

# blu stone bistro

We take great pride in preparing everything fresh to order, using regional, sustainable and seasonal farm-to-table products whenever available.

	<u>25PCS</u>	<u>50PCS</u>	<u>100PCS</u>
<b><u>COLD HORS D' OEUUVRES</u></b>			
ICED JUMBO SHRIMP	85	160	320
FRESH TOMATO AND BASIL BRUSCHETTA	40	60	110
MEAT AND CHEESE BITES	45	65	115
EGGPLANT STACKS	40	70	130
ANTIPASTO SKEWERS (GF)	45	80	140
<b><u>HOT HORS D'OEUVRES</u></b>			
SLICED HOT AND MILD ITALIAN SAUSAGE WITH PEPPERS AND ONIONS (GF)	60	115	225
MEATBALLS WITH RED SAUCE AND PARMESAN CHEESE	60	115	225
CROQUETTE (VEGETARIAN)	30	50	90
GORGONZOLA FILET MIGNON CROSTINI	80	130	250
CHICKEN WINGS – BUFFALO, BBQ OR GARLIC PARMESAN	45	85	140
CHICKEN TENDERS	45	85	140
MOZZARELLA STICKS	45	80	140
BITE SIZE CRAB CAKES WITH LEMON CAPER AIOLI AND ZESTY REMOULADE	60	120	225
VEGETABLE SPRING ROLLS	35	60	110
SAUSAGE AND PARMESAN STUFFED MUSHROOM CAPS	45	80	140
CRAB & CREAM CHEESE STUFFED MUSHROOMS (GF)	60	115	225
BACON WRAPPED SCALLOPS	85	160	320

**ADDITIONAL ADD ONS:**

FLAT BREAD PIZZAS – CHEESE – MUSHROOM – SAUSAGE

\$14 PER PIZZA – 8 PIECES PER PIZZA

**\*\*GF – GLUTEN FREE**

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ITALIAN BUFFET

MINIMUM 15 GUESTS

\$27 PER GUEST

## CHOICE OF STARTER

<b>CAESAR</b>	HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING
<b>FIELD GREENS</b>	FRESH LOCAL FARM GREENS AND VEGETABLES SERVED WITH BALSAMIC DRESSING
<b>BRAISED GREENS &amp; BEANS</b>	SAUTÉED KALE WITH GARLIC, ONION & BEANS

## CHOOