



blue plate

DELIVERY



about *blue plate*

A big-hearted social worker named Jim Horan loved to cook for his friends' parties on the weekends – and word quickly spread. With just one bite, they said everyone could taste how much he cared. Armed with a Weber grill and a van, Blue Plate was born in 1983. More than 40 years later, Blue Plate still runs on the mantra "We Care More" and has been creating exceptional dining experiences for Chicago companies, institutions, and everyday folks. It's in our DNA, and that's why we're Chicago's most trusted caterer and foodservice provider.

What sets us apart is the "who" and "how" surrounding our delicious food; that's what has earned us the close, long-lasting relationships we enjoy with our partners. We're a premium, one-stop shop. Food, drinks, delivery, equipment, staffing – we take care of every little detail. Whether it's a coffee kiosk in a corporate lobby, a tasteful gala, a breakfast buffet or fueling an entire workforce day in and day out, our menus are designed to meet the highest culinary standards with everything made fresh-from-scratch at Larkin Hall - our USDA-certified facility in Fulton Market.

Chef Charles

In his role as Executive Chef, Chef Haracz brings his diverse culinary talent and experience to lead menu development for Blue Plate as well as oversee kitchen and field operations for a culinary team of more than 100.

Charles Haracz joined Blue Plate after spending more than 10 years with Bon Appétit Management Company overseeing culinary and retail foodservice outlets at such renowned institutions as The Art Institute of Chicago, the Metropolitan Museum of Art in New York City, the Cleveland Museum of Art 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.





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 Association-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

To place an order

Visit blueplatechicago.com/delivery or email delivery@blueplatechicago.com
Call 312.377.0927 Monday-Friday (9am - 5pm)

Order requirements

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.





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Follow Us

 Blue Plate Chicago

 Blue Plate Catering



breakfast



breakfast

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:

- Smashed breakfast potatoes [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:

- Smashed breakfast potatoes [VG, V, GF, DF]
- Seasonal fruit tray [VG, V, GF, DF]

The Denver

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:

- Smashed breakfast potatoes [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]

Smashed Breakfast Potatoes \$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

Sourdough toast [VG, DF]

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]

\$6.00

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

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 Wraps

\$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 [GF, DF]

Chicken and onions slow cooked in a tomato sauce

Upton's Naturals chorizo seitan [VG, V, DF]

Sauteed chorizo spiced seitan

Carne asada [GF, DF] **+\$4.00**

Thinly sliced grilled marinated steak

Cilantro lime fish [GF, DF] **+\$6.00**

Seasoned with chili blend, cilantro and fresh lime juice

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 Additions

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

Hot Buffets

10 order minimum

Fajitas

\$21.00

Choice of protein - mixed with bell peppers and onions

Adobo chicken [GF, DF]

Chicken and onions simmered in a chipotle adobo sauce

Vegan ground beef and potato picadillo [VG, V, GF, DF]

Vegan ground beef and potato cooked in chili spiced tomato sauce

Carne asada [GF, DF] +\$4.00

Thinly sliced grilled marinated steak

Shrimp guajillo [GF, DF] +\$6.00

Sauteed shrimp in a guajillo pepper and garlic sauce

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 buffets (cont.)

Asian Fusion Feast

\$23.00

Choice of protein

Yakiniku BBQ chicken [DF, CS]

Chicken thighs marinated in a Japanese bbq sauce

Grilled tofu with garlic soy sauce

[VG, V, GF, DF]

Garlic soy sauce marinated tofu

Korean BBQ short rib with spicy gochujang

[GF, DF, CS] **+\$4.00**

Slow cooked beef in gochujang broth with gochujang glaze

Red shrimp with sweet and spicy sauce

[GF, DF, CS] **+\$6.00**

Sauteed shrimp tossed in sweet and spicy chili sauce

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 [GF, CS]

Chicken breast simmered with Indian inspired spices, coconut milk, tikka masala sauce

Palak Chicken [GF, DF]

Indian curried chicken with tomatoes, onions, spinach, cardamom coriander

Coal Roasted Shrimp [GF, DF]

Tandoori marinated shrimp, basil, lime juice

Lamb Rogan Josh [GF, DF]

Lamb shoulder braised in tomatoes, ginger, garlic, garam masala

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 [GF, DF] +\$3.00

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



party trays

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

Mediterranean Tray

S \$82.00 M \$110.00 L \$160.00

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 \$105.00 M \$150.00 L \$185.00

Served with cucumber tzatziki [GF]

Seasonal Vegetable Tray

S \$45.00 M \$75.00 L \$90.00

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

Antipasti Tray

S \$88.00 M \$118.00 L \$163.00

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 \$75.00 M \$98.00 L \$138.00

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 \$115.00 M \$155.00 L \$200.00

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

party trays (cont.)

Pinwheel Tray

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

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



savory bites

minimum order by the dozen



Chef Edwin

Edwin Cardoso, Delivery & Workplace Dining Sous Chef, discovered his passion for cooking at 17, leading him to the Art Institute of Chicago, where he spent four years executing high-end events for clients like Google and Michelle Obama.

