



DIRECT

from *blue plate*



Catering that's
GOOD TO GO

P: 312.377.0927
blueplatechicago.com/direct

The Blue Plate Difference

We are committed to providing the best in service, value and assurance to our clients. We deliver quality food and experiences that exceed your expectations. With our dedicated account representatives providing customized service with prompt delivery, Direct from Blue Plate will help take the work out of your food service needs. Simply order and enjoy. Because at Direct from Blue Plate it's always...GOOD TO GO.

1 CALL OR CLICK

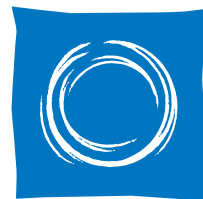
Call us at 312.377.0927 to place an order. We'll also help you set up an account at blueplatechicago.com/direct.

2 ORDER

Choose from our selection or ask about our customized menus.

Please place all orders by 2pm on the business day prior to delivery. Minimum order is 10 people. Delivery charges will be applied.

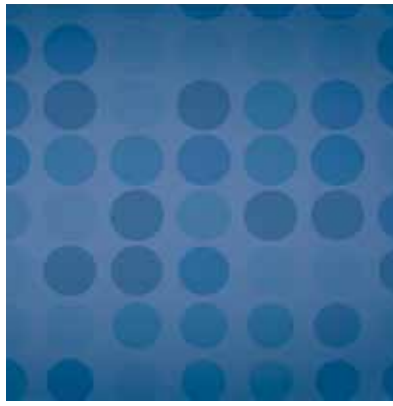
3 ENJOY



blue plate

CONSCIOUS CATERING

We are committed to becoming a truly sustainable business and doing our part to protect our planet and the Chicago community. Blue Plate doesn't just "go green" but actually lives green, everyday.



Fresh Food.
Reliable Service.



BREAKFAST

FEELING CONTINENTAL

Bakery Special \$ 5.50/person

Muffins, Breakfast Breads, Seasonal Scones & Pecan Sticky Buns with Seasonal Fruit Platter

Bagel Bundle \$ 7.00/person

Assorted New York Style Bagels, Strawberry Cream Cheese & Plain Cream Cheese with Seasonal Fruit Platter

Smoked Salmon Tray \$16.00/person

Assorted New York Style Bagels, Plain Cream Cheese, Sliced Tomato, Red Onions & Capers with Seasonal Fruit Platter

Yogurt Parfaits \$ 5.25/each

Vanilla Yogurt with House-Made Granola & Seasonal Berries

Seasonal Fruit Platter

Sliced Fruits & Berries

S - 10-12 servings **\$45.00**

M - 15-18 servings **\$68.00**

L - 20-24 servings **\$88.00**

HOT STUFF

Egg Strata \$13.95/person

Leek, Potato & Asparagus Strata with Swiss Cheese
or Sausage, Roasted Pepper & Spinach Strata with Asiago Cheese. Served with Pork Sausage Links, Roasted Breakfast Potatoes & Seasonal Fruit Platter

Breakfast Paninis \$14.95/person

Includes choice of two paninis, roasted breakfast potatoes & seasonal fruit platter

Egg & Cheddar Cheese Sourdough Panini with Grilled Tomato

Egg, Cheddar Cheese & Sausage Sourdough Panini with Grilled Tomato

Egg, Cheddar Cheese & Smoked Bacon Sourdough Panini with Grilled Tomato

Nutella & Banana Sourdough Panini

French Toast Casserole \$12.95/person

Cinnamon-Raisin Brioche Casserole
or Dark Chocolate & Sun-Dried Cherry Casserole. Served with Maple Syrup, Pork Sausage Links & Seasonal Fruit Platter

All-American Breakfast \$10.95/person

Cheddar Cheese Scrambled Eggs with Chives. Served with Pork Sausage Links, Roasted Breakfast Potatoes, Seasonal Fruit Platter & Pecan Sticky Buns



A' LA CARTE BREAKFAST

Priced per half dozen, unless otherwise noted.

Croissants \$13.50

Cinnamon Rolls \$12.00

Muffins \$ 7.50

Bagels \$ 9.00

Scones \$ 7.50

Pecan Sticky Buns \$ 7.50

Breakfast Breads (1 lb. loaves) \$ 6.50/each

Yogurt Parfaits \$ 5.25/each

Cheddar Cheese Grits \$ 3.50/person

Creamy Hominy Grits with Cheddar Cheese

Substitute Turkey Sausage \$ 1.50/person

Substitute Applewood Smoked Bacon \$ 3.50/person

We are committed to sourcing regional and sustainable ingredients, incorporating as availability allows. All of our plates, cups, and flatware are plant-based and compostable.



BOX LUNCHES

HEARTY SANDWICHES

Includes choice of one side salad plus chips and a homemade cookie.* **\$10.95 each**

Veggie

Fresh Garden Vegetables, Shaved Red Onion, Avocado, Havarti Cheese & Hummus on Tomato Focaccia

Smoked Turkey Breast

Sliced Turkey Breast, Apple Butter, Triple Cream Brie Cheese & Green Leaf Lettuce on Whole Wheat Bread

Zesty Italian

Sliced Prosciutto, Fresh Mozzarella Cheese, Baby Arugula & Olive Tapenade on a Baguette

Chicken Salad

Fresh Chicken, Celery, Toasted Pecans & Dried Cherries tossed in a Wildflower Honey Mayonnaise on a Brioche Bun

Roast Beef

Roast Beef, Horseradish, Cheddar Cheese, Pickled Red Onions & Watercress on a Pretzel Roll

Black Forest Ham Club

Shaved Black Forest Ham, Applewood Smoked Bacon, Lettuce, Tomato, Swiss Cheese & Honey-Dijon Mayonnaise on Sourdough Bread

Lemon Pepper Chicken

Grilled Chicken Breast, Avocado, Cucumber, Lettuce, Tomato & Cracked Pepper-Lemon Aioli on a Baguette

WRAP SANDWICHES

Includes choice of one side salad plus chips and a homemade cookie.* **\$10.95 each**

California Turkey

Smoked Turkey, Lettuce, Avocado, Sprouts, Cream Cheese & Honey Mustard

Blackened Steak

Spicy Grilled Steak, Pepper Confit, Roasted Red Onion & Goat Cheese

Spicy Asian Chicken

Marinated Chicken Breast, Cucumbers, Red Onion, Bean Sprouts, Cilantro & Peanut Sauce

Curry Turkey Salad

Turkey Breast, Celery, Red Grapes & Toasted Almonds tossed in Curry Mayonnaise

Caprese

Buffalo Mozzarella, Roasted Red Peppers, Arugula, Oven Roasted Tomato & Fresh Basil Pesto

Mesquite BBQ Chicken

Chipotle Marinated Chicken Breast, Tomatoes, Green Onions & Barbeque Cream Spread

*Hearty Sandwich & Wrap Side Salad Options

(Please select one option for all lunches.)

Pasta Primavera Salad

American Potato Salad

Seasonal Fruit Salad

Celery Seed Cole Slaw

Southwest Grilled Corn & Black Bean Salad

Lemon Couscous Salad with Grilled Vegetables

Organic Wheatberry & Dried Fruit Salad with Pistachio Nuts

SUPER SALADS

Includes a soft breadstick, butter and a homemade cookie. **\$11.95 each**

Chopped Italian

Genoa Salami, Prosciutto, Provolone Cheese, Roma Tomatoes, Marinated Artichokes, Black Olives & Baby Arugula with Red Wine Vinaigrette

Chipotle Chicken Caesar

Chipotle Marinated Chicken Breast, Romaine Hearts, Shaved Parmesan Cheese & Sourdough Croutons with Chili-Garlic Caesar Dressing

Southwest Vegetable

Fire Roasted Corn, Red Peppers, Scallions, Black Beans, Pico de Gallo, Crispy Tortilla Strips & Chopped Romaine with Avocado Dressing

Chinese Chicken

Grilled Chicken, Napa Cabbage, Radicchio, Scallions, Mandarin Orange Segments & Crispy Wonton Ribbons with Honey Mustard Dressing

SIMPLE SANDWICHES

Includes chips and a homemade cookie. **\$8.00 each**

Turkey

Turkey, Havarti Cheese, Lettuce & Tomato on a Kaiser Roll

Ham

Black Forest Ham, Swiss Cheese, Lettuce & Tomato on a Baguette

Veggie

Grilled Veggies and Goat Cheese on a Ciabatta Roll



BUFFETS

DELI BUFFETS

Each buffet comes with your choice of two side salads.*

Wrap Sampler \$11.95/person

Caprese Wrap

Buffalo Mozzarella, Roasted Red Peppers, Arugula, Oven Roasted Tomato & Fresh Basil Pesto

Blackened Steak Wrap

Spicy Grilled Steak, Pepper Confit, Roasted Red Onion & Goat Cheese

Mesquite BBQ Chicken Wrap

Chipotle Marinated Chicken Breast, Tomatoes, Green Onions & Barbeque Cream Spread

Mini Sandwiches \$11.95/person

Caprese

Buffalo Mozzarella, Roasted Red Peppers, Lettuce, Tomato & Pesto on Ciabatta Bread

Roast Beef

Horseradish, Cheddar Cheese, Pickled Red Onion & Watercress on an Onion Knot Roll

