

BLUE PLATE catering

2024 CATERING MENU



2005 – 2022 Winner of Madison Magazine’s Best of Madison Award



MENU AND ORDERING

ORDER REQUIREMENTS

Orders must be confirmed 1 week prior to delivery.

A minimum of 20 guests, unless otherwise noted.

Special menu requests may require advanced notice - please inquire with your event planner.

HOW TO ORDER

Order anytime at contact@blueplatecatering.com

Call us Monday-Friday (9:00am - 5:00pm) | 608-827-7200

DID YOU MISS THE ORDER WINDOW?

We have an expedited menu available. Please call our office and we may be able to accommodate!

WHAT TO EXPECT FOR YOUR DELIVERY

Our Delivery team arrives within 30-45 minutes prior to your desired start time, and will set the entire buffet (with signage), make sure catering is ready for guests, and arrange a same/next day pick up before departing.

Serving utensils, chafing dishes, and biodegradable disposables are provided.

Menu updated on July 10, 2024.

START THE MORNING OFF RIGHT

All breakfasts include regular coffee served with individual cream and sugars
Please inquire about decaf coffee, hot tea, and additional **GF | VGN** options

CONTINENTAL BREAKFAST - \$7.5

Assorted bakery **V** and fresh fruit **GF | VGN**

ALL-AMERICAN BREAKFAST - \$12.95+

Farm fresh scrambled eggs **V** with hot sauce **GF | VGN**
breakfast potatoes **GF | V**, assorted bakery **V**, fresh fruit **GF | VGN**

Choice of one: bacon **GF** / chicken sausage **GF** / sausage **GF** - \$12.95
With two meats - \$14.95

FLAPJACK DELIGHT - \$13.50+

Two pancakes **V** with butter **V**, maple syrup **GF | VGN**, and fresh fruit **GF | VGN**

Choice of one: bacon **GF** / chicken sausage **GF** / sausage **GF** - \$13.50
With two meats - \$15.50
Add scrambled eggs **GF | V** - +\$2.5

BREAKFAST BURRITO - \$12.95

Breakfast rolled in a flour tortilla
Served with salsa **GF | VG** and fresh fruit **GF | VGN**

Choice of two: bacon, egg, and cheddar / sausage, egg, and cheddar /
chicken sausage, egg, and cheddar / kale, tomato, mushroom, egg, and cheddar **V** /
kale, sun-dried tomato, egg, and mozzarella **V**

BUILD YOUR OWN PARFAIT - \$9.75

Yogurt **GF | V**, granola **GF | V**, and fresh berries **GF | VGN**
Served with assorted bakery **V**

BREAKFAST STATIONS

****Some stations require staff****

All breakfasts include fresh fruit **GF | VGN**, bakery **V | N**, and regular coffee served with individual cream and sugars

Please inquire about decaf and additional **GF | VGN** options

****OMELET STATION**** **GF** - \$18.75

Made to order omelets with your choice of toppings: bacon, ham, sausage, tomato, cheese, onion, bell peppers, mushrooms

****PANCAKE BAR**** **V** - \$16.25

Fresh pancakes with your choice of mix-ins and toppings: blueberries, chocolate chips, maple syrup, strawberry sauce, whipped cream, and butter
Served with breakfast sausage **GF**

FARM TO TABLE BRUNCH - \$19.95

Served with breakfast potatoes **GF | VGN** and maple syrup

Choice of one: scrambled eggs **GF | VGN** / individual quiche **GF**

Choice of one: bacon **GF** / breakfast sausage **GF**

Choice of one: French toast **V** / pancakes **V**

****BRUNCH ENHANCEMENTS****

Chef-carved ham **GF** (+\$6), Chef-carved prime rib **GF** (+\$13)

