



DELIVERY BY
blue plate





MENU AND ORDERING

ORDER REQUIREMENTS

Orders must be confirmed with payment by 12pm the business day prior to delivery.

A minimum order of 10 guests, unless otherwise noted.

A minimum order subtotal of \$250.

Special menu requests may require advanced notice - inquire for more information.

HOW TO ORDER

Order anytime [online](#) or at delivery@blueplatechicago.com

Call us Monday-Friday (9am - 5pm) | **312.377.0927**

MISSED THE ORDER DEADLINE?

Limited express menu items are available. Give us a call and we will try our best to accommodate.

WHAT TO EXPECT

Our Delivery team arrives within 30 minutes prior to the intended serve time, and will set up the entire buffet, place any signage, and make sure your catering is Guest-Ready before hitting the road.

Complimentary disposables and serving utensils provided.

Unable to recycle or compost in the office? We are happy to schedule a waste pick up and dispose of the remains in the appropriate channels.

Menu Updated on February 20th, 2024.

BREAKFAST

BUFFETS AND SIDES | 10 order minimum per item type

Midwestern Breakfast

\$18.50 / person

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

- Roasted breakfast potatoes [VG, V, GF, DF]
- Scrambled eggs with chives [VG, GF]
- Seasonal fruit platter [VG, V, GF, DF]

Garden Breakfast

\$19.00 / person

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

Breakfast Sandwiches

\$24.00 / person

Choice of breakfast sandwich, served with:

- Roasted breakfast potatoes [VG, V, GF, DF]
- Seasonal fruit salad [VG, V, GF, DF]
- Gluten-free options available upon request

Chimichurri Breakfast Sandwich

Rosemary focaccia, sheep's milk cheese, roasted cherry tomatoes, egg patty, chimichurri sauce, fresh herbs [VG]

The Denver Sandwich

Toasted bagel, smoked ham, roasted peppers, egg patty, Wisconsin white cheddar, Blue Plate hot sauce

Breakfast Burritos

Choice of burrito, served with:

\$24.00 / person

- Roasted breakfast potatoes [VG, V, GF, DF]
- Tomato salsa [VG, V, GF, DF]
- Seasonal fruit salad [VG, V, GF, DF]

Veggie Burrito

Roasted mushrooms, scrambled eggs, seasoned potatoes, sautéed peppers and onions, garlic, spinach, Swiss cheese, soft flour tortilla [VG]

Western Burrito

Smoked ham, scrambled eggs, seasoned potatoes, sweet peppers, green onions, cheddar cheese, soft flour tortilla

Breakfast Sides

Hard-Boiled Eggs [VG, GF, DF] \$3.50 each

Smoked Bacon [GF, DF], \$4.50 / person

Turkey Sausage [GF, DF], Pork Sausage Links [GF, DF], or Vegan Sausage Patties [V, VG, DF]

Roasted Breakfast Potatoes \$4.50 / person [VG, V, GF, DF]

Assorted Bagels [VG] \$5.50 each with individual cream cheese [VG, GF]

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

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

Seasonal Sweet Scones [VG, CN] \$3.75 each

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

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

Applewood Smoked Bacon Sandwich

Toasted brioche bun, applewood smoked bacon, roasted garlic aioli, egg patty, aged cheddar

Turkey and Egg Omelet Sandwich

Torta roll, roasted turkey breast, egg patty, Swiss cheese, wilted spinach

Truffle & Garlic Breakfast Muffin

Toasted English muffin, plant-based JUST egg, garlicky spinach, truffled mushrooms [VG, V, DF]

Chicken Tinga Burrito

Slow-cooked chicken, scrambled eggs, seasoned potatoes, green onions, Chihuahua queso, soft flour tortilla

Flank Steak Burrito

Caramelized onion, flank steak, scrambled eggs, queso cotija, salsa verde, soft flour tortilla





BREAKFAST

BREAKFAST TRAYS AND SNACKS | 10 order minimum per item type

Avocado Toast Tray S \$60.00 | M \$90.00 | L \$120.00
 Small serves 10 - 12 | Medium serves 15 - 18 | Large serves 20 - 24

Includes:

- 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:

- Smoked salmon [GF, DF] +\$6 / serving
- Chopped bacon [GF, DF] +\$4 / serving
- Gluten-free bread [VG, GF, DF] +\$6 / serving

