

HOLIDAY SPECIALS

Celebrate the season with a warm and inviting holiday menu featuring comforting, chef-crafted entrées and a joyful assortment of festive sweets made to share.



Build-Your-Own Holiday Buffet

Choice of Protein

Dark Matter Braised Short Rib \$28.00 pp

Slow braised short rib in Dark Matter Coffee and beef jus [GF, DF]

Herb Roasted Airline Chicken Breast \$22.00 pp

Pan seared & roasted airline chicken breast, fresh herbs [GF, DF]

Apple Honey Glazed Pork Loin \$24.00 pp

Roasted pork loin with apple honey glaze [GF, DF]

Spicy Arrabbiata Rigatoni \$22.00 pp

Rigatoni in a traditional spicy tomato sauce [VG, V, DF]

Choice of Starch

Potato Puree

Brie cheese, chive [VG, GF]

Roasted Fingerling Potatoes

Black truffle, truffle oil, truffle sea salt [VG, V, GF, DF]

Kale & Sweet Potato Medley

Roasted sweet potato, sweet cipollini onion, chopped kale [VG, V, GF, DF]

Potatoes Au Gratin

Thinly sliced layered potato casserole, fresh herbs, cream [VG, GF]

Choice of Vegetable

Grilled Asparagus

Hollandaise sauce, toasted chili [VG, GF]

Charred Baby Carrots

Burnt orange dressing [VG, V, GF, DF]

Balsamic Brussels Sprouts

Balsamic, shaved Parmigiano Reggiano [VG, GF]

Roasted Delicata Squash

Pumpkin seed gremolata, lemon zest [VG, V, GF, DF, CS]

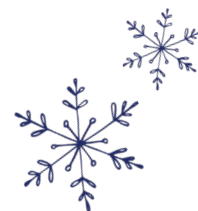
Choice of Salad

Winter Farro Salad

Farro, kale, pomegranate, pickled red onion, sliced apple, champagne vinaigrette [VG, V, DF]

Sweet Potato Salad

Radicchio, endive, arugula, roasted sweet potato, herbed goat cheese, spicy pepitas, dried cranberries, creamy apple cider dressing [VG, GF, CS]



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

Order anytime [online](#) or at delivery@blueplatechicago.com or call us Monday-Friday (9am - 5pm) | **312.377.0927**

Two business days' notice required | A minimum order subtotal of \$250 is required with a 10-person/piece minimum per selection | Delivery charges apply



HOLIDAY À LA CARTE SPECIALS

Indulge in festive flavors
packed into bite-sized treats

Sweet Bites

10 piece minimum

Holiday Trifle **\$4.25 each**
Soaked pound cake, raspberry jam, whipped topping [VG]

Bourbon Truffle **\$2.50 each**
Rich bourbon chocolate ganache, rolled in ground pecans [VG, GF, CN]

Gingersnap Cookie Sandwich **\$3.00 each**
Classic gingersnap cookie filled with chocolate ganache, half dipped in milk chocolate and holiday sprinkles [VG]

Cranberry Almond Tart **\$3.50 each**
Vanilla tart shell, housemade orange jam and almond cream, chantilly cream, cranberry pate de fruit [VG, CN]

Vegan Holiday Cupcake **\$4.00 each**
Vanilla cupcake, filled with vegan custard, finished with buttercream and holiday sprinkles [VG, V, GF, DF]

Decorated Cut-Out Cookies **\$5.50 each**
Assortment of seasonally shaped shortbread cookies [VG] 72 hour notice

Holiday Cookie Tray
L (72 pieces) \$260 | M (48 pieces) \$180 | S (24 pieces) \$100
Assortment of chef's choice holiday cookies [VG]



Small Bites

Apple & Walnut Phyllo Cups **\$45.00 dozen**
Vegan cream cheese, apple compote, maple glaze [VG, V, DF, CN]

Fig Snowballs **\$45.00 dozen**
Dried fig, goat cheese, rolled in honey powder [VG, GF]

French Onion Tartlet **\$48.00 dozen**
Savory shell, caramelized onion, gruyere [VG]

Polenta Cups **\$54.00 dozen**
Wild mushroom ragu, Gorgonzola Dolce, toasted almonds [VG, GF, CN]

Foie Gras Creme Brulee **\$84.00 dozen**
Brioche, foie custard, orange gelee, burnt sugar

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