A LA CARTE

2 Scrambled Eggs GF V	\$2.5/serving	Granola Bars GF V	\$2 each
Sausage (3 pieces) GF	\$2.75/serving	Assorted Yogurt GF V	\$2.5 each
Bacon (3 pieces) GF	\$3.5/serving	Organic Fair Trade Coffee	\$22/gallon
Assorted Bakery V N	\$2.25 each	Assorted Hot Teas	\$1 each
GF Pastries GF V	\$4 each	Bottled Juice	\$2.5 each
Bagels & Cream Cheese V	\$3 each	Milk (2% and Chocolate)	\$2.5 each

THEMED BUFFETS

Please inquire about additional GF | VGN options

TASTE OF ITALY

Lunch Buffet (2 pastas, 2 toppings, and 2 sauces) - \$14.50

Dinner Buffet (2 pastas, 3 toppings, and 3 sauces) - \$19.95

Add: GF pasta GF | V (+\$2)

Served with kale Caesar salad GF | V, Balsamic dressing GF | VGN, Parmesan cheese GF, red pepper flakes GF | VGN, and a garlic breadstick V

Pastas: penne VGN / cavatappi VGN / cheese tortellini V (+\$1)

Toppings: Italian sausage GF | V / Italian seasoned chicken GF | V / meatballs / sautéed vegetables GF | VGN

Sauces: Alfredo V / bolognese GF / light pesto cream V / marinara GF | VGN

GRAIN BOWL

Lunch Buffet (2 bases, 1 protein, 4 toppings, 2 sauces) - \$14.95

Dinner Buffet (3 bases, 2 proteins, 6 toppings, 3 sauces) - \$19.95

Bases ALL GF | VGN : Asian grain mix / brown rice / southwest grain mix / spring mix / white rice

Proteins All GF: barbacoa / carnitas / grilled chicken / miso glazed tofu VGN / poached salmon (+\$2)

Toppings ALL GF | VGN: carrot / coconut / corn / cucumber / edamame / garbanzo beans / pineapple / jalapeños / radish / sweet potato / tomato / tortilla strips

Sauces ALL GF: Balsamic vinaigrette VGN / ranch V / salsa verde VGN / spicy mayo V / sweet chili sauce VGN / teriyaki sauce VGN

STREET TACOS

Lunch Buffet (2 proteins, 2 sides, 2 tacos) - \$13.95

Dinner Buffet (2 proteins, 2 sides, 3 tacos) - \$18.95

Add: Additional meat (+\$2.5) / side (+\$1.5) / guacamole (+\$2) / warm queso (+\$1.5)

Served with soft flour VGN and crispy corn tortillas GF | VGN, lime crema GF, cilantro & onion GF | VGN, queso fresco GF | V, tortilla chips GF | VGN, and assorted salsas GF | VGN

Proteins ALL GF: barbacoa / carne asada (+\$1) / carnitas / chicken tinga / seasoned ground beef / sweet potato and corn VGN

Sides ALL GF: black beans VGN / chilled street corn salad V / Santa Fe rice VGN / sautéed onions & peppers VGN

THEMED BUFFETS

ASIAN DELIGHT

Lunch Buffet (choose 1, 8oz portion) - \$13.95

Lunch Buffet (choose 2, 4oz portion each) - \$15.95

Dinner Buffet (choose 2, 6oz portion) - \$18.50

Served with Thai sesame noodle salad GF | VGN | N, vegetarian spring rolls V,
soy sauce GF | VGN, and sweet & sour sauce GF | VGN

Entrees: garlic teriyaki pork GF / Kung Pao cauliflower GF | VGN /
Mongolian beef & broccoli GF (+\$2) / orange chicken /
sweet & sour chicken

Choice of one ALL GF: brown rice VGN / white rice VGN / egg fried rice V

HOT SANDWICH OPTIONS

Lunch Buffet (1 per person, choose 1) - \$12.95

Lunch Buffet (1 per person, choose 2) - \$14.75

Dinner Buffet (1.25 per person, choose 2) - \$16.50

Add: GF bread GF | V (+\$2)