Bakery Special Tray \$10.00 / person

- Assorted breakfast pastries [VG, CN]
- Seasonal fruit platter [VG, V, GF, DF]

Seasonal Fruit Tray S \$60.00 | M \$85.00 | L \$102.00

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

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

Individual Overnight Oats Cups \$7.00 each

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

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

Individual Yogurt Parfaits \$6.00 each

Traditional Parfait
 Vanilla bean yogurt, housemade granola, seasonal berries [VG, CN]

Strawberry Honey \$6.25 each

Greek Yogurt Parfait
 Pineapple, Mandarin oranges, granola [VG, CN]

Baked Donut Holes \$18.00 / dozen

Cinnamon Sugar
 Vanilla glaze, cinnamon sugar [VG]

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

Smores
 Filled with marshmallow fluff, rolled in dark chocolate, graham cracker crumbs [VG]

Individual Oatmeal Cups \$5.00 each

Fruit and Nut Oatmeal
 Oats, sliced almonds, dried cranberries, dried apricots, brown sugar [VG, V, DF, CN]

Apple and Berry Oatmeal
 Oats, maple sugar, dried apples, dried mixed berries [VG, V, DF]

Mini Bagel Sandwich \$4.75 each

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

Mini Breakfast Burrito \$4.75 each

Soft flour tortilla filled with scrambled eggs, Wisconsin cheddar, sweet peppers [VG]

Individual Quiches \$6.50 / each

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

Ham and Swiss
 Flaky butter crust filled with parmesan, Swiss, ham off the bone, honey mustard, egg custard

Broccoli and Red Onion
 Flaky butter crust, filled with caramelized red onion, broccoli florets, cherry tomatoes, gruyere, egg custard [VG]

LUNCH & DINNER

SANDWICHES, WRAPS, AND SIDES | 10 order minimum

Classic Blue Plate Sandwiches

\$18.75 / buffet | \$19.75 / box

Choice of sandwich, served with:

- Side salad
- Chips
- Housemade cookie
- Gluten-free options available upon request

Caprese

Tomato focaccia, fresh mozzarella, tomato, basil, pesto aioli [VG, CN]

Zesty Turkey Baguette

Baguette, house roasted turkey, provolone, spicy pickles, local greens, maple mustard

Beef and Cheddar

Brioche bun, shaved roast beef, caramelized onion jam, baby arugula, Mercks cheddar, peppercorn-asiago aioli

Chicken Salad

Brioche bun, roasted chicken breast salad, wildflower honey, grapes, butter lettuce

Black Forest Ham

Baguette, sliced black forest ham, gouda cheese, hickory bacon jam, bibb lettuce, beefsteak tomato, caramelized onions, herb aioli

Wraps

Choice of wrap, served with:

- Side salad
- Chips
- Housemade cookie

Crispy Falafel

Whole wheat wrap, chickpea falafel, charred broccoli, imported feta, caramelized onions, field greens, tomatoes, chermoula aioli spread [VG]

Grilled Chicken

Whole wheat wrap, grilled chicken breast, roasted red peppers, local lettuce, Calabrian chile aioli

Turkey Club

Whole wheat wrap, roasted turkey breast, sliced tomatoes, green leaf lettuce, chopped crispy bacon, avocado, herb aioli spread [DF]

Side Salad Options

Classic Garden Salad

Mixed vegetables, balsamic vinaigrette [VG, V, GF, DF]

Alabama White Coleslaw

Shaved purple and napa cabbage, shredded carrot, pickled mustard seed, scallion curls [VG, GF]

West Loop Italian

Tomato focaccia, soppressata, finnochinoa, hot coppa, tomato, pecorino, lettuce, mild giardiniera aioli

Chimichurri Marinated Steak

Tomato focaccia, marinated steak, wild arugula, manchego cheese, chimichurri romesco

Tangy Apricot Turkey

Baguette, house roasted turkey, apricot mostarda, pickled cipollini onions, mixed greens, aged cheddar, lemon & garlic aioli

Grilled Chicken

Baguette, grilled chicken breast, sliced tomato, citrus cucumber, arugula, herb aioli [DF]

Crispy Buffalo Tofu

Vegan brioche, fried tofu, vegan buffalo sauce, roma tomatoes, butter lettuce, grilled portobello mushrooms, vegan ranch [VG, V, DF]

