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CATERING

Blu Catering Information

For secure order processing, please visit our website at: <http://www.blurestaurantcatering.com> or contact the Catering Manager at 617.842.3199. You can also visit us at 4 Avery Street on the 4th floor at The Sports Club/LA.

Delivery Information

Deliveries may be subject to a charge. Contact our catering manager for details. All deliveries will be considered “drop-offs” unless set-up is required. There is no fee for general set-up.

Special Presentation

Our standard packaging for corporate orders is plastic platters, plates and cutlery. For those extra special corporate meetings, we can present your edibles on non-disposable platters.

Payment Terms

Blu Catering accepts cash, check, MasterCard, Visa and American Express. All companies are welcome to order through our online service. Ask our catering manager for details. All costs are subject to applicable state sales tax.

Deposits

Orders in excess of \$500 require a 50% deposit upon confirmation. The balance is due on the day of the drop-off.

Cancellation and Charges

24-hour advance notice is required. For events of 100 people or more, 72-hour notice is required. The client may be held responsible for unrecoverable charges and deposits.

Notice

Blu Catering accommodates 24-hour notice orders. Additional notice may be required on specific items.

THANK YOU FOR YOUR INTEREST IN BLU CATERING. WE LOOK FORWARD TO CATERING TO YOUR NEEDS.



BREAKFAST CATERING

Priced Per Person. Egg whites may be substituted for an additional \$1

Continental Breakfast: \$10.99 **Best Seller**

Assortment of mini muffins, mini pastries, breads and bagels, served with butter, jams, peanut butter and cream cheese, accompanied by a fresh fruit platter and coffee

Hot Breakfast Buffet: \$8.99 (10 person minimum)

Scrambled eggs with your choice of bacon or sausage, served with home fries and an assortment of toasted breads

**Add coffee for \$1.75 pp

Healthy Choice: \$9.99

Choice of a yogurt parfait or oatmeal, served with a fresh fruit platter and coffee or tea

Mini Muffins & Pastries: \$4.99

Assortment of freshly baked miniature muffins and assortment of homemade pastries, served with butter and jams

Assorted Bagel Platter: \$3.99

Assortment of bagels accompanied by cream cheese, butter, peanut butter and jams

Homemade Breads Platter: \$4.99

Hearty slices of homemade breads including: banana bread, coffee cake and seasonal selections, served with butter and jams

Yogurt Parfaits: \$3.99

Low fat strawberry or vanilla yogurt, served with granola clusters, honey and topped with fresh seasonal berries

Breakfast Burrito: \$4.99

Scrambled eggs with your choice of vegetables, ham, bacon or sausage and cheese, served with a side of salsa and sour cream

**Add home fries for \$1.95 pp

Breakfast Sandwiches: \$4.99

Eggs topped with your choice of bacon, ham or sausage and cheese, served with choice of toast, roll, or English muffin

**Add home fries for \$1.95 pp

Fresh Fruit Skewers: \$5.99

A selection of fresh strawberries, melons, pineapples, grapes and seasonal berries, served with a honey yogurt dipping sauce

BREAKFAST CATERING



Priced Per Person. Egg whites may be substituted for an additional \$1

Nova Scotia Smoked Salmon: \$9.99

Thinly sliced smoked salmon, accompanied with assorted cream cheeses, red onions, tomato slices, capers and lemons, served with assorted sliced bagels

Assorted Cereal Cups: \$3.99

Array of healthy cereal served with skim or whole milk

Hot Oatmeal: \$3.99

Hearty oatmeal served with walnuts, seasonal berries and choice of brown sugar or honey

Whole Fruit: \$1.50

Banana, Apple or Orange

Morning Juices: \$2.99

Choice of orange, grapefruit, cranberry or apple juice

Coffee: \$1.99

Regular and decaffeinated coffees, served with creams, sugars and sweeteners

Tea and Hot Chocolate: \$2.99

Box of hot water served with a selection of black and herbal teas and packages of hot chocolates, served with creams, sugars, sweeteners and lemons

*Priced Per Person *Add a bottle of water to any package for \$1.50*

Sandwich Platter: \$9.99

An arrangement of our specialty sandwiches and wraps, served with condiments on the side and a choice of a whole fruit or mixed green salad

Classic Lunch Package: \$10.99

An arrangement of our specialty sandwiches, bag of chips and a dessert platter

Signature Lunch Package: \$11.99 **Best Seller**

An arrangement of our specialty sandwiches and wraps, served with condiments on the side.

Choice of ONE side including whole fruit, mixed green salad, potato salad of the day, or pasta salad of the day

Served with a dessert platter

Executive Lunch Package: \$14.99

An arrangement of our specialty sandwiches and wraps, served with condiments on the side.