Served on brioche buns VGN with potato chips GF | VGN and pasta salad VGN

Entrees ALL GF*: Teriyaki chicken / BBQ pulled pork /
sliced marinated beef with peppers & onions and provolone (+\$2)

MADISON DELI BOARD

Lunch Buffet (choose two meats) - \$16.95

Dinner Buffet (choose three meats) - \$18.95

Pre-made Sandwiches (choose three meats) - \$15.95

Add: Chef's hummus GF | VGN (+\$1.5) / GF bread GF | V (+\$2) /
Blue Plate Homemade Soup du Jour (+\$3.5)

Served with assorted breads VGN, sliced cheese GF | V, sliced tomato GF | VGN, lettuce GF | VGN,
mayonnaise GF | V, mustard GF | VGN,
potato chips GF | VGN, pasta salad VGN, and a pickle spear GF | VGN

Proteins ALL GF*: smoked turkey / honey-glazed ham /
lean roast beef / vegan protein available upon request VGN

PICNICS

Let us create an All-American picnic for you! We will deliver items already grilled to your picnic site, ready for you and your guests to enjoy.

All selections include fresh baked buns and condiments

Add: GF bread GF | V (+\$2)

20-200 Guests	\$15.95 per person
200-500 Guests	\$14.95 per person
500+ Guests	Please inquire

Add: Additional protein (+\$3) / side (+\$1.5)

Choice of two: bbq quartered chicken GF / herb roasted quartered chicken GF / Italian seasoned chicken breast GF* / bbq pulled pork GF* / WI beer brat / third pound cheeseburger GF* / Nathan's all beef hot dog GF* / Beyond products available GF | VGN

Choice of two: baked beans GF | VGN / coleslaw GF | V / fresh fruit salad GF | VGN / garden salad GF | V / mac & cheese V / pasta salad GF | VGN / potato salad GF | V / watermelon wedges GF | VGN

BOXED LUNCHES

Minimum order of 10 per type (dietary meals not included)
Please inquire about additional **GF** | **VGN** options

BOXED DELI SANDWICH - \$12.95

All served on assorted sliced bread with leaf lettuce, tomato, mayonnaise and mustard packets, chips, and a cookie

Add: pasta salad cup **VGN** / fruit salad cup **GF** | **VGN** (+\$1)

Substitute: GF bread **GF** | **V** (+\$2)

Sandwiches: Turkey & provolone / ham & Swiss / roast beef & cheddar / hummus with veggies **VGN**

BOXED GOURMET SANDWICH - \$15.95

All served with chips **GF** | **V**, fresh fruit salad **GF** | **VGN**, and a gourmet cookie **V**

Add: pasta salad cup **VGN** (+\$1)

Substitute: GF bread **GF** | **V** (+\$2)

Choices: Turkey club on ciabatta / chicken Caesar wrap / Southwest roast beef wrap / Italian on ciabatta / roasted veggies with red pepper hummus wrap **VGN**

BOXED SALADS - \$14.95

Each salad is served with a fresh baked roll, butter, and a gourmet cookie.
Please inquire about additional **GF** | **VGN** options

CHEF SALAD **GF**

Spring mix, turkey, ham, shredded carrot, shredded cheese, tomato, cucumber, black olives, ranch dressing

CHICKEN KALE CAESAR SALAD

Kale, sliced chicken breast, black olives, cherry tomatoes, Parmesan cheese, croutons, Caesar dressing

RASPBERRY CHICKEN SALAD **GF**

Spring mix, sliced chicken breast, dried cranberries, mandarin oranges, toasted almonds, raspberry vinaigrette

GRILLED SALMON SALAD **GF** (+\$4)

spring mix, grilled salmon, red onion, grape tomatoes, lemon basil vinaigrette

BLUE PLATE'S FAMOUS HOMEMADE

SOUPS AND CHILI

SOUPS - \$4.95 (8oz cup) / \$7.5 (12oz bowl)

beef barley, butternut squash bisque **GF | VGN**, cheesy broccoli **V**, chicken tortilla **GF**,
creamy chicken & wild rice, tomato bisque **GF | V**, and more!

