



SPECIAL EVENTS CATERING

Event **DINNER** Options

Pricing is based on 100 adult guests. Events that do not meet the minimum may be subject to a surcharge.

ELEGANT DINNER BUFFET

Your guests will enjoy a formal dinner featuring your choice of (1) salad, (2) entrees, and (3) sides (choose from accompaniments or vegetarian pastas)

57.95 PER PERSON

FESTIVE STATIONS

Station Buffets are a fun and interactive way of serving your guests. Innovative and delicious stations provide guests an abundance of fresh food choices

(2) **STATIONS - 58.95 OR**

(3) **STATIONS - 68.95**

STATIONS & PLATES

Looking for culinary wow? This may be your answer. Choose any two of our Interactive Chef attended Stations and any (5) Mini Plates

78.95 PER PERSON

CLASSIC RECEPTION

For the hosts that prefer a mingling atmosphere - this is for you! A festive buffet featuring a combination of your choice of (1) salad, (1) pasta, (3) hors d'oeuvres, and (1) station

48.95 PER PERSON

DUO-ENTRÉE SEATED DINNER

Seated dinners are the most formal of affairs. Choose (1) Soup or Salad, (2) Entrees to be paired and (2) Accompaniments to be served to your guests *table side*.

68.95 PER PERSON

All necessary place settings, glassware, flatware, and equipment will be outlined in your personalized proposal based on your personal style. Hundreds of designer and standard linen choices are available for your selection. Staffing will also be included based on guest count, site logistics, and service style.

Welcome **BEVERAGES**

As your guests arrive for the ceremony, they may enjoy your choice of any of the following refreshing beverages displayed in glass urns.

3.50 PER PERSON

Mint Julep Lemonade

Strawberry-Blueberry Lemonade

Pineapple Infused Water

Mixed Berry Infused Water

Non-Alcoholic Sangria

Southern Sweet Tea or Classic Unsweetened

Apple Cider with Cinnamon Sticks

Hot Chocolate

Café au Lait



Let the Celebration **BEGIN**

Begin your reception with a Cocktail Hour for your guests.
ANY TWO STATIONED HORS D'OEUVRES \$15.99

SEASONAL FRESH FRUIT DISPLAY..... 6.95pp

An elegant seasonal display of such favorites as watermelon, oranges, cantaloupe, honeydew, mango, pineapple, red & green grapes, blackberries, blueberries, raspberries

GOURMET CRUDITÉ DISPLAY..... 7.95pp

A variety of seasonal fresh vegetables such as carrots, celery sticks, red, orange, yellow peppers, cucumber, zucchini, squash, grape tomatoes, roasted pepper hummus and pita angles

BRUSCHETTA PRESENTATION 6.95pp

Diced vine ripened tomatoes, fresh garlic and onions blended with olive oil and balsamic vinegar and presented with slices of garlic toasted baguettes

ALL-BEEF MEATBALLS..... 7.95pp

All beef bite sized meatballs glazed with your choice: fresh basil marinara, honey-chipotle barbecue, sweet chili, spicy diablo

HOT CRAB & ARTICHOKE DIP 16.95pp

Maryland lump crab, artichokes and seasonings blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and crackers

SPINACH, ROASTED PEPPER & ARTICHOKE DIP. 8.99pp

Fresh baby spinach, roasted red peppers, and artichoke hearts blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and sliced baguettes

GOURMET CHEESE DISPLAY..... 10.95pp

Blocks of domestic and imported cheese elegantly decorated with grapes. Presented with French bread baguettes and crackers

Interactive **STATIONS**

Add some pizzazz to the festivities and compliment your event with an interactive station or combine several of the following station options to serve as the meal itself!

ASIAN STIR FRY STATION

Guest's choice of sesame-ginger beef strips or Szechuan chicken, bean sprouts, Bok Choy, scallions, mushrooms, water chestnuts, broccoli, teriyaki and hoisin-chili sauces, Lo Mein noodles or fried rice. Presented in Chinese take out boxes with chopsticks.

Add shrimp and scallops for an additional charge.

GRILLED QUESADILLA STATION

Flour tortillas grilled with guests' choice of fillings: tequila lime steak and chicken, fire roasted corn, roasted peppers, mushrooms, caramelized onions, tomatoes, cheddar jack cheese, fresh tomato salsa, guacamole chile-laced sour cream.

