



# SPRING BUFFET SPECIALS

Mix and match your favorite spring flavors to build your own buffet



## Build-Your-Own Buffet

### Choice of Protein

Choose one

- Pan-Seared Salmon** \$28.50  
Dijon dill cream [GF]
- Stuffed Chicken Breast** \$28.00  
Lemon ricotta, sun-dried tomato, garlic scape romesco [GF]
- Crispy Tofu** \$21.00  
Braised kale, pickled shallots, herbs [VG, V, GF, DF]

### Choice of Starch

Choose one

- Ratatouille Orzo**  
Seasonal squash, eggplant, tomato, parsley [VG, V, DF]
- Spring Risotto**  
Peas, lemon zest, Parmesan, mint [VG, GF]
- Lemon Garlic New Potatoes**  
Roasted potatoes, lemon oil, herbs [VG, V, GF, DF]

### Choice of Vegetable

Choose one

- Grilled Asparagus**  
Lemon zest, Pecorino [VG, GF]
- Caramelized Fennel**  
Roasted beets, tarragon mustard vinaigrette [VG, V, GF, DF]

### Choice of Salad

Add ons

- Shaved Asparagus** \$8.00  
Baby spinach, pickled onion, cherry tomato, whipped ricotta, lemon vinaigrette [VG, GF]
- Spring Leaf Lettuce** \$7.50  
English peas, shaved radish, baby turnips, candied pistachio, Manchego, white wine vinaigrette [VG, GF, CN]

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

Order anytime [online](#) or at [delivery@blueplatechicago.com](mailto:delivery@blueplatechicago.com) or call us Monday-Friday (9am - 5pm) | **312.377.0927**  
Two business days' notice required | 10-person/piece minimum per selection unless otherwise noted | Delivery charges apply



# SPRING À LA CARTE SPECIALS

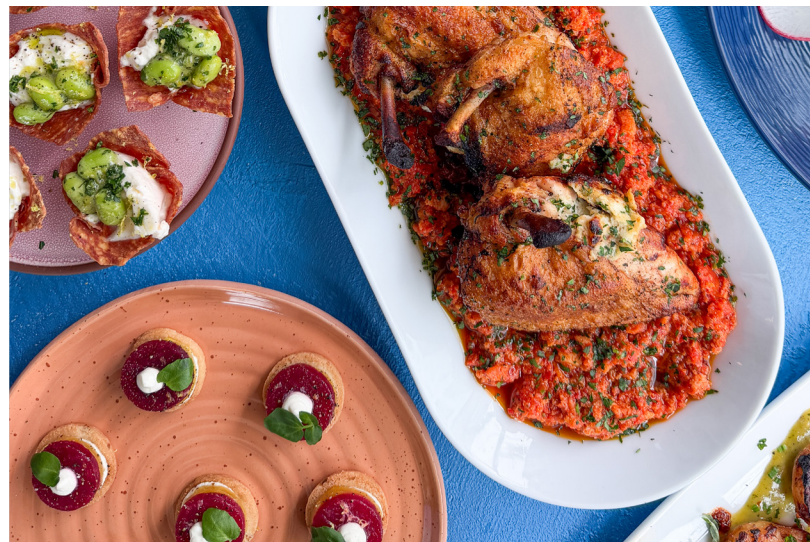
Indulge in spring flavors  
packed into bite-sized treats

## Sweet Bites

<b>Lime &amp; Tequila Cupcake</b> Tequila glaze, citrus buttercream [VG]	<b>\$60.00/dozen</b>
<b>Blueberry Crumble Tart</b> Fresh blueberries, oat crumble, vanilla cream [VG]	<b>\$60.00/dozen</b>
<b>Strawberry Tres Leches</b> Tres leches cake, macerated strawberries, whipped cream [VG, GF]	<b>\$66.00/dozen</b>
<b>Rhubarb Panna Cotta</b> Vanilla panna cotta, rhubarb [VG, GF]	<b>\$66.00/dozen</b>
<b>Seasonal Fruit Tart</b> Vanilla cream, fresh fruit [VG, V, DF]	<b>\$54.00/dozen</b>

## Small Bites

<b>Mojo Grilled Shrimp</b> Leek vinaigrette, chili crunch [GF, DF, CS]	<b>\$51.00/dozen</b>
<b>Spring Pea Pannelle</b> Chickpea cracker, goat cheese, mint, pecorino, lemon oil [VG, GF]	<b>\$45.00/dozen</b>
<b>Beet Tart</b> Roasted baby beets, lemon labneh, green garlic shortbread, watercress [VG]	<b>\$42.00/dozen</b>
<b>Fava Soppresata Cup</b> Burrata, fava beans, spicy zhoug [GF]	<b>\$48.00/dozen</b>
<b>Sweet Pea &amp; White Bean Croquette</b> White miso aioli [VG, V, DF]	<b>\$42.00/dozen</b>



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