

Blue Lemon Plated Menu

Blue Lemon Catering Options

**Customize your menu with our event coordinator and talented chef's*

Appetizer Options / Hors d' oeuvres

The Chef's Crab Cake with lemon saffron sauce and diakon radish sprout and micro green salad. \$ 8.5

Fresh Vegetable and Avocado Spring Roll with edamame, root vegetables and honey ginger soy dressing. \$5.5

Seared Sea Scallop with wild mushroom and prosciutto ragout. \$11.5

Spanikopita with Grilled Tomato, ribbon of cucumber, crisp basil, and lemon herbed crème fresh. \$6.5

Shrimp Cocktail with 5 large shrimp, cilantro citrus cocktail sauce, crisp lettuce. \$8.5

Family Style or Buffet \$6.75 pp

Hummus and grilled pita bread. \$3.5 pp (Family style or buffet)

Artichoke Spinach Cheese Dip with grilled pita and lavosh chips. \$4 pp (Family style or buffet)

Hand Made Canape's we can do almost anything but our favorites are: artichoke pita bites, cucumber and shrimp boats, stuffed tomatoes, curried chicken toast points, brushetta 3 ways and stuffed mushrooms. \$1.75 pp

Salad Course Selections Plated

(price included with entrée)

Caprese Salad- sweet red and yellow tomatoes, fresh mozzarella, balsamic herb vinaigrette, micro greens. \$1.25 e add on

Raspberry Salad- with sugar roasted pecans, feta cheese, fresh raspberries, sweet and sour red onions, spring mix lettuce and endive.

Garden Salad- with spring mix lettuce, cucumbers, carrots, tomatoes, and white cheddar cheese with choice of dressing.

Spinach Salad- with sugar roasted walnuts, crispy turkey bacon, diced tomato, sweet red onions, shredded mozzarella cheese and honey poppy seed dressing.

Oriental Salad- with crisp romaine, cilantro and Napa cabbage salad, oriental vegetables, crispy wontons and honey ginger soy dressing.

Deconstructed Caesar Salad- hearts of romaine, parmesan cracker, Caesar dressing, crispy crouton, grilled lemon, white anchovies.

Southwestern Salad- with roasted corn and black bean salsa, spring greens, fresh cilantro, crispy tortillas, cheddar cheese and chili-lime dressing.

Entrée's Plated

Served with bread and a choice of Salad and Dessert. Add a bowl of soup \$2.25 PP

Seared French Breast of Chicken with smoked tomato risotto cake, grilled asparagus, braised chipolini onion and peeled tomatoes. \$15.5

Herb and Parmesan Encrusted Chicken with fettuccine alfredo, zesty tomato sauce, grilled asparagus and lemon. \$14.5

Zesty Grilled Chicken with Spanish rice, salsa fresco, cilantro cream and avocado \$14

Citrus Seared Salmon with vegetable medley, roasted tomato, sautéed spinach, grilled lemon and spinach emulsion. \$17.5

Iron Seared Halibut with lemon herbed risotto cake, lemon saffron cream sauce, asparagus and baby carrots. \$18.5

8oz Fillet of Beef Tenderloin with sundried tomato demi glace, garlic herb mashed potatoes, seared button mushrooms, wilted spinach, baby carrots, and braised chipolini onion. \$26

Oven Roasted Turkey with sage scented sauce supreme, mushroom stuffing, garlic herb mashed potatoes, vegetables julienne and sweet potato nest. \$15.5

Mixed Grill of Skirt Steak and Shrimp with garlic herb mashed potatoes, roasted garlic and herb demi and sautéed green bean medley. \$19.5

Chelle's Vegetable Lasagna with white and red sauce, balsamic glaze and crispy vegetable garnish. \$14

The Vegetarian Stuffed Portobello with ratatouille, herbed tomato sauce, mozzarella, and sautéed spinach. \$14

Soups

*Tomato Bisque with Pesto Croutons \$3.5

*Butternut Squash with Cinnamon Croutons \$3.5

*Clam Chowder with Herbs and Lemon \$4

*Chicken and Dumpling with House Roll \$3.5

*Creamy Wild Mushroom with Crispy Onions \$3.5

Soup and Salad \$9.5 Plated \$10.5 Buffet

Served with house Rolls

Beverages

House Lemonade \$1.75

Soda \$1.25

Juice \$1.75

Specialty Drinks \$1.75

Buffet Options

16 Foot Italian Buffet \$16.5 per Guest

- *Chicken Parmesan with tomato herb sauce and grilled asparagus
- *Chicken Fettuccine Alfredo with tomatoes, peas and topped with fresh herbs and parmesan cheese
- *Tuscan Green Salad with red onions, pepperoncini, olives, tomatoes, crisp romaine lettuce, parmesan cheese and crunchy croutons.
- *Green Bean and Tomato Salad
- *Bread sticks
- *Dessert selection

16 Foot Mexican buffet \$16.5 Per Guest (add fish tacos for \$1.50)

- *Shredded beef, chicken or turkey
- *Tortillas, salsa, guacamole, sour cream, cheese, shredded lettuce
- *Spanish rice
- *Zesty Pinto beans
- *Southwestern Salad- with roasted corn and black bean salsa, spring greens, fresh cilantro, crispy tortillas, cheddar cheese and chili-lime dressing.

