

CATERING BY
Bleu
M E N U

Thank you for considering Catering by Bleu for your upcoming event.

The following pages contain many examples of our cuisine.
Everything we produce is made using quality ingredients.
No steps are skipped, providing you with the quality food at affordable prices.

Please note that although this menu is filled with a wonderful
representation of our cuisine; it is by no means absolute.

If you have a specific request we will be
happy to accommodate to the best of our abilities.

Additionally, all food is available for buffet, plated or tray passed.

Some of our clients include
Hyatt Hotels, Sony Music, the Guggenheim
Nevada Cancer Institute, Pole Position Raceway,
R & R Partners and the Las Vegas Art Museum

Catering by Bleu (under our previous name of Bleu Gourmet) has been written up in
Food & Wine Magazine, Las Vegas Home & Design, Cargo, The Review Journal, City
Life, Las Vegas Weekly, Vegas Magazine and The Las Vegas Sun

**For more information on Catering by Bleu please visit us at
[www. CateringbyBleu.com](http://www.CateringbyBleu.com)**

For specific questions please contact:

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Lunch Drop Off Catering Menu

Salads	Small	Large
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**

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Artisan Sandwich Platters

all our sandwiches are made using fresh baked breads and 'scratch' ingredients

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

Sicilian Waldorf Chicken Salad

with pine nuts, currants and celery

Turkey BLT

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

Bleu Sandwich

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 tepeenade spread

Tomato Mozzarella

Sliced mozzarella, tomatoes, fresh basil and balsamic reduction

Roast Beef w/ Whole Grain Mustard and Cranberries

Whole grain dijon, cranberry, red onion and watercress

Dijon - Cilantro Tuna Salad

Albacore tuna, sweet pickle relish, red onion, cilantro

Black Forrest Ham

Ham, Gruyere cheese, tomato and Dijon

Turkey & Brie

Turkey, brie cheese, spinach and black cherry merlot sauce

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Hors D'Oeuvres

*Our gourmet appetizers only sound expensive!
Each of the following appetizers have been chosen to make
your event unique and can be mixed and matched to meet most budgets.
Great for corporate event and receptions.*

Thai Chicken Lollipops

w/ sweet chili dipping sauce

Gougere – Cheese puff with assorted fillings

(smoked salmon mousse, Herbed goat cheese & grapes or cheddar & bacon)

Mini Pizza

variety of mini pizzas available

Creole Chicken Slider

topped with romaine lettuce and buttermilk creole ranch on Kaiser slider bun

Seared Tenderloin Slider

w/ Caramelized onion and bleu cheese on Brioche slider bun

Pulled Pork Slider

Slow smoked with Hickory and simmered in house made bbq sauce. On Ciabatta slider bun

Stuffed Mushroom Caps

(stuffed with cheddar and cream cheese, bacon and green onion)

Bruschetta on Baguette Toast Points

Caprese Kabobs

(Cherry tomato, mozzarella & basil drizzled with olive oil and balsamic reduction)

Indian Spiced Beef Patty over Pita Toast Point

topped with cucumber yoghurt

Roasted Garlic Risotto Cake

Lightly Curried Chicken Kabobs

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Hors D'Oeuvres

(Continued)

Salmon Bruschetta with Avocado & Tomato Salsa

Chicken Saltimbocca 'Lollipops'

*ground chicken, prosciutto, sage and parmigiano reggiano
with Roasted Pepper Dipping Sauce*

Vegetable Samosa

w/ sweet chili dipping sauce

Mini Crab Cakes topped with Bell Pepper and Tomato Aioli

Indian Spiced Beef Patty over Pita Toast Point

topped with cucumber yoghurt

Asparagus wrapped in Prosciutto

Herb Crusted Filet Mignon Skewers

Smoked Salmon Mousse on Belgian Endive

Lamb Chop Masala

Smoked Salmon on Baguette Toast Point w/ Pesto

Chicken Satay w/ Peanut sauce

Steak Kabobs

Sea Scallops wrapped in Bacon

Curried Lamb Cutlets

Salmon Tartar on baguette toast points

Potstickers (*Pork, veggie or shrimp*)

Tuna tartar on spiced wonton w/ lime caper aioli

Mushroom ceviche on Crisp Corn Chip

Seasonal Fruit Kabobs marinated in Muscat wine

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Desserts

We are proud to offer custom cakes and cupcakes provided by:



The Cupcakery offers mini cupcakes;
perfect for cocktail receptions and corporate events.

Cakes and cupcakes are available with corporate logos.

For a full list of flavors please inquire with us or log on to:
www.TheCupcakery.com

The following desserts are cocktail reception friendly!

House made marshmallow 's'mores' rolled in graham cracker

Petit Fours

Chocolate, strawberry or vanilla mousse in edible pastry cup

White chocolate covered rice krispy squares

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Sample Entrees

*Our entrees are perfect for buffets where you are looking for something a bit more filling.
Some dishes are also available for drop off ready to heat and serve.*

Lemon Chicken

w/ baby carrots, asparagus and fresh herb sauce

Assorted Pasta Dishes

Pasta served how you want it.

As a side or as a main entree all sauces are house made

Braised Short Ribs

w/ mushroom risotto

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

New York Strip

w/ red wine sauce and Bleu cheese mashed potatoes

Pan Roasted Halibut

w/ chive risotto and lobster cream sauce

Shrimp Scampi

w/ linguini and fresh veggies

Southwest Spiced Chicken

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

Filet Mignon

peppercorn with mashed potatoes and wild mushrooms

Farmer's Market Pasta Primavera

seasonal vegetables, Parmesan cheese

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Venues

The following are a list of venue partners

*If you would like to have an event at one of these venues
please contact us for more information*



Penthouse Suites at Palms Place



World Market Center

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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*