

# CATERING by BLEU

Thank you for considering Catering by Bleu for your catering needs.

C.b.B offers a variety of gourmet catering options to match your specific needs and budgets. From the simplicity of gourmet boxed lunches to the extravagance of live cooking stations Catering by Bleu has the flexibility to work with groups small and large.

With over 18 years in the food and beverage industry in Las Vegas; I like to bring a perspective to catering that draws from my culinary experiences as well as my time spent owning and designing my wine shops and restaurant.

Most recently I was the proprietor of Bleu Gourmet; a gourmet wine bistro.

Some of my press includes articles in Food & Wine Magazine, Las Vegas Home & Design, Cargo, The Review Journal, City Life, Las Vegas Weekly, Vegas Magazine and The Las Vegas Sun.

A few of my clients include Nevada Cancer Institute, R & R Partners, Hyatt Hotels, Fountainbleau Resorts, Sony Music, L5 Lofts, World Market Center, Pole Position Raceway, Robert Goulet, Young President's Organization, the Guggenheim and Las Vegas Art Museum.

The following pages are just a few samples of what BG can offer and are by no means absolute. If you would like us to design a special menu for you please contact me via email or phone number listed below.

Thank you,

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# CATERING by BLEU

## Lunch Drop Off Catering Menu

<b>Salads</b>	<b>Small</b>	<b>Large</b>
Bleu House Salad	\$23	\$40
Add Chicken	\$32	\$45
Caesar Salad	\$30	\$46
Roquefort Salad	\$50	\$85
Mediterranean Pasta Salad	\$30	\$46
Tomato Mozzarella Salad	\$30	\$46

## Platters

### **Deli Platter** **\$150**

*Selection of our house roasted turkey and chicken, premium black forest ham, bacon, prosciutto, sliced gruyere, cheddar and gouda cheese,. Sliced tomato and lettuce with herbed mayo, mustard, olive tepenade and rolls.*

### **Fruit** **\$55**

### **Crudités** **\$55**

*Cherry tomatoes, carrot sticks, celery sticks, endives, asparagus, radishes, bell peppers with choice of Ranch, Bleu cheese or garlic aioli dipping sauces*

*Bleu Gourmet uses only the finest selection of domestic and imported cheeses.*

### **Artisan Cheese** **\$90**

### **Artisan Cheese & Meat** **\$135**

# CATERING by BLEU

## Lunch Drop Off Catering Menu

### Artisan Sandwich Platters

Small (10 Sandwiches)	\$110
Medium (15 Sandwiches)	\$160
Large (20 Sandwiches)	\$210
Boxed Lunch	\$15

*Includes choice of sandwich and includes fruit salad, pasta salad, dessert and bottled water.*

### Sandwiches & Wraps

#### Tandoori Chicken Wrap

*Butter Lettuce, Cous Cous Salad, Boursin Cheese, Tzatziki Sauce*

#### Turkey BLT Wrap

*Roasted Turkey, Bacon, Lettuce, Roma Tomatoes, Herbed Mayo*

#### Bleu Sandwich (Available on focaccia, baguette or in wrap)

*Choice of Turkey, ham or chicken, tomato, butter lettuce, herb mayonnaise.*

#### Chicken & Prosciutto

*Chicken, prosciutto, tomato, spinach, mozzarella, fresh basil and balsamic*

#### Italian Delight

*Assorted Italian cold cuts with roasted red peppers and olive tepeade spread*

#### Tomato Mozzarella

*Sliced mozzarella, tomatoes, fresh basil and balsamic reduction*

#### BLT

*Crispy bacon, butter lettuce, tomatoes, herb mayonnaise*

#### Black Forrest Ham

*Ham, Gruyere cheese, tomato and Dijon*

#### Turkey & Brie

*Turkey, brie cheese, spinach and black cherry merlot sauce*

#### Filet Mignon

*Roasted filet mignon, mushrooms and creamy horseradish sauce*

# CATERING by BLEU

## Hors D'Oeuvres

Gougere – Cheese puff with assorted fillings  
*(smoked salmon mousse, Herbed goat cheese & grapes or cheddar & bacon)*