Served with saltine crackers

CHILI **GF** - \$5.5 (8oz cup) / \$7.95 (12oz bowl)

Served with sour cream, shredded cheese, and saltine crackers

Vegan chili **GF | VGN** available upon request

SIDE SALADS

GARDEN TOSSED SALAD **GF** - \$4

Mixed greens, spinach, shredded carrots, tomatoes, and cucumbers

Served with ranch or balsamic vinaigrette

KALE CAESAR SALAD - \$5

Kale, spring mix, black olives, tomatoes, croutons, and shredded Parmesan cheese

Served with classic Caesar dressing

CHEF'S SUMMER SALAD **GF | V** - \$5

Spring mix, blueberries, strawberries

Served with feta vinaigrette

BEVERAGES

SODA & SPARKLING WATER	\$1.5/each
LEMONADE & ICED TEA	\$2.5/each
BOTTLED NON-CARBONATED WATER	\$1.5/each
BOTTLED JUICES	\$2.5/each
MILK (2% and chocolate)	\$2.5/each
LEMONADE	\$22/gallon
ICED TEA	\$24/gallon
HOT CHOCOLATE	\$26/gallon
ORGANIC FAIR TRADE COFFEE	\$23/gallon
HOT WATER & TEA	\$22/gallon

LUNCH SIDES

HOMEMADE COLESLAW GF V	\$2.75/serving
TRADITIONAL POTATO SALAD GF VGN	\$2.75/serving
PASTA SALAD GF V	\$2.75/serving
INDIVIDUAL BAG OF CHIPS GF V	\$1.75/serving
FRUIT SALAD GF VGN	\$3.00/serving
CHIPS AND SALSA GF VGN	\$2.50/serving

TRADITIONAL ENTRÉES

LUNCH/DINNER - \$15.95+/\$24.95+

Served with chef's starch, salad, roll, and butter

Add a hot vegetable accompaniment (+\$2/included with dinner)

Choice of: one (lunch - 5oz portion) or two (dinner - 7oz portion total)

CHICKEN

BRANDIED CHICKEN BREAST GF

Tender sautéed chicken breast with a blend of chutney, brandy, and fresh herbs

HERB ROASTED CHICKEN GF

Quartered, slow roasted, and seasoned with fresh herbs

TORTELLINI & CHICKEN WITH PESTO

Tossed in feta cheese, fresh basil, garlic, and pesto cream

BEEF

BRAISED SHORT RIBS GF (+\$5)

Beef short ribs braised in red wine, onions, garlic, tomatoes, carrots, and celery, topped with mushroom demi

CLASSIC BEEF BOURGUIGNON GF (+\$2)

Tender beef tips sautéed with mushrooms and onions and simmered in a rich burgundy sauce
Served over mashed potatoes

SLOW COOKED ROAST BEEF DINNER (+\$2)

Sliced and served with savory house-made gravy

FILET MIGNON GF (+\$6)

Pan-seared tenderloin filet serve with sautéed mushrooms

Add: Bacon-wrapped (+\$2)

PORK

CHERRY MAPLE PORK LOIN GF

Pork medallions topped with Door County cherry and maple pan sauce

PEACH BBQ PORK GF

Roasted pork loin covered in a sweet southern BBQ sauce

SEAFOOD

MISO GLAZED SALMON GF (+\$5)

Center-cut Norwegian salmon glazed with traditional miso

BAKED COD GF

A Wisconsin tradition - baked cod served with tartar sauce and a lemon wedge

VEGETARIAN

SOUTHWESTERN STUFFED PEPPERS GF | VGN

Red bell peppers stuffed with wild rice and veggie sauté and topped with salsa verde

STUFFED ACORN SQUASH GF | VGN

Acorn squash hollowed out and stuffed with curry seasoned ancient grains quinoa salad and topped with red pepper coulis