Chicken Salad

Celery, Toasted Pecans & Dried Cherries tossed in Wildflower Honey Mayonnaise on a Brioche Bun

Assorted Sandwiches \$11.95/person

Selections include:

Veggie, Smoked Turkey Breast, Chicken Salad, Roast Beef and Black Forest Ham Club

*Deli Buffet Side Salad Options

(Please select two)

Pasta Primavera Salad
American Potato Salad
Seasonal Fruit Salad
Celery Seed Cole Slaw
Tossed Garden Salad with Vinaigrette

HOT LUNCH BUFFETS

Fajitas \$15.95/person

Chicken Fajitas and Portabella Mushroom Fajitas. Served with Mixed Bell Peppers & Onions, Chopped Tomatoes, Sour Cream, Shredded Cheddar Cheese & Pico de Gallo. Includes Spanish Rice, Refried Beans with Queso Fresco and Tortilla Chips & Guacamole

Cashew Chicken Stir-Fry \$12.95/person

Cashew Chicken with Baby Corn, Pea Pods, Onion, Red Pepper & Roasted Cashews. Includes Vegetable Fried Rice, Pork Pot Stickers served with Ginger Soy Sauce & Spicy Mustard and Vegetable Rice Paper Rolls served with Sweet Chili Sauce

Jamaican Jerk Chicken \$15.95/person

Boneless Jerk Seasoned Chicken Breasts with Red Beans & Basmati Rice. Includes Jicama, Tomato & Cucumber Salad with Sugar Cane Vinaigrette and Crispy Plantain Chips with Mango Salsa

Vegetarian Falafel \$13.95/person

Chickpea Falafel with Garlic, Lemon & Parsley. Served with Sliced Tomato, Cucumber, Red Onion, Lettuce, Tzatziki Sauce, Chickpea Hummus & Pita Bread. Includes Grape Leaves Stuffed with Rice, Almonds & Dill and Assorted Citrus Cured Olives

Parmesan Buffet \$15.95/person

Chicken Parmesan, Eggplant Parmesan & Penne Pasta with Marinara Sauce. Includes Tossed Garden Salad with Italian Vinaigrette and Garlic Bread

Baked Potato Bar \$ 9.25/person

Whole Baked Potato served with Sour Cream, Chives, Shredded Cheddar, Chopped Bacon, Broccoli & Vegetarian Chili

House Made Chicken Pot Pie \$9.95/person

White Meat Chicken Baked with Garden Fresh Vegetables and New Potatoes in a Flaky Pastry Crust, served with Tossed Garden Salad, Rolls and Butter

Grilled Farm Raised Salmon \$14.95/person

Traditional Vegetable Ratatouille, simmered with Fresh Tomato Coulis served with Gruyère Potato Galette and Grilled Asparagus

Panini Sandwiches \$11.95/person

Includes chips and Pasta Primavera Salad. Selections Include:

Corned Beef Reuben

Corned Beef, Swiss, Thousand Island & Sauerkraut

Grilled Chicken

Grilled Chicken, Mozzarella & Roasted Tomato

Italian

Capicola, Genoa Salami, Grilled Veggies & Provolone

Ask about our seasonal specials!



Chorizo Stuffed Chicken Breast \$15.95/person

Corn Bread and Chorizo Stuffed Chicken Breast with Roasted Tomato Salsa, Grilled Asiago Polenta and Roasted Seasonal Vegetable

Chicken Saltimboca \$13.95/person

Thinly sliced Sautéed Chicken Breast topped with Fresh Sage and Prosciutto topped with a White Wine and Roasted Garlic Jus. Includes Herb Roasted Tuscan Potatoes and Garlic Broccolini

Pastas \$11.95/person

Choose one pasta entrée. Served with Classic Caesar Salad with Parmesan Cheese, Croutons & Garlic Bread.

Spinach & Portabella Mushroom Lasagna

Italian Sausage Lasagna

Ricotta Cheese & Pine Nut Cannelloni with Fresh Marinara Sauce

Penne Pasta

Artichoke Hearts, Eggplant, Tomatoes, Kalamata Olives & Extra Virgin Olive Oil

HORS D'OEUVRES, SWEETS & SNACKS

HORS D'OEUVRE PLATTERS

Additional options available upon request.
24 pieces per tray.