\$18.75 / buffet | \$19.75 / box

Grilled Steak

Whole wheat wrap, grilled steak, Napa cabbage, grilled bell peppers, mushroom conserva, green goddess dressing

West Coast

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

Heirloom Potato Salad

Duke's Mayo, stone ground mustard, chives, cornichon, Spanish onions [VG, GF]

Pasta Primavera [VG]

Fresh Fruit Salad [VG, V, GF, DF]



LUNCH & DINNER

FRESH BOWLS AND SALADS | 10 order minimum

Build-Your-Own Power Bowl Buffet

\$22.00 / person

10 order minimum per combination; served with:

- Artisan dinner roll

Choice of 1 base:

- Farro [VG, V, DF]
- Couscous [VG, V, DF]
- Quinoa [VG, V, GF, DF]
- Romaine [VG, V, GF, DF]

Choice of 1 protein:

- Falafel bites [VG, V, DF]
- Grilled chicken [GF, DF]
- Grilled steak [GF, DF]
- Sautéed shrimp [GF, DF]
- Grilled salmon [GF, DF]
- Grilled cauliflower [VG, V, GF, DF]

Choice of up to 3 toppings:

- Corn [VG, V, GF, DF]
- Cherry tomatoes [VG, V, GF, DF]
- Pickled onions [VG, V, GF, DF]
- Cucumbers [VG, V, GF, DF]
- Shredded carrots [VG, V, GF, DF]

Choice of 1 cheese:

- Feta [VG, GF]
- Shredded parmesan [VG, GF]
- Shredded mozzarella [VG, GF]

Choice of 1 sauce:

- Avocado crème [VG, GF]
- Tahini dressing [VG, V, GF, DF, CS]
- Honey lemon vinaigrette [VG, GF, DF]
- Soy ginger dressing [VG, V, GF, DF, CS]

Salads

Choice of salad, served with:

- Artisan dinner roll
- Housemade cookie

Mediterranean

Mixed greens, curly endive, quinoa tabouli salad, za'atar spiced falafel, red onion, cherry tomatoes, dried apricots, avocado, tahini dressing [VG, V, DF, CS]

Turkey Cobb

Butter lettuce, roasted turkey breast, avocado, red onion, cucumber, tomato, hard-boiled egg, bacon, crumbled blue cheese, herb vinaigrette [GF]

Zesty Chicken Caesar

Kale salsa verde marinated chicken breast, green kale & romaine, tomato focaccia croutons, parmesan cheese, green goddess dressing

Grilled Flat Iron Steak

Chimichurri fingerling potato salad, pickled red onion, sheeps milk feta, mixed greens [GF]

\$19.00 / box

- Gluten-free options available upon request

Honey & Lemon Roast Chicken

Honey & lemon roasted chicken breast, shaved beet salad, compressed apricot, grapefruit, local greens, whipped lemon ricotta, toasted Marcona almonds, pickled orange vinaigrette [GF, CN]

Asian Tuna

Bed of Napa cabbage, citrus-marinated albacore tuna, marinated bean sprouts, sesame seeds, oranges, avocado, cucumber, cherry tomatoes, cilantro-ginger vinaigrette [GF, CS]

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]



LUNCH & DINNER

BUFFETS | 10 order minimum

Fajitas

Choice of protein mixed with bell peppers and onions:

- Chicken [GF, DF]
- Portobello mushroom [VG, V, GF, DF]

Served with:

- Sour cream [VG, GF]
- Cheddar cheese [VG, GF]
- Guacamole [VG, V, GF, DF]
- Tomatoes [VG, V, GF, DF]

\$21.00 / person

- Steak [GF, DF] +\$2 / serving
- Shrimp [GF, DF] +\$6 / serving

- Spanish rice [GF, DF]
- Flour tortillas [VG, V, DF]
- * Corn tortillas available upon request

Mediterranean Kabobs

Choice of protein on grilled skewers with fresh vegetables:

- Lemon pepper chicken [GF, DF]
- Mediterranean veggie [VG, V, GF, DF]

Served with:

- Greek jasmine rice [VG, V, GF, DF]
- Greek salad with red wine vinaigrette [VG, GF]

\$21.00 / person

- Citrus-marinated steak [GF, DF] +\$2 / serving
- Herb-marinated shrimp [GF, DF] +\$6 / serving