MISO GLAZED TOFU GF | VGN

Served over a sauté of ancient grains and vegetables

ACCOMPANIMENTS

STARCH

GARLIC MASHED POTATOES GF | V

PARSLEY BUTTERED POTATOES GF | V

ROASTED RED POTATOES GF | VGN

WILD RICE PILAF GF | VGN

VEGETABLE

HONEY GLAZED CARROTS GF | VGN

ROASTED ROOT VEGETABLES GF | VGN

SAUTÉED GREEN BEANS GF | VGN

SAUTÉED HARVEST VEGETABLES GF | VGN

HORS D'OEUVRES

Prices are by the dozen. Minimum order of 3 dozen per appetizer.

Please inquire about our seasonal offerings!

HOT

MEATBALLS Choose one: BBQ, Swedish style	\$15	VEGGIE SPRING ROLLS V Served with sweet and sour sauce	\$23
RISOTTO PUFFS GF V	\$21	DRY RUB BUFFALO CHICKEN BITES Rubbed with our homemade buffalo mix Served with ranch	\$22
BACON WRAPPED WATER CHESTNUTS GF	\$26	MINI TWICE BAKED POTATOES GF V Red potatoes stuffed with cheddar and scallions	\$25
BACON WRAPPED DATE & CHORIZO GF	\$27	TOFU PAKORA GF VGN Fried tofu served with cilantro mint chutney	\$23
SPINACH & CHEESE STUFFED MUSHROOMS GF V	\$22		
BEEF SATAY WITH SESAME GINGER GLAZE GF	\$25		

COLD

CUCUMBER FINGER SANDWICHES V Piped herb cream cheese & cucumber on rye bread	\$19	SUNDRIED TOMATO & TURKEY ROULADES With herbed cream cheese and spring mix	\$20
OLIVE TAPENADE CROSTINI VGN With hummus and diced roasted red pepper	\$26	COCKTAIL SANDWICHES Ham, roast beef, and smoked turkey. Served with mayo and mustard	\$25
DEVEILED EGGS GF V	\$16	VEGAN SUSHI ROLLS GF VGN	\$21
JUMBO COCKTAIL SHRIMP GF Steamed and served with cocktail sauce	\$32	SUNDRIED FIG & STILTON TOAST POINTS V	\$21
CAPRESE BITES GF V Cherry tomato, basil, mozzarella, balsamic drizzle	\$20	BRIE & FIG JAM CROSTINI V	\$25

CHILLED PLATTERS

WI CHEESE BOARD GF* | V - \$4

Sliced and cubed cheese and fresh cheese curds served with crackers
Add: Local sausages (+\$1)

CHARCUTERIE BOARD GF* - \$9

Assorted cured meats and artisan cheeses garnished with dried fruit, nuts, and a grilled veggies, and flatbreads

FARMER'S MARKET FEAST GF* | V - \$5.5

Farm fresh vegetables served with cucumber yogurt sauce V,
creamy herb dip V, chef's hummus VGN,
and artisanal breads and crackers

FRUIT TRAY GF | VGN - \$4.5

A beautiful display of sliced seasonal fresh fruit

ACTION STATIONS

Mix and match to create your perfect custom menu

MAC & CHEESE BAR - \$6.5

Build the perfect bowl with our homemade mac & cheese V complemented with your choice of toppings

Choice of one ALL GF: ground taco beef, buffalo pulled chicken, BBQ pulled pork

Choice of three: crispy onions V, crumbled bacon GF, blue cheese GF | V, shredded Parmesan GF, breadcrumbs V

SLIDERS - \$8

Two sliders per person, served with assorted toppings and potato chips

Choice of two: barbacoa, beef burger, teriyaki chicken, BBQ pulled pork

MASHED POTATO BAR GF - \$5.25

Mashed potatoes with all the fixings: warm cheddar sauce V, bacon, sour cream V, and green onions VGN

BONELESS WINGS BAR - \$7 (3 pieces) or \$11 (6 pieces)