Veggie

Pecan Sandwich **\$ 32.00**
Maytag Blue Cheese Sandwiched between
Spiced Jumbo Pecans

Cheese Tortellini Skewer **\$ 45.00**
with Pesto Vinaigrette

Stuffed Figs **\$ 52.00**
Dried Mission Figs stuffed with Humboldt
Fog Goat Cheese & topped with Candied Walnuts

Japanese Eggplant **\$ 78.00**
Eggplant Cup filled with Eggplant Caviar,
Sun-Dried Tomato & Parmesan Cheese Shard

Pear, Blue Cheese &
Walnut Crepe Purse **\$ 80.00**

Cauliflower, Mushroom &
Basil Skewer with Truffle Dip **\$ 90.00**

Black Truffle Crostini **\$126.00**
Crisp Herbed Crostini topped with
Shaved Black Truffles, Truffle Oil & Sea Salt

Seafood

Blue Corn Blinis with Smoked Salmon **\$ 45.00**
& Herb Crème Fraîche

Cilantro Shrimp Skewer with
Tomatillo Salsa **\$ 60.00**

Smoked Salmon "Pearls" **\$ 60.00**
Sushi Rice topped with Smoked Salmon,
Wasabi Paste & Assorted Tobiko Caviar

Free Form Maki **\$ 75.00**
Crispy Rock Shrimp, Japanese Rice Pearls
& Sweet Chili

Loyster Ceviche Skewer **\$110.00**

Meat & Poultry

Chicken Salad on Fennel Bread **\$ 20.00**

Mini Cranberry Muffins with
Smoked Turkey & Honey Cup Mustard **\$ 30.00**

Chicken Salad Tea Sandwich **\$ 35.00**

Mini Muffaletta **\$ 35.00**

Blackened Chicken Skewer
with Mango Sauce **\$ 45.00**

Mini Herb Biscuit with Ham & Gruyere **\$ 50.00**

Prosciutto & Basil Wrapped
Asparagus with Smoked Tomato Aioli **\$ 50.00**

Bacon Wrapped Dates **\$ 50.00**

Mini Cheddar Popovers
with Roast Beef **\$ 80.00**

Chipotle Popover with
Prosciutto & Manchego **\$ 90.00**

Heart of Palm with Serrano Ham,
Piquillo Pepper & Green Olive **\$124.00**

SNACK PLATTERS

Small Serves (10-12)

Medium Serves (15-18)

Large Serves (20-24)

Antipasto
\$48.00 / \$68.00 / \$88.00

With Crackers & Bread

Gourmet Cheese Sampler
\$42.00 / \$62.00 / \$82.00

With Crackers & Bread

Fresh Seasonal Fruit
\$45.00 / \$68.00 / \$88.00

Vegetable Crudité & Spinach Dip
\$36.00 / \$50.00 / \$65.00

TIME FOR CAKE

Whatever the occasion, make it special with our
delicious made-to-order cakes. Speak to your account
representative to discuss flavors and pricing options.

Sizes

10-inch round	Serves (15-20)
12-inch round	Serves (25-30)
Half Sheet Cake	Serves (36)
Full Sheet Cake	Serves (72)

Cake Flavors

Yellow, Chocolate, Combination
or Carrot

Filling Flavors

Fresh Strawberries, Fresh Bananas,
Raspberry, Chocolate Fudge, Lemon,
Custard or Cream Cheese

Frosting Flavors

Buttercream, Chocolate Buttercream,
Chocolate Fudge or Cream Cheese

SWEETS

Homemade Cookies **\$1.25/each**

Chocolate Chip, Oatmeal Raisin,
Peanut Butter & Sugar

Fudge Brownies **\$1.50/each**

Bar Cookies **\$1.50/each**

Chocolate Covered Strawberries **\$1.50/each**
Order by the dozen

Chocolate Dipped Pretzel Rods **\$1.50/each**
Order by the dozen

SNACKS

Granola Bars **\$ 1.50/each**

Soft Pretzel with Mustard
Order by the dozen **\$ 1.50/each**

Popcorn **\$ 1.00/serving**

Whole Fruit **\$ 1.25/each**

Mixed Nuts **\$ 2.95/serving**

Tortilla Chips with
Salsa & Guacamole **\$ 2.95/serving**

BEVERAGE SELECTIONS

Coffee Service

Includes cream, sugar and sweetener.

1 Gallon Box, 10-15 servings **\$14.00/box**

3 Gallon Box, 40-50 servings **\$40.00/box**

Tea Service

Includes sugar, sweetener, lemon wedges,
hot water and tea selection.

1 Gallon Box, 10-15 servings **\$10.00/box**

Brewed Iced Tea

1 Gallon Box, 10-15 servings **\$14.00/box**

Hot Chocolate

1 Gallon Box, 10-15 servings **\$22.50/box**

Soft Drinks & Juices

Assorted Juices **\$ 1.50/each**

Bottled Water **\$ 1.80/each**

Soft Drinks **\$ 1.30/each**

Sparkling Water **\$ 1.80/each**