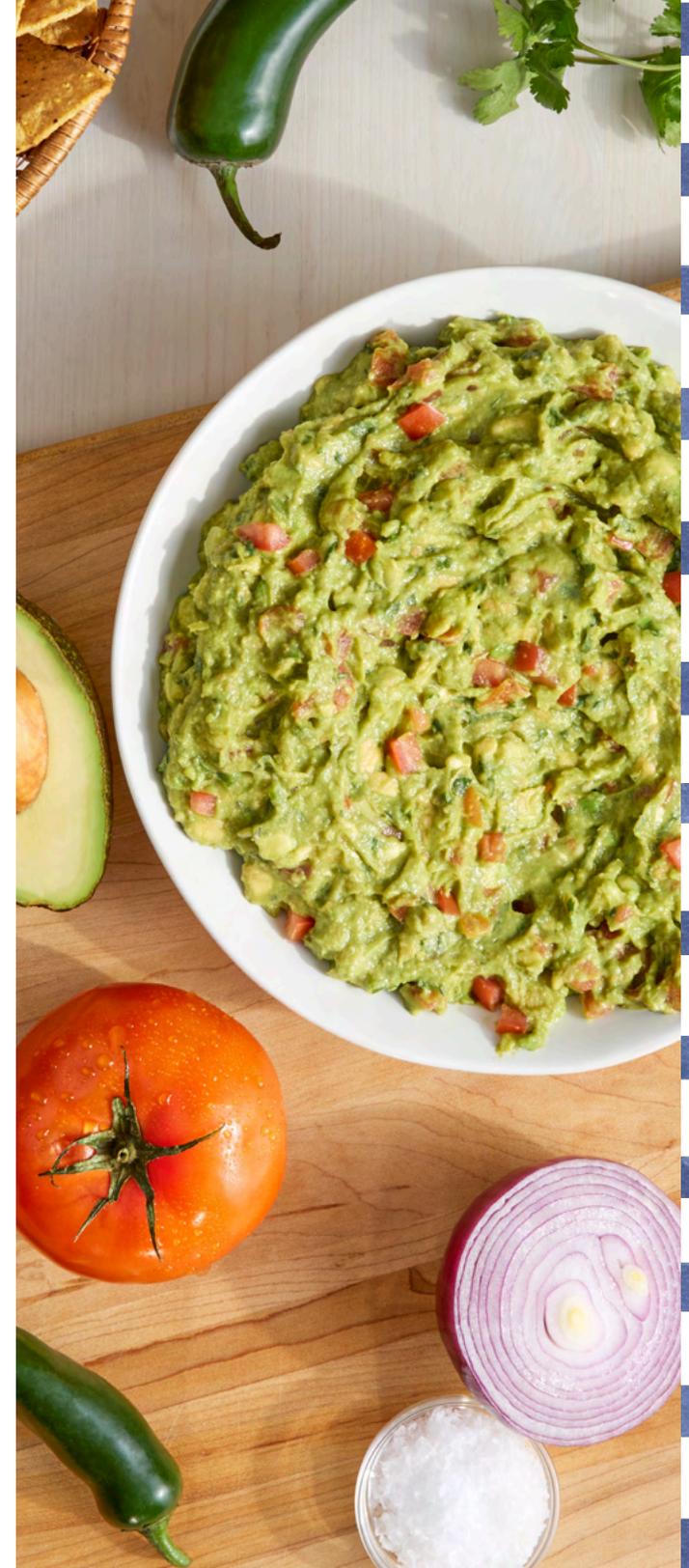
Snack box filled with hand-selected meats, cheeses, market fresh fruit, crackers, toasted walnuts [CN]

Vegan Go-Box **\$13.00**

Snack box filled with cucumber cherrytomato salad, traditional hummus with za'atar spice, falafel pucks [VG, V, GF, DF, CS]

Protein Go-Box **\$13.00**

Snack box filled with hard-boiled eggs, cheese, peanut butter cup, green appleslices [VG, GF, CN]