Breaded boneless chicken wings served with celery and carrots

Choice of two rubs: BBQ, buffalo, lemon pepper, naked

Choice of two sauces: BBQ, blue cheese, buffalo, ranch, spicy garlic

NACHO BAR GF | V - \$4.5

Bowls of guacamole VGN, mild salsa VGN, salsa verde VGN, and warm queso dip

Served with corn tortilla chips VGN

Add: seasoned ground beef (+\$1.50), sweet potato and corn mix VGN (+\$1.50), shredded chicken (+\$1.50)

DESSERT/SNACKS

Please inquire about additional GF | VGN options

ASSORTED DESSERT BARS V | N - \$3

GOURMET COOKIES V - \$1.5

ASSORTED COOKIES AND DESSERT BARS V - \$2.75

POPCORN BAR V - \$4

Popcorn: regular GF | VGN and kettle corn GF | VGN

Seasonings: Parmesan garlic GF, ranch GF, white cheddar GF

Mix-ins: M&M's GF, pretzel twists VGN, cheese puffs

BLUE PLATE CHEESECAKE BAR GF* | V - \$5

House-made New York cheesecakes with assorted toppings including
caramel, cherry, chocolate, and
strawberry sauces, crushed Oreos, and whipped cream

JUMBO FRUIT TARTS V - \$6

Tart shell filled with lemon custard, topped with fresh berries

ALMOND CAKE GF | V - \$6.5

Served with whipped cream

CHOCOLATE TORTE GF | V - \$7.5

Served with berry compote

POLICIES

Thanks for choosing Blue Plate! We look forward to impressing you and your guests with Madison's (and Wisconsin's) best catered experience. For questions regarding any policy, please inquire with your event planner.

MENU SELECTIONS AND PRICING

All food for serviced events must be provided by Blue Plate Catering, unless approved in advance with your event planner. All details for your event, including final guest count, must be finalized 1 week in advance. You may increase your count up to 3 days in advance. Due to fluctuating wholesale food prices, Blue Plate Catering cannot guarantee menu prices until 30 days in advance of any event. Should substitutions be necessary, your event planner will contact you.

DELIVERY

There is a 10% service charge on all food and beverage. A \$25 delivery fee will be applied to all orders under \$500, and there is a \$50 fee for all deliveries before 7:00am and after 6:00pm. A 22% service charge will be applied to all Saturday, Sunday, and "rush orders" (less than 72-hour notice). Distant deliveries (greater than 20 miles from our commissary) are billed at \$1 per mile and staff time. There is a \$75 fee for evening (after 5:00pm) and weekend (subject to staff availability) equipment pick up. The client is responsible for lost, damaged, or broken pieces.

DEPOSITS, PAYMENT, AND CANCELLATIONS

A \$500-\$2,000 non-refundable deposit (or prepayment for orders under \$1,000) is required to reserve our services. We accept cash, checks, ACH, and all major credit cards. A 3% credit card convenience fee is added to all invoices over \$1,000. Any cancellation made within 14 days of an event is subject to a 50% charge.

FOOD ALLERGIES

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy, wheat, and sesame regularly. If food allergies exist, please speak with your event planner about available options.

SERVICE

Service staff are available to our customers and are billed from arrival at the event location until their return to our business location, or for some shorter events, at a flat rate. For parties outside the Madison Metro area, travel time to an event and mileage are paid by the client. There is a 22% service charge on the entire invoice excluding staff and a 50% service charge on all equipment rentals; for Sunday events, the 22% service charge is also applied to staffing.

LOCAL VENUE FACILITY FEES

Some venues set mandatory facility fees on all provided food and beverage. Fees appear on the invoice and are paid to the corresponding venue:

5% - WI Masonic Center

10% - 10 South, Olbrich Gardens, The Fields Reserve, Warner Park, White Oak Savanna

12% - East Side Club, Harley Davidson of Madison, Janesville Rotary Botanical Gardens, Madison Central Library