Choice of TWO sides including whole fruit, mixed green salad, potato salad of the day, or pasta salad of the day

Served with a dessert platter

Boxed Lunches: \$11.99

Your choice of sandwich or wrap, served with a choice of mixed green salad, pasta salad of the day, chips or whole fruit, with a choice of a freshly baked chocolate chip, peanut butter or oatmeal raisin cookie and a bottle of water

Soup and Salad/Sandwich Boxed Lunches: \$11.99

Soup of the day with a choice of half of a specialty sandwich or a mixed green salad.

Comes with a choice of a chocolate chip, peanut butter or oatmeal raisin cookie and a bottle of water per person

Healthy Choice: \$11.99

Choice of a chicken Caesar salad or a mixed green salad with grilled chicken, fresh whole fruit and a bottle of water

Snack Time – Perfect for mid-morning or mid-afternoon breaks: \$6.99

A choice of our homemade baked goods, yogurt parfaits or granola bars accompanied by whole fruit and a choice of coffee, tea or bottled water

SPECIALTY SANDWICHES

Curry Chicken Wrap

Curry chicken with celery, light mayo and lettuce on a tortilla wrap

Hummus Wrap

Hummus, feta, tomato, cucumber and pickled onions on a tortilla wrap

Egg Salad Sandwich

Eggs, onion, celery, light mayo, dijon mustard, mixed greens on toasted multigrain

Cobb Sandwich

Turkey, bleu cheese, spinach, romaine, avocado, bacon, coleslaw on wrap

Steak and Cheese

Roast beef, caramelized onions, peppers, provolone cheese and teriyaki sauce on a wrap

Turkey Mango Melt

Turkey, avocado, swiss cheese, bacon and mango vinaigrette on a baguette

Classic BLT

Bacon/turkey-bacon, lettuce, tomato

BLT

Bacon/turkey-bacon, lettuce, tomato, avocado

Caprese

Fresh mozzarella, tomato, basil and balsamic vinaigrette on a baguette

Chicken Caesar Wrap

Romaine, parmesan, croutons, caesar dressing on a tortilla wrap

Chicken Salad Sandwich

Golden raisins, lettuce, tomato, light mayo on a toasted baguette

Oven Roasted Turkey

Brie, apples, sprouts, honey mustard on a toasted baguette

Italian Combo

Capicola, salami, ham, provolone, lettuce, tomato, oil and vinegar on toasted baguette

BUILD YOUR OWN SANDWICH

Priced Per Person • \$7.99 Each • Choose (1) Protein, (1) Cheese and (2) Toppings

Proteins

ham, turkey, salami, capicola, turkey-bacon, chicken breast, tuna salad, chicken salad, egg salad, curry chicken, roast beef, hummus

Cheese

Provolone, brie, american, cheddar, feta, goat, fresh mozzarella

Breads

Multigrain, baguette, focaccia, tortilla wrap, whole wheat wrap, sub oat roll

Toppings

Lettuce, tomato, onions, grilled onions, carrots, peppers, roasted red peppers, cucumbers, mushrooms, olives, avocado, sprouts, apples, spinach, coleslaw, salsa, guacamole

Condiments

Mayonnaise, mustard, pesto, balsamic dressing, balsamic vinegar, olive oil



ENTREE SALADS CATERING

Priced Per Person

Dressings

Caesar, Honey Dijon, Low-Fat Honey Dijon, Red Onion and Bacon, Capers, Bleu Cheese, Thousand Island, Low-Fat Ranch, Red Wine Vinaigrette, Balsamic Vinaigrette, Balsamic Vinegar, Extra Virgin Olive Oil, Lemon Juice, Asian Sesame Ginger, Light Italian

Grilled Chicken Caesar Salad

Fresh romaine lettuce, homemade croutons and grated parmesan cheese served with creamy Caesar dressing and grilled chicken breast
\$9.99

Mediterranean Chicken Salad

Mixed greens, kalamata olives, grilled onions, feta cheese, cherry tomatoes, cucumbers topped with fresh grilled chicken breast
\$9.99

Country BLT Salad

Fresh spinach leaves, grilled onions, cherry tomatoes, diced bacon, crumbled bleu cheese, topped with fresh sliced turkey breast
\$9.99

Caprese Salad

Bed of arugula with fresh mozzarella balls, cherry tomatoes, fresh basil leaves accompanied with focaccia bread
\$9.99

South of the Border Salad

Fresh romaine, sliced avocados, corn, black beans, cherry tomatoes, red onions, fresh jalapenos, topped with low-fat shredded cheese accompanied with colorful tortilla chips
\$10.99