ITALIAN PASTA STATION

Penne and cheese tortellini, bay shrimp, chicken breast strips, garlic, olive oil, sun-dried tomatoes, broccoli, artichoke hearts, peppers, sautéed spinach, mushrooms, basil pesto, alfredo, shaved parmesan, ciabatta

Spanish **TAPAS STATION**

Piquillos Relleno de Marisca

Roasted Cauliflower and Manchego Handpies with Smokey Tomato Salsa

Paella with Shrimp, Chicken, Sausage

Patatas Bravas

Tortilla Espanola Bites

Sliced Chorizo in Red Wine

Slider **STATION**

ANGUS SIRLOIN SLIDERS

Whipped horseradish crème

PULLED PORK SLIDERS

Barbecued pulled pork, creamy coleslaw

MARYLAND CRAB CAKE SLIDERS

Colossal lump crab, pink remoulade *add \$5.99 pp

HOMEMADE POTATO CHIP STATION

Homemade chips topped with scallions, chives, bleu cheese sauce

MINI MEAT & POTATO STATION

BEEF MEDALLIONS CARVED TO GUEST ORDER

Mushroom ragout, Whipped horseradish crème

TROPICAL PORK TENDERLOIN

Mango-pineapple relish, sweet potato ribbons

POTATO BAR

Parmesan mashed potatoes, amaretto sweet potatoes, balsamic fingerling

FIRE ROASTED VEGETABLES

Mexico CITY

Chorizo & Manchego Empanadas

Miniature Carnitas Tacos

Carne Asada Street Tacos

Crab & Mango Flautas

Red Snapper Ceviche with Fried Plantain Chips

Risotto STATION

Saffron risotto, pecan-wood bacon, shaved parmesan, fresh basil, tomatoes, baby sweet peas, roasted garlic, shiitake mushrooms, sun-dried tomato pesto, shallots, plantains

Add lobster, shrimp and scallops for an additional charge

Flatbread STATION

Goat Cheese & Caramelized Onions

Artichoke, Tomato & Spinach

Grilled Shrimp Scampi

Pear, Brie & Bacon

Thai Chicken

Homestyle Macaroni & CHEESE BAR

5-cheese macaroni presented with asparagus tips, sun-dried tomatoes, apple-wood smoked bacon crumbles, french fried onions

Smashed & MASHED STATION

Garlic smashed potatoes, red onion confit, broccoli, spinach, cheddar cheese, bacon, sour cream and chives.

New England RAW BAR

An incredible display of oysters and clams on the half shell, jumbo iced spiced shrimp, red snapper ceviche. Served with hot sauce, mignonette, cocktail sauce, lemon wedges

MARKET PRICE



Salads

Salad selections may be presented on the buffet or preset individually with rolls and butter at each guest table. Additional charge for preset option.

BLUSAGE HOUSE SALAD

Iceberg and romaine lettuce tossed with diced tomatoes, cucumbers, carrots, cheddar, roasted corn, onions, home-style garlic croutons and our signature house dressing

ASPARAGUS & ROASTED RED PEPPER CAESAR

Crisp romaine with asparagus tips, roasted red peppers, parmesan cheese and croutons in our classic caesar

CLASSIC CAESAR

Chopped romaine, parmesan cheese, mushrooms, herbed croutons and our classic caesar Dressing

CRANBERRY MANDARIN PECAN

Baby spinach, dried cranberries, mandarin oranges, candied pecans, crumbled goat cheese, white balsamic

CHOPPED GREEK

Chopped romaine, purple onions, tomatoes, kalamata olives, red pepper, green pepper, cucumber, feta, Mediterranean dressing

RED OAK LEAF SALAD WITH SUGARED WALNUTS

Red oak leaf lettuce, baby spinach, field greens, tart dried cherries, goat cheese and sugared walnuts and tossed white balsamic vinaigrette

STRAWBERRY-FETA SALAD

Mixed greens, spinach, strawberries, feta, candied pecans, poppy-seed dressing

GRILLED VEGETABLE SALAD

Grilled squash, zucchini, carrots, mushrooms, roasted peppers, asparagus, purple onions atop greens, balsamic vinegar

PEAR-WALNUT SALAD WITH GORGONZOLA

Field greens, sweet pears, pomegranate seeds, sugared walnuts, gorgonzola cheese, and cranberry citrus vinaigrette

MOZZARELLA TOMATO CAPRESE

Bocconcini mozzarella, grape tomatoes, fresh basil, balsamic, olive oil, cracked pepper

THE ARTICHOKE TOSS

Chopped romaine, artichoke hearts, apple wood smoked bacon, yellow and red peppers, bleu cheese, purple onions, and spicy dijon vinaigrette.