He has honed his skills at top Chicago restaurants, including Cherry Circle Room, The Purple Pig, and Café Ba-Ba-Reeba, most recently serving as Sous Chef at Remington's.

In his current role, he crafts fresh, flavorful dishes tailored to workplace dining and delivery.

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

Mini Crab Cakes	\$54.00
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Lump crab cake, Old Bay aioli (served warm) [DF]

Free Form Maki	\$54.00
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Colorful soy paper, rock shrimp, sushi rice, togarashi aioli, sweet chili sauce [GF, DF]

Coconut Shrimp	\$66.00
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Golden brown fried tiger shrimp crusted with sweet coconut, sweet chili sauce (served warm) [DF]

Shrimp de Jonghe Skewer	\$66.00
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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

A large, dark-colored bowl filled with fluffy, white popcorn, some of which is lightly coated in a yellow butter or oil. The bowl is positioned on the left side of the page, with the popcorn spilling slightly over the edge. The background is a light, neutral color.

snacks

Priced per person.

10 order minimum

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

Pop and Crunch

Churro Chex Mix	\$4.00	Cookies & Cream Popcorn	\$4.50
Rice Chex™, Cinnamon Toast Crunch™ drizzled with white chocolate [VG]		White popcorn tossed with crushed Oreos™, white chocolate drizzle [VG]	
Coconut Almond Chex Mix	\$4.00	Bloody Mary Popcorn	\$4.50
Rice and Corn Chex™ tossed with oats, toasted almonds, coconut, honey [VG, CN]		White popcorn topped with house-made bloody Mary powder [VG, V, GF, DF]	
Plain Ol' Popcorn	\$3.50		
[VG, V, GF, DF]			

Granola Bars

Vanilla Almond Bars	\$5.00	Chocolate Peanut Butter Bars	\$5.00
Chewy granola bar mixed with vanilla bean, sliced almonds [VG, CN]		Chewy granola bar mixed with peanut butter, drizzled with dark chocolate [VG, CN]	

Trail Mix

Rocky Mountain Trail Mix	\$5.50	Happy Heart Trail Mix	\$5.50
Chocolate M&M's™, dried apricots, dried cherries, peanuts, sunflower seeds [VG, GF, CS, CN]		Peanuts, pumpkin seeds, almonds, walnuts, raisins, chopped granola [VG, GF, CN, CS]	

Kettle Chips

Truffle Chips	\$4.50	Greek Chips	\$4.50
House-made kettle chips dusted with truffle salt [VG, V, GF, DF]		House-made kettle chips dusted with Mediterranean seasoning [VG, V, GF, DF]	
French Onion Chips	\$4.50	Kettle Chips	\$4.00
House-made kettle chips dusted with French onion seasoning (VG, V, GF, DF)		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 tomato salsa, 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

10 order minimum

Charcuterie Go-Box \$13.00

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

Protein Go-Box \$13.00

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

Vegan Go-Box \$13.00

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





sweet bites

sweet bites

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

Minimum order
by the dozen



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

\$3.50

Dark chocolate swirl, cream cheese custard
[VG, GF]

Vegan Cake Bites

\$3.50

Vegan sponge cake, apricot jam, fresh berries,
mint [VG, V, DF]

House-made Cookies [VG]

\$3.50

Chocolate chip, oatmeal raisin,
double chocolate, sugar

Mini Tarts [VG]

\$3.50

Seasonal fresh berry
Lemon meringue
Gluten-free berry +\$0.50

Blue Plate Cookie [VG]

\$3.75

Loaded chocolate chip cookie
with caramel bits, pretzel pieces

Cheesecake Lollipops

\$3.75

Dipped in assorted chocolates, toppings
[VG, GF, CN]

Flourless Chocolate Cake [VG, GF]

\$4.00

Nutella Cheesecake Bite

\$4.00

Graham cracker crust, Nutella™ cheesecake,
whipped topping [VG, CN]

Dark Chocolate

\$4.00

Dipped Strawberries [VG, V, GF, DF]

Vegan Brownies [VG, V, DF]

\$4.00

Chocolate Cherry Mudslide

\$4.50

Rich chocolate cookie, cherries, chocolate
chips [VG, GF]

Caramel Latte Profiterole

\$4.50

Pâte à choux shell, vanilla cream, caramel,
coffee [VG]

Seasonal Cupcakes [VG]

\$4.50

Salted caramel, carrot cake,
double chocolate raspberry

Tiramisu Cappuccino Cups

\$5.00

Tiramisu, dark chocolate cup, cocoa powder
[VG]

Chef's Choice Assorted Sweet Bite Tray

S \$55.00 M \$110.00 L \$165.00 [VG, CN]



beverages

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)	\$15.00
3-gallon (serves 36-48)	\$45.00

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
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Cucumber Lemonade	\$2.50
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Cold pressed lemon juice & English cucumber (VG, V, GF, DF)

Individual Beverages

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

Alcoholic beverages & bar packages are available upon request

Please call **312.377.0927** for more information.



PLACE YOUR DELIVERY ORDER



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