- Pita chips [VG, DF]
- Hummus [VG, V, GF, DF, CS]

Build-Your-Own Southwest Fiesta Bowl

Choice of protein:

- Pollo tinga [GF, DF]
- Upton natural chorizo seitan [VG, V, DF]

Served with:

- Cilantro rice [VG, V, GF, DF]
- Pinto beans [VG, V, GF, DF]
- Diced onions and cilantro [VG, V, GF, DF]
- Lime [VG, V, GF, DF]

\$19.50 / person

- Carne asada [GF, DF]
- Cilantro lime fish [GF, DF] +\$2 / serving

- Queso cotija [VG, GF]
- Avocado crème [VG, GF]
- Spicy corn pico de gallo [VG, V, GF, DF]
- Tortilla chips [VG, V, GF, DF]

Traditional Parmesan

Choice of protein:

- Chicken parmesan

Served with:

- Penne pasta marinara [VG]
- Artisan dinner rolls [VG]

\$19.50 / person

- Eggplant parmesan [VG]

- Tossed garden salad with Italian vinaigrette [VG, V, GF, DF]

Mini Chi-Town Classics

Choice of protein:

- Mini Italian beef [DF]
- Mini Chicago dog

Served with:

- Chicago chopped salad
- Salt & pepper potato chips [VG, V, GF, DF]

\$18.50 / person

- Mini sausage [DF]

- Flourless cake bites [VG, V, GF]



LUNCH & DINNER

BUFFETS | 10 order minimum

Build-Your-Own Buffet

Choose 1 per group:

Choice of protein:

- Grilled cauliflower steak with herb jus [VG, V, GF, DF]
 - Simply grilled chicken breast with herb jus [GF, DF]
 - Chicken piccata with light lemon and caper sauce [GF]
 - Herb marinated steak with chimichurri [GF, DF] +\$3 / serving
 - Seared salmon with lemon caper butter sauce topped with fresh dill* [GF] +\$6 / serving
- *48 Hour notice

Choice of salad:

- Garden salad [VG, V, GF, DF]
- Local melon salad:
Mixed greens, pickled onions, shaved cucumber, feta cheese, melon, white balsamic vinaigrette [VG, GF]

Choice of something fresh:

- Roasted broccoli with lemon & olive oil [VG, V, GF, DF]
- Grilled Mediterranean vegetables with balsamic [VG, V, GF, DF]
- Sautéed green beans [VG, GF]
- Steamed mixed vegetables [VG, V, GF, DF]
- Charred baby carrots [VG, V, GF, DF]

Choice of something filling:

- Wisconsin mac and cheese [VG]
- Robuchon potatoes with chives [VG, GF]
- House potatoes, red wine vinegar, dill, shallot [VG, V, GF, DF]
- Seasonal rice pilaf [VG, V, GF, DF]

\$22.95 / person



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

- Chickpea hummus, dolmades, marinated feta with artichoke hearts, grilled vegetables, mixed olives, cucumber slices, red peppers [VG, GF, CS]
- Pita chips [VG, DF]

Greek Lemon Chicken Skewer Tray

S \$105.00 | M \$150.00 | L \$185.00

Served with cucumber tzatziki [GF]

Seasonal Fruit Tray

S \$60.00 | M \$85.00 | L \$102.00

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

Seasonal Vegetable Tray

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

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

Antipasti Tray

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

- Italian sliced meats, cheeses, braised mushrooms, marinated artichokes, citrus cured olives, oven-dried tomatoes, grilled asparagus [GF]
- Gourmet crackers [VG]

Domestic Cheese Tray

S \$73.00 | M \$98.00 | L \$138.00

- Locally sourced cheeses, hand-rolled cheese balls, smoked almonds, fresh grapes, strawberries [VG, GF, CN]
- Gourmet crackers [VG]

Traditional Shrimp Cocktail Tray

S \$98.00 | M \$145.00 | L \$190.00

- Citrus poached shrimp, traditional cocktail sauce, fresh lemons [GF, DF]

Deviled Egg Tray

S \$65.00 | M \$87.00 | L \$122.00

An assortment of 3 varieties:

- Classic [VG, GF, DF]
- Buffalo [VG]
- Bacon jam [GF, DF]