Dinner Buffet **ENTRÉE**

BEEF & PORK

TOP ROUND

Carved to order and presented with au jus, red onion confit, horseradish crème, petite rolls

PRIME RIB

Prime rib carved to guest order, presented with horseradish crème, au jus and wild mushroom truffle sauce (add 9)

PETITE TENDERLOIN MEDALLIONS

LONDON BROIL(add 10)

SIRLOIN.....(add 8)

FILET MIGNON.....(add 10)

CHOOSE YOUR SAUCE:

Bordelaise

Sesame Balsamic Reduction

Port Wine Mushroom

Au Poivre with Light Brandy Sauce

1681 BISON RIBS

Boneless bison ribs, fire roasted vegetables (add 10)

TROPICAL PORK LOIN

Sliced Pork Tenderloin with a tropical sauce of orange juice, ginger and teriyaki accented with mango chutney.

SPIRAL HAM

Spiral brown sugar glazed ham, oven roasted and presented with brown mustard and apricot glaze

POULTRY

CHAMPAGNE CHICKEN

Tender breast of chicken in a light champagne cream sauce

ARTICHOKE-TOMATO CHICKEN

Marinated and grilled chicken breast topped with a flavorful artichoke-tomato relish

CHICKEN BREAST PICCATA

Breast of chicken lightly floured and sautéed, drizzled with lemon butter cream sauce accented with capers

HONEY GLAZED FRENCH CHICKEN

French chicken with honey, soy, red pepper glaze

PECAN CRUSTED CHICKEN

Tender breast of chicken rolled in spicy pecans, and then drizzled with a light cream sauce

PARMESAN CHICKEN WITH BALSAMIC BUTTER

Parmesan crusted chicken, baked and topped with mouth watering balsamic butter

FONTINA STUFFED CHICKEN WITH SUN-DRIED TOMATO SAUCE

Chicken breast roulade filled with fontina cheese and sundried tomato, and drizzled with our tasty sun-dried tomato cream sauce

CHICKEN SALTIMBOCCA

Chicken breast, prosciutto, spinach, and parmesan cheese, light lemon butter sauce

SUN-DRIED TOMATO & ARUGULA CHICKEN

Grilled chicken breast topped with a sauté of sun-dried tomatoes, arugula, and mushrooms

CHICKEN BREAST WITH POBLANO CHILE STRIPS & CREAM

Sautéed chicken breast, topped with a robust cream sauce of roasted poblano chiles and sautéed onion

TANDOORI NEW GUINEA HEN

Ginger, cumin, coriander laced New Guinea Hen, orange ginger sauce (add 6)

SESAME SEED DUCK BREAST

Blood orange reduction, sweet potato puree (add 6)

WALNUT PARMESAN TURKEY

Sliced turkey breast topped with a delectable walnut parmesan cream sauce.

SEAFOOD

SALMON, TILAPIA OR CATFISH

Fresh Atlantic salmon, tilapia or catfish filet prepared your way:

*Charred Tomato Salsa
Blackened with Creole Sauce
Lobster Cream Sauce
Teriyaki
Firecracker
Maple Glazed
Honey Sracha*

CRAB STUFFED SALMON

Salmon fillets filled with crabmeat and drizzled with a tomato-fennel broth (add 7) pp

SIERRA NEVADA ORANGE ROUGHY

Orange roughy marinated in Sierra Nevada, accented with lime and honey

CREOLE GRILLED OCTOPUS

Lemon garlic creole tomato salsa

VERA CRUZ RED SNAPPER

Flaky red snapper lightly floured, sautéed and topped with a tomato onion relish.

GROUPE ROMESCO

Grouper filet breaded, sautéed and topped with a sauce of toasted almonds, roasted peppers and garlic

RIVER ROCKFISH

Lemon Caper Artichoke Sauce, Broccolini

SZECHUAN SEABASS

Premium sea bass grilled to perfection and topped with a confetti of shredded carrots, celery and red cabbage. Sautéed in Szechuan seasonings

MEDITERRANEAN MAHI

Fresh mahi Mediterranean marinade, fresh lemon wheels

PENNE PASTA WITH SCALLOPS & SHRIMP

Open faced seashell pasta tossed with jumbo sea scallops and shrimp in a creamy lobster based sauce

VEGETARIAN

ZUCCHINI LASAGNA

Thin ribbons of zucchini layered with mushrooms, peppers, onions, ricotta cheese, mozzarella, parmesan, marinara

SPINACH STUFFED TOMATOES

Roma tomatoes filled with a tasty sauté of spinach, onions, mozzarella, sunflower seeds, garlic and nutmeg

GARDEN PORTOBELLOS

Portobello mushrooms spinach, sundried tomato, goat cheese, squash, zucchini, fresh herbs sundried tomatoes

MOZZARELLA CAPRESE PORTOBELLOS

Portobello mushrooms mozzarella, heirloom tomatoes, basil, garlic butter, balsamic, crispy parmesan topper

POLENTA TOWERS

Polenta slices topped with garlic roasted vegetables of eggplant, tomatoes, onions, red and yellow peppers accented with a light sun-dried tomato sauce.