SWEET BITES

Select sweets can be individually packaged for an additional \$0.50



Chef Pedro

Chef Pedro Gomez is a self-taught, award-winning pastry chef who has worked at several notable restaurants within the Lettuce Entertain You group, including Eccentric, Avanzare, Va Pensiero, and DiRoNA, eventually becoming Executive Pastry Chef for the Italian division. Chef Gomez was the first Latino pastry chef to be featured in the Chicago Sun-Times and frequently appears on Dining Chicago. His awards include two Silver Medals at the USA Pastry Competition (2006, 2011), a Bronze in 2014, and Pastry Chef of the Year by the ACF Windy City Chapter in 2015. His work has appeared in publications like Pastry Art and Design, Journal du Pâtissier, and Dessert Professional.

Marble Brownie Bite Dark chocolate swirl, cream cheese custard [VG, GF]	\$3.50	Dark Chocolate Dipped Strawberries [VG, V, GF, DF]	\$4.00
Vegan Cake Bites Vegan sponge cake, apricot jam, fresh berries, mint [VG, V, DF]	\$3.50	Vegan Brownies [VG, V, DF]	\$4.00
House-made Cookies Chocolate chip, oatmeal raisin, double chocolate, sugar [VG]	\$3.50	Chocolate Cherry Mudslide Rich chocolate cookie, cherries, chocolate chips [VG, GF]	\$4.00
Mini Tarts Seasonal fresh berry [VG] Lemon meringue [VG] Gluten-free berry [VG]	\$3.50	Caramel Latte Profiterole Pâte à choux shell, vanilla cream, caramel, coffee [VG]	\$4.00
Blue Plate Cookie Loaded chocolate chip cookie with caramel bits, pretzel pieces [VG]	\$3.75	Seasonal Cupcakes Salted caramel, carrot cake, double chocolate raspberry [VG]	\$4.00
Cheesecake Lollipops Dipped in assorted chocolates, toppings [VG, GF, CN]	\$3.75	Tiramisu Cappuccino Cups Tiramisu, dark chocolate cup, cocoa powder [VG]	\$4.00
Flourless Chocolate Cake [VG, GF]	\$4.00	Chef's Choice Assorted Sweet Bite Tray [VG, CN]	
Nutella Cheesecake Bite Oreo™ cookie crust, Nutella™ cheesecake, whipped topping [VG, CN]	\$4.00	S \$55.00 M \$110.00 L \$165.00	

BEVERAGES

Coffee

Brewpoint Blend coffee includes cream, sugar, sweetener

- 1-gallon (serves 12-16) **\$30.00**
- 3-gallon (serves 36-48) **\$90.00**

Hot Tea

Includes sugar, sweetener, lemon wedges

- 1-gallon (serves 12-16) **\$30.00**
- 3-gallon (serves 36-48) **\$90.00**

Brewed Iced Tea (Unsweetened)

Includes sugar, sweetener, lemon wedges

- 1-gallon (serves 12-16) **\$15.00**
- 3-gallon (serves 36-48) **\$45.00**

Freshly Squeezed Lemonade

- 1-gallon (serves 12-16) **\$25.00**
- Cucumber Lemonade **\$2.50**
- Cold pressed lemon juice & English cucumber (VG, V, GF, DF)

Individual Beverages

- Assorted Juices 12oz **\$4.00**
- Soft Drinks 12oz **\$2.75**
- Bottled Water 500mL **\$3.00**
- Unflavored LaCroix™ 12oz **\$4.00**
- Assorted Flavored LaCroix™ 12oz **\$3.00**

Alcoholic Beverages

Alcoholic beverages & bar packages are available upon request
Please call **312.377.0927** for more information.



PLACE YOUR DELIVERY ORDER

Blue Plate LLC | 1362 W. Fulton St. | Chicago IL 60607 | 312.377.0927

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