

# 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.

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

**Seared Sea Scallop** with wild mushroom and prosciutto ragout.

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

**Shrimp Cocktail** with 5 large shrimp, cilantro citrus cocktail sauce, crisp lettuce.  
Family Style or Buffet

**Hummus** and grilled pita bread.

**Artichoke Spinach Cheese Dip** with grilled pita and lavosh chips.

**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, bruschetta 3 ways and stuffed mushrooms.

### Salad Course Selections Plated

(price included with entrée)

**Caprese Salad**- sweet red and yellow tomatoes, fresh mozzarella, balsamic herb vinaigrette, micro greens.  
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

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

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

**Zesty Grilled Chicken** with Spanish rice, salsa fresco, cilantro cream and avocado

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

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

**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.

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

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

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

**The Vegetarian Stuffed Portobello** with ratatouille, herbed tomato sauce, mozzarella, and sautéed spinach.

## Soups

- \*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

## Soup and Salad

Served with house Rolls

## Beverages

- House Lemonade
- Soda
- Juice
- Specialty Drinks

# Buffet Options

## 16 Foot Italian Buffet

- \*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

- \*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

- \*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

- \*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

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

**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**

With Cinnamon and honey scented crème freche

### **Fresh Crudités Tray's Sm**

With Artichoke Cheese Dip

### **Domestic and Imported Artisan Cheese Trays Sm**

With Fresh Berries

### **Artisan Meat and Cheese Tray Sm**

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.

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

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

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

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

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

## **Reception Style Buffet**

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

# Desserts

## Main plate desserts

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

## Small Desserts

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

## \*Delectable Dessert Buffet

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

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