QUINOA STUFFED POBLANO

Poblano Peppers stuffed with quinoa, tomatoes, chipotle peppers, onions pepper jack, avocado crème

TUSCAN RATATOUILLE TART - SEATED DINNER SERVICE ONLY

Fire roasted zucchini, squash, red onions, peppers, eggplant, tomatoes, fresh herbs, ricotta tart shell

Accompaniments

**Asparagus, Roasted Peppers, (add 3.95 pp)
Caramelized Onions**

Roasted Asparagus, Tomatoes & Feta

Lemon-Garlic Asparagus

**Broccolini, Green Beans, Asparagus &
Roasted Tomatoes**

Green Beans, Almonds, Caramelized Onions

Lemon Butter Green Beans with Parmesan

Baby Carrots Vichy

Yellow Squash, Zucchini & Carrot Medley

Brussel Sprouts, Walnuts, Caramelized Onions

Brussel Sprouts, Baby Potatoes, Bacon

Tri-color Potatoes with Green Beans & Pesto

Garlic Smashed Potatoes

Horseradish Mashed Potatoes

Oven Roasted Red Potatoes

Herbed Fingerling Potatoes

Parsley Butter Red Potatoes

Potato Parmesan Pave

Parmesan Bacon Risotto

Chili Infused Rice

Basil & Pine Nut Wild Rice

Wild Rice Confit

Lobster Mac n' Cheese

Orzo with Spinach & Feta

Artichoke Orzo Pilaf

Orzo with Leeks & Tomatoes

Amaretto Sweet Potatoes, Onions & Almonds

Quinoa with Roasted Almonds & Cranberries

PENNE SCALLOPINI

Shiitake mushrooms, shallots, artichoke hearts, roasted peppers, thyme, capers

ASPARAGUS & MUSHROOM PASTA

Penne, asparagus, porcini mushroom, rich boursin cheese sauce

PASTA WITH SUN-DRIED TOMATOES & ARUGULA

Open faced seashell pasta sautéed with basil olive oil, sun-dried tomatoes, and arugula

ROASTED VEGETABLE TORTELLINI

Pesto and cheese tortellini tossed with roasted onions, squash, zucchini, tomatoes, and a light white wine pesto sauce.



Elegant Butlered

HORS D'OEUVRES

ANY THREE \$29 pp

SKEWERS & KABOBS

Moroccan Salmon Skewers
Arizona Beef Brochettes with Chile Lime Dip
Mini Mozzarella-Tomato Caprese
Watermelon, Fresh Mint & Feta
Gingered Chicken-Mango Bites
Tandoori Chicken Satay
Chicken Marrakesh Lollipops
Chipotle Steak Churrasco

SOUP SHOOTERS

Roasted Red Pepper Bisque
Roasted Butternut Squash with Fresh Chervil
Spicy Yellow Tomato Bisque with Lump Crab
Watermelon Gazpacho
Avocado Cucumber
Mango Gazpacho

CROSTINIS/CROUSTADES

Tenderloin Crostini with Crispy Onion Curls
Peppered Beef, Arugula, Sun-Dried Tomato
& Goat Cheese
Spiced Pork Tenderloin Croustade
Pancetta, Pear & Goat Cheese Crostini
Gorgonzola & Sweet Onion Croustade
Lemon Chickpea Radish Croustade
Balsamic Fig & Goat Cheese Flatbread

POULTRY

Teriyaki Duck & Scallions on Crisp Wonton
Jamaican Jerk Chicken on Plantain
Smoked Jalapeño Chicken Salad on Cornbread
Spicy Chipotle Chicken Cups
Mini Chicken & Waffles
Chicken Samosa
Cashew Chicken Spring Roll

MEAT (add 8 pp)

Mini Sirloin Burgers
Spicy Beef Empanadas
Arepas with Pulled Pork & Pickled Onion
Manchego Cheese & Chorizo Empanada
Chorizo Stuffed Roasted Potatoes
Bacon & Olive Stuffed Mushrooms
Carolina Pulled Pork on Mini Corn Bread
Griddle Cakes
Bacon & Pecan Herbed Goat Cheese Pops
Bacon Wrapped Potato Bites with Spicy Sour
Cream Dip
Monte Cristo Bites with Cranberry Cream
Cheese Sauce