Tuscan Salad

Fresh arugula leaves, artichoke hearts, roasted red peppers, sun-dried tomatoes, fresh green beans, topped with grilled shrimp, shaved parmesan cheese
\$11.99

CREATE YOUR OWN SALAD

Priced Per Person • \$7.99 Each. Your Choice of Greens, 4 Toppings and Dressing

Greens

Crisp romaine, spinach, mixed greens

Cheese and Toppings

Broccoli, tomato, capers, carrots, celery, chick peas, kidney beans, peppers, cucumbers, roasted red peppers, scallions, grilled onions, green beans, potatoes, mandarin oranges, mushrooms, olives, homemade croutons, candied walnuts, almonds, water chestnuts, crispy noodles, raisins, coleslaw, guacamole, cottage cheese, goat cheese, parmesan cheese, feta cheese, bleu cheese

Extras

Shrimp \$6, Salmon \$5, Beef \$4, Grilled Chicken \$3, Tofu \$2, Bacon \$2, Chicken Salad \$2, Tuna Salad \$2, Roasted Turkey \$2

CATERING PLATTERS

Priced per person.

Deluxe Cheese and Meats Platter: \$7.99

Array of ham, salami, capicola, roast turkey, grilled chicken, roast beef, cheddar, provolone, american and swiss, served with variety of sliced breads and wraps, lettuce, tomatoes and condiments

Salads Platter: \$6.99

Homemade tuna, chicken and egg salad served with variety of sliced breads and wraps, lettuce, tomatoes and condiments

Mesclun Salad Mix: \$4.50

Platter of mesclun greens, cucumbers, grape tomatoes, carrots, topped with goat cheese and homemade croutons choice of dressing

Antipasto Salad Mix: \$7.99

Variety of cured meats and cheeses, olives, sun-dried tomatoes, roasted red peppers, marinated artichoke hearts served with homemade breads and dressings

Crudité and Dip Platter: \$4.99

Assorted raw vegetables sliced into strips accompanied with choice of hummus, roasted red pepper and feta dip or low-fat ranch dressing

Bulgur and Goat Cheese Salad: \$5.25

Bulgur wheat tossed with dried apricots, slivered almonds and topped with goat cheese

Herb and Tomato Pasta Salad: \$4.99

Penne pasta tossed with olive oil, diced tomatoes, shallots, fresh herbs and topped with fresh mozzarella

Sliced Fresh Fruit Platter: \$5.25

Selection of fresh cut melons, strawberries, pineapple and grapes accompanied with honey yogurt dipping sauce

Deluxe Dessert Platter: \$4.99

Selection of homemade cookies, brownies and assorted bars

Please ask your Catering Manager about our extensive line of Protein Bars ranging in price from \$3-4 each



BEVERAGES

Priced Per Person

Large Bottled Spring Water \$2.50
Small Bottled Spring Water \$2.00
San Pellegrino Sparkling Water \$3.00

20oz Coke Bottle \$2.75
20oz Diet Coke Bottle \$2.75
20oz Diet Sprite Bottle \$2.75
20oz Canada Dry Ginger Ale Bottle \$2.75
20oz Diet Doctor Pepper Bottle \$2.75

20oz G2 Gatorade \$3.00

VitaCoco Coconut Water \$3.50

Mott's Apple Juice Box \$2.00

Organic Honest Tea \$3.25

Red Bull \$3.75
Red Bull Sugar-Free \$3.75
Code Blue Recovery \$3.00

Vitamin Water \$2.75

Mash \$3.50

Isopure Protein \$4.75

Myoplex Light \$3.75 (Small)

Leanbody \$4.50

Welcome to BLU Private Events

Your premier venue for distinctive private and corporate events.

Blu Restaurant is the perfect setting for private events. This elegant venue is a favorite for your most significant of affairs. Host your wedding, rehearsal dinner, holiday party, corporate event, business meeting or personal celebration in the warmth of our intimate restaurant. Enjoy a three-course dinner while overlooking the beautiful skyline or feast on hand-made hors d'oeuvres at a simple cocktail party.

Our Executive Chef is committed to using quality, fresh ingredients and enjoys making creative, seasonal, healthy dishes for all private events. Whether you are dreaming of an intimate wedding or an elaborate evening reception, Blu Restaurant will help you design a personalized and unforgettable experience.

Please contact the Special Events Manager for your upcoming event at Blu.





Blu Restaurant & Bar
4 Avery Street - Boston, MA 02111
www.blurestaurant.com

Catering and Events Manager
Direct Phone: 617-842-3199