Pinwheels Tray

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

An assortment of gourmet wrap pinwheels; choose up to 3 varieties:

Crispy Falafel

Whole wheat wrap, chickpea falafel, charred broccoli, imported feta, caramelized onions, field greens, tomatoes, chermoula aioli spread [VG]

Grilled Chicken

Whole wheat wrap, grilled chicken breast, roasted red peppers, local lettuce, Calabrian chile aioli

Turkey Club

Whole wheat wrap, roasted turkey breast, sliced tomatoes, green leaf lettuce, chopped crispy bacon, avocado, herb aioli spread [DF]

Grilled Steak

Whole wheat wrap, grilled steak, Napa cabbage, grilled bell peppers, mushroom conserva, green goddess dressing

West Coast

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





SAVORY BITES BY THE DOZEN

Cold bites can be sent on individual plates for an additional \$6 per dozen

Mini Sandwiches Tray \$84.00 / dozen

Choice of sandwich by the dozen:

Roasted Turkey
Whole wheat roll, roasted turkey breast, smoked gouda, baby arugula, cranberry compote

Chicken Salad
Challah knot roll, dried cranberries, toasted pecans, honey aioli [DF, CN]

Smoked Ham
Mini croissant, brie cheese, shaved fennel, dried cherry jam

Small Bites
Choice of bite by the dozen:

Chicken
Blackened Chicken Satay \$48 / dozen
Skewer of wood grilled spicy Cajun marinated chicken breast, Creole mustard sauce [GF]

Chicken Parmesan Stack \$51 / dozen
Roasted garlic tomato compote, fresh mozzarella, basil confetti (warm)

Thai Curry Chicken Crepes \$48 / dozen
Curry and coconut braised chicken, toasted cashews, scallions in a savory crepe purse [DF, CN]

Schezwan Glazed Grilled Chicken Cup \$48 / dozen
Scallion curls, cilantro, Thai basil, peanuts [GF, DF, CN]

Seafood
Shrimp Ceviche Cucumber Cup \$54 / dozen
Poached shrimp marinated with fresh citrus juices, tri-colored bell peppers, cilantro [GF, DF]

Coconut Shrimp \$66 / dozen
Golden brown fried tiger shrimp crusted with sweet coconut (warm) [DF]

Citrus & Crab Crostini \$54 / dozen
Crab salad, lemon aioli, pickled freso peppers, fresh dill

Jumbo Alaskan King Crab Filet \$54 / dozen
Meyer lemon & olive oil emulsion, fresh tarragon leaves [GF, DF]

California
Ciabatta, alfalfa sprouts, cucumbers, Kalamata olives, roasted red pepper relish [VG, V, DF]

Petite Tender
Onion roll, petite tender, horseradish cream, baby arugula

Pork
Bacon-Wrapped Medjool Date \$48 / dozen
Date stuffed with Mexican chorizo, wrapped in smokey bacon (warm) [GF]

Candied Bacon Bite \$42 / dozen
Crispy bacon strip caramelized with brown sugar, pecans, cayenne pepper, maple syrup [GF, CN]

Melon and Prosciutto Skewer \$54 / dozen
Fresh melon ball skewered with prosciutto, basil [GF, DF]

Banh Mi Toast \$54 / dozen
Pork belly, toasted baguette, pickled salad, Serrano chiles, hoisin, sriracha aioli [CS]

Vegetarian
Mac & Cheese Arancini \$48 / dozen
Fried croquettes filled with creamy mac and cheese (warm) [VG]

Black Truffle and Artichoke Crostini \$48 / dozen
Whipped artichoke mousse, shaved black truffles, parmesan shard [VG]

Caprese Skewer \$48 / dozen
Skewer of fresh mozzarella cheese, cherry tomato, basil leaf [VG, GF]

Vegetarian Banh Mi Toast \$48 / dozen
Soy tofu, sweet & sour sesame cucumbers, shredded carrots, daikon, cilantro, hoisin, sriracha aioli, toasted baguette [VG, CS]

Beef
Shaved Prime Beef \$48 / dozen
Carpaccio Crostini
Blue cheese mousse, toasted pine nuts, shaved parmesan, fresh rosemary, cracked pepper [CN]

Mini Franks in Blanket \$42 / dozen
All-beef mini hot dog in baked puff pastry dough, honey mustard dipping sauce (warm)

Short Rib & Fontina Arancini \$54 / dozen
Scallion aioli (warm)

Jamaican Jerk Steak Crostini \$54 / dozen
Roasted pineapple salsa, whipped chimichurri cream cheese

SNACKS

AFTERNOON SNACKS AND SIDES | 10 order minimum

Select snacks can be individually packaged for an additional 50¢ per piece.