SEA (add 11 pp)

Miniature Maryland Lump Crab Cake with
Lemon Dill Aoli
Sea Scallop on a Rosemary-Garlic Polenta Cake
Smoked Salmon on Potato Pancake
Roasted New Potatoes with Smoked Salmon
& Chive Cream
Pecanwood Bacon wrapped Scallops
Crab and Corn Salad in Cucumber Cup
Jumbo Iced Spiced Shrimp Cocktail
Ahi Tuna on Black Sesame Crouton with
Ginger & Wasabi Dollop
Mini Fish Tacos

GARDEN

Hearts of Palm & Avocado on Plantain Round
Yellow & Red Tomatoes with Spicy Tabbouleh
Red & Purple Potatoes with Boursin Cheese
Gorgonzola & Hazelnut Filled Mushrooms
Baby Red Potatoes with Spinach &
Artichoke Soufflé
Mini Pesto & Provolone Grilled Cheese
Triple Cream Brie Stuffed Driscoll Strawberries
Mushroom Risotto Croquette
Vegetable Samosa
Crispy Asiago Asparagus
Three Cheese Mini Macs
Crustless Zucchini and Basil Mini-Quiches

MiniPLATES

*Searched Scallops with Ginger Carrot Purree,
Apricot Salsa*
*Mini Lobster Roll paired with
Clam Chowder Shot*
Red Snapper Ceviche
Searched Duck Breast with Sweet Potato Puree
Avocado Crab Mango Salad
Baby Lamb Chops with Wild Mushroom Risotto
Spicy Jumbo Shrimp and Grits
*Maple Bourbon Glazed Pork and
Mashed Potatoes*
Spanish Albondigas, Crusty Garlic Toast
Red Wine Poached Chorizo
Chinese Chicken Salad in Mini Take-Out Boxes

SweetENDINGS

ICE CREAM SUNDAE BAR 9.99
*French Vanilla and Chocolate Ice Cream, Hot Fudge,
Strawberries, Peanuts, Whipped Cream, Caramel, Heath Bar
Crunch, M&M Topping, Oreo Cookie Crumbles & Rainbow
Sprinkles.*

DELECTABLE DONUTS 8.99
*Drippingly sweet donut bar featuring your choice of six
donut flavors*

DESSERT CREPE STATION..... 14.99
*Delectable Crepes prepared fresh with your choice of
toppings to include Nutella, Raspberries, Blueberries,
Strawberries, Bananas, Toasted Almonds and Powdered
Sugar. Chef Attendant fee applies.*

FLAMBE STATION 18.99
*Pizzelle Triangles and Vanilla Laced Ice Cream Topped
with Guests Choice of Banana, Peach or Pineapple Flambe
Prepared to Order! Chef Attendant fee applies.*

VIENNESE TABLE 17.99
*White, Milk Chocolate and Coconut Covered Fruits, French
Pastries, Cake Pops, Miniature Tropical Cheesecake Bites,
Chocolate Triangle Tortes, Miniature Fruit Tarts and Pies*

Open Bar PACKAGES

(All service times are 4 hours)

FULL OPEN BAR

Svedka Vodka, Margaritaville Tequila, Seagram's Gin, Jack Daniels Bourbon, Blue Chair Bay Rum, Cutty Sark Scotch, Miller Lite, Yuengling, Corona, Sam Adams (or your choice of similar) Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Tonic Water, Ginger Ale, Soda Water, Sour Mix, Margarita Mix, Orange, Pineapple, Cranberry, Bar Fruit, Bar
35 pp

HOPS & VINO BAR

Miller Lite, Yuengling, Corona, Sam Adams (or your choice of similar) Diet Coke, Coke, Sprite, Bottled Water, Mineral Water, Gingerale, Orange, Cranberry, Bar Fruit,, Acrylic Cups & Ice
19 pp

FULL NON-ALCOHOLIC MIXER BAR

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Acrylic Cups, White Cocktail Napkins, Ice Service Tonic Water, Soda Water, Sour Mix, Orange Juice, Grapefruit Juice, Cranberry Juice, Ginger Ale, Lemons, Limes, Cherries.
12 pp

NON-ALCOHOLIC STATION

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Lemonade, Iced Tea, Acrylic Cups, White Cocktail Napkins, Ice Service.
8 pp

OPEN BAR GLASSWARE

*Bar Equipment Support 75 per 100 guests
Beer Tubs, Wine Tubs, Ice Buckets, Pitchers, Wine and Bottle Openers and Beverage Napkins
Ice Service 75 per 140 pounds*
9 pp