Deli Style Buffet \$13.5 per Guest

- *Premium sliced all natural turkey, roast beef or ham
- *Fresh Italian style bread
- *Artisan Cheese tray
- *Condiment tray of: lettuce, tomatoes, onions, pickles, mayo and house dressings
- *Pasta or potato salad
- *Green salad

Traditional Buffet includes house beverage (prices listed on Carving and Action Stations)

- *Choice of approved main protein item from any of our menus or customize your own
- *Choice of 3 different sides' salad, vegetable and starch
- *Choice of 3 different desserts from the small bite offerings

Carving and Action Stations (includes up to 3 sides, add another meat for an additional \$4.75)

- *Slow Cooked Prime Rib with Au jus and Horse radish sauce \$24.55
- *Roasted hand carved Turkey with Rosemary scented Cranberry Sauce. \$17.95
- *Slow roasted Barron of Beef \$18.95
- *London Broil of either Tri-Tip or Flank Steak \$18.95
- *Roasted Tuscan Chicken Roulade \$17.95
- *Bacon Wrapped Chicken stuffed with Artichokes, Spinach and Cheese \$17.95
- *Slow cook and basted leg of Lamb with Cranberry-Mint Jus \$22.95
- *Coca Cola Grilled Pork Loin with Grilled Pineapple and House BBQ Sauce \$18.25
- *Sautéed Shrimp Scampi with seared Salmon \$22.50
- *Mixed Seafood Sauté with Linguine in Lemon Garlic Butter \$19.50

Salads:

Green Bean Salad
Italian Style Pasta Salad
Garden Green Salad
German Style Potato Salad
Cous Cous Salad
Fruit Salad

Starches:

Gratin Style Potatoes
Mashed Potatoes (herb, garlic, corn, chipotle)
Maple Cinnamon Mashed Yams
Scalloped Potatoes
Roasted Red Potatoes
Fettuccine Alfredo
Tuscan Tomato Penne Pasta

Vegetables:

Mixed Julienne Sautéed Vegetables
Braised Carrots and Parsnips
Green Bean Amandine
Grilled Asparagus
Smoked Tomato and Swiss Chard
Sautéed Onions, Mushrooms and Spinach
Classic Succotash

Soups (1.95)

*Tomato Bisque with Pesto Croutons
*Butternut Squash with Cinnamon Croutons
*Clam Chowder with Herbs and Lemon
*Chicken and Dumpling with House Roll
*Creamy Wild Mushroom with Crispy Onions

***Reception Platters:**

Small serves 15

Large serves 45

Hand Carved Fruit Displays Sm \$65 Lg 95

With Cinnamon and honey scented crème freche

Fresh Crudités Tray's Sm \$65 Lg \$95

With Artichoke Cheese Dip

Domestic and Imported Artisan Cheese Trays Sm \$75 Lg \$120

With Fresh Berries

Artisan Meat and Cheese Tray Sm \$95 Lg \$165

Grilled, Cured and hand carved meats served with relish accompaniments and Domestic and Imported Cheeses served with bread and hummus

Reception Menu

***Smoked Turkey and Havarti dollar Sandwiches** with Grapes and a Truffle. \$9.5

***Chicken Salad Mini Croissant** with Grapes and a Truffle. \$9.5

***Sliders action station** and tossed Asian Slaw. \$9.5

***BBQ Brisket Petit Sandwich** hand cut Vegetables and House Dip. \$9.5

***Raspberry Chicken Salad** and House Roll. \$7.5

***Crab Cake action station** with Lemon Saffron Sauce and Micro Greens. \$8.5

Reception Style Buffet \$12.5

Petit finger sandwiches served with a choice of salad, fruit or cheese beverage station and a variety of petit desserts.

Desserts

Main plate desserts \$4.50 each

Chocolate Cake
Lemon Crème Brule
Carrot Cake
Fruit Tarts
Fruit Parfaits
Tiramisu

Small Desserts \$1.25 each

-Blue Lemon Bites	-Mini Cup Cakes
-Brownie Bites	-Large Cup Cakes \$2.50
-Petit Fruit Tarts	-Variety cookies
-Petit Éclairs	-Traditional brownies
-Petit fours	-Mousse Cups with Strawberry
-Chocolate dipped strawberries	-Mini Fruit Parfaits

***Delectable Dessert Buffet \$13.5**

Choose 3 styles of large cakes and 3 styles of small desserts with fruit and variety sauce

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