Fruit Kabobs marinated in Muscat wine

Tomato, mozzarella canapé with aged balsamic

Stuffed Mushroom Caps

Bruschetta

Asparagus wrapped in Prosciutto

Smoked Salmon Canape w/ Pesto

Chicken Satay w/ Peanut sauce

Steak Kabobs

Filet Mignon Kabobs

Sea Scallops wrapped in Bacon

Curried Lamb Cutlets

Salmon Tartar on baguette toast points

Antipasto Canapé

Risotto Cakes *(wild mushroom, sundried tomato or roasted garlic)*

Potstickers *(Pork, veggie or shrimp)*

Tuna tartar on spiced wonton w/ lime caper aioli

Mushroom ceviche on crisp corn chip

Snapper ceviche on crisp corn chip

Mini Crab cakes

Shrimp with fruit salsa canapé

Caprese Kabobs

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## Desserts

*These desserts are cocktail reception friendly!*

Strawberries filled with crème brulee  
House made marshmallow 's'mores' drizzled w/ white chocolate  
Petit Fours  
Chocolate, strawberry or vanilla mousse in edible pastry cup  
White chocolate covered rice krispy squares  
Lemon meringue pie  
Fruit tart  
Mini banana cheese cake

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## Entrees

Tandoori Chicken, spicy mashed potato and tomato chutney

Baked Salmon, roasted tomatoes, mushrooms and sautéed asparagus with lemon caper sauce

Sesame Crusted Salmon w/ stir fried veggies and fresh ginger sauce

Pan roasted halibut w/ chive risotto and lobster cream sauce

Shrimp scampi with linguini and fresh veggies

Southwest spiced chicken w/ chipotle lime rice, cilantro sour cream & avocado salsa

Chicken Saltimboca w/ mushroom risotto and fresh thyme sauce

Lemon chicken w/ baby carrots, asparagus and fresh herb sauce

Braised Short Ribs with mushroom risotto

New York strip with red wine sauce and Bleu cheese mashed potatoes

Filet mignon peppercorn with mashed potatoes and wild mushrooms

Vegetarian Lasagna

# CATERING by BLEU

## SAMPLE MENU

**\$25 per person**

*2 pieces per person*

*20 person minimum*

Lamb Cutlets

Gougere with smoked salmon mousse

Mushroom Ceviche Canape on toasted baguette

Chicken Satay

Risotto cake with sun dried tomato and roasted garlic

Fresh fruit kabobs

Strawberries filled with crème brulee

# CATERING by BLEU

## SAMPLE MENU

**\$55 per person**

*2 pieces per person*

*20 person minimum*

Lamb Cutlets

Filet Mignon kabobs

Gougere with smoked salmon mousse

Caprese Kabobs

Chicken Satay

Mushroom ceviche on toasted baguette

Risotto cake with sun dried tomato and roasted garlic

House made marshmallow 's'mores' topped with white chocolate drizzle

Strawberries filled with crème brulee

Chocolate mousse in edible chocolate cup



# CATERING by BLEU

## SAMPLE MENU

**\$70 per person**

### **Passed Appetizers and Buffet**

*(2 pieces per person)*

Tandoori Chicken Kabobs w/ Mango Chutney

Curried Lamb Cutlets

Bleu Cheese & Apple Gougere

Filet Canapé w/ horseradish sauce

Antipasto Canapé

Salmon Tartar on baguette toast points

### **Buffet**

House Salad w/ assorted dressings

Goat cheese salad w/ candied walnuts, green apple and Tuscany vinaigrette

*(4 oz per person)*

Chicken Picatta over linguini pasta in a caper butter sauce

Filet Mignon au Poivre

Mashed potatoes

Wild mushrooms sauces

### **Dessert**

Chocolate mousse in edible pastry cup

Lemon meringue pie

Pistachio cake sandwich

# CATERING by BLEU

## SAMPLE MENU

**\$85 per person**

### **Passed Appetizers and Buffet**

*2 pieces per person*

Sea Scallops wrapped in bacon

Stuffed mushroom caps

Filet Canapé w/ peppercorn sauce

Antipasto Canapé

Salmon Tartar on brioche toast points

### **Buffet**

Caesar Salad

*4 oz. per person each:*

Baked Salmon w/ sauteed asparagus, mushrooms & cherry tomatoes

Pasta Pomodoro

### **Dessert**

*2 pieces per person*

Assorted Petit Fours

Mini chocolate cheesecake

# CATERING by BLEU

## Extra Services

**Catering by Bleu offers the following services:**

### **Equipment Rental**

*Plates, glasses, silverware, etc.  
are available to add an extra touch for your event*

### **Staff**

*C.b.B has a young, friendly and well trained crew for your events.  
Staff fee is \$25 per hour with a 5 hour minimum  
unless otherwise noted*