Chex Mix

Churro Chex Mix \$4.50 / person
Rice Chex, Cinnamon Toast Crunch, cereal drizzled with white chocolate [VG]

Coconut Almond Chex Mix \$4.50 / person
Rice and Corn Chex tossed with oats, toasted almonds, coconut, honey [VG, CN]

Popcorn

Cookies and Cream Popcorn \$4.50 / person
White popcorn tossed with crushed Oreos, white chocolate drizzle [VG]

Rocky Road Popcorn \$4.50 / person
White popcorn tossed with toasted almonds, mini marshmallows, dark chocolate chips, chocolate drizzle [VG, GF, CN]

Bloody Mary Popcorn \$4.50 / person
White popcorn topped with house-made bloody mary powder [VG, V, GF, DF]

Plain Ol' Popcorn \$3.50 / person
[VG, V, GF, DF]

Granola Bars

Vanilla Almond Bars \$5.00 / person
Chewy granola bar mixed with vanilla bean, sliced almonds [VG, CN]

Chocolate Peanut Butter Bars \$5.00 / person
Chewy granola bar mixed with peanut butter, drizzled with dark chocolate [VG, CN]

Mixed Nuts \$5.75 / person
A mixture of roasted and salted nuts [VG, V, GF, DF, CN]

Go-Boxes

Charcuterie Go-Box \$13.00 / person
Snack box filled with hand-selected meats, cheeses, market fresh fruit, crackers, toasted walnuts [CN]

Protein Go-Box \$13.00 / person
Snack box filled with hard-boiled eggs, cheese, peanut butter cup, green apple slices [VG, CN]

Veggie and Dip Go-Box \$11.00 / person
Snack box filled with market-fresh veggies, pesto hummus cup, crackers [VG, CN, CS]

Trail Mix

Rocky Mountain Trail Mix \$5.50 / person
Chocolate M&M's, dried apricots, dried cherries, peanuts, sunflower seeds [VG, GF, CN, CS]

Raisin Berry Nut Trail Mix \$5.50 / person
Golden raisins, dried cranberries, chocolate chips, banana chips, cashews [VG, GF, CN]

Happy Heart Trail Mix \$5.50 / person
Peanuts, pumpkin seeds, almonds, walnuts, raisins, chopped granola [VG, GF, CN, CS]

Kettle Chips

Truffle Chips \$4.50 / person
Housemade kettle chips dusted with truffle salt [VG, V, GF, DF]

Greek Chips \$4.50 / person
House-made kettle chips dusted with Mediterranean seasoning [VG, V, GF, DF]

Tandoori Chips \$4.50 / person
House-made kettle chips dusted with Tandoori seasoning [VG, V, GF, DF]

Dippers

Chips, Salsa, and Guac \$9.50 / person
Totopos tortilla chips with roasted tomato salsa, guacamole [VG, V, GF, DF]

Pine Nut and Herb Hummus with Pita Chips \$7.50 / person
[VG, DF, CN, CS]

Soft Baked Pretzel Stick with Pimento Cheese \$8.50 / person
[VG]

Whole Seasonal Fruit \$3.00 / person
[VG, V, GF, DF]

Vegan Go-Box

Vegan Go-Box \$13.00 / person
Snack box filled with cucumber cherry tomato salad, hummus with za'atar spice, falafel pucks [VG, V, GF, DF, CS]

Breakfast Go-Box

Breakfast Go-Box \$11.00 / person
Snack box filled with PB&J granola bites, green apple slices, raspberry yogurt dip, seasonal fruit salad [VG, CN]





SWEET BITES

END ON A SWEET NOTE | 10 order minimum

Sweets can be individually packaged for an additional 50¢ per piece.

Seasonal Cupcakes \$4.50 each An assortment of 3 varieties: • Salted caramel • Carrot cake • Double chocolate raspberry	Mini Tarts \$3.50 each An assortment of 3 varieties [VG]: • Seasonal fresh berry • Lemon meringue • Gluten-free berry (+\$0.50 / each)
Fudge Brownie Bites [VG] \$3.50 each	Dark Chocolate Dipped Strawberries [VG, V, GF, DF] \$4.00 each
Cheesecake Lollipops \$3.50 each Dipped in assorted chocolates, toppings [VG, GF, CN]	Dessert Parfaits \$6.00 each An assortment of 3 varieties [VG]: • Strawberry shortcake • Black forest • Sugar-free chocolate mousse
Vegan Cake Bites \$3.50 each Vegan sponge cake, apricot jam, fresh berries, mint [VG, V, DF]	Tiramisu Cappuccino Cups \$4.00 each Tiramisu, dark chocolate cup, cocoa powder [VG]
Flourless Chocolate Cake \$4.00 each [VG, GF]	Sugar-Free Cheesecake \$4.00 each New York style vanilla cheesecake made with monkfruit sweetener [VG]
Housemade Cookies \$3.50 each An assortment of 4 varieties [VG, CN]: • Chocolate chip • Oatmeal raisin • Double chocolate • Sugar	Vegan Brownies \$4.00 each [VG, V, DF]
Gluten-Free Chocolate Chip Cookies [VG, GF] \$5.00 each	Vanilla Bean Cheesecake \$3.50 each Traditional graham cracker crust [VG]

Chef's Choice Assorted Sweet Bite Tray [VG, CN] S \$55.00 | M \$110.00 | L \$165.00
 Small serves 10 - 12 | Medium serves 15 - 18 | Large serves 20 - 24

BEVERAGES

Coffee

Brewpoint blend; Includes cream, sugar, sweetener
1-gallon serves 12 - 16 | 3-gallon serves 36 - 48

\$30.00 / 1-gallon | \$70.00 / 3-gallon

Hot Tea

Includes sugar, sweetener, lemon wedges
1-gallon serves 12 - 16 | 3-gallon serves 36 - 48

\$15.00 / 1-gallon | \$42.00 / 3-gallon

Hot Chocolate

1-gallon serves 12 - 16 | 3-gallon serves 36 - 48

\$38.00 / 1-gallon | \$110.00 / 3-gallon

Brewed Iced Tea (Unsweetened)

1-gallon serves 12 - 16 | 3-gallon serves 36 - 48

\$15.00 / 1-gallon | \$42.00 / 3-gallon

Freshly Squeezed Lemonade

1-gallon serves 12 - 16

\$25.00 / 1-gallon

Individual Beverages

Assorted Juices | 12oz

\$3.00 / drink

Soft Drinks | 12oz

\$1.75 / drink

Bottled Water | 500ml

\$2.25 / drink

Unflavored LaCroix™ | 12oz

\$2.25 / drink

Assorted Flavored LaCroix™ | 12oz

\$2.25 / drink

Alcoholic beverages & bar packages are available upon request
Call us at **312.377.0927** for more information





SAFETY AND STANDARDS

HOW WE'RE KEEPING YOU SAFE

Life is changing.

We're here to help. Since 1983, Blue Plate has become Chicago's most trusted caterer, with significant expertise in providing restaurant-quality food in offices, venues, and homes across the Chicagoland area.

Our food safety standards are unmatched due to the state-of-the-art 20,000 sq. ft. kitchen facility we created in 2017. Leveraging our unmatched facility and deep experience in quality dining, Blue Plate is uniquely positioned to provide healthy and delicious food with unparalleled safety standards.

- Jim Horan, Blue Plate Founder & CEO

OUR STANDARDS AND EXPERTISE

Blue Plate Food Prep Protocols

- Ongoing education to all employees on safety and best practices
- Closely monitoring symptoms of employees via temperature checks and daily health screening
- Constant cleaning of kitchen surfaces with alcohol-based products
- Frequent hand washing throughout the day at contact-free hand washing stations in kitchen and warehouse with antibacterial soap and alcohol-based hand sanitizer

Blue Plate Delivery Protocols

- Maintain time and temperature controls
- Hand sanitizing products stocked on all of our trucks
- Contact-less delivery available

HOW TO ORDER

Order anytime [online](#) or at delivery@blueplatechicago.com

Call us Monday-Friday (9am - 5pm) | **312.377.0927**

Menu Updated on February 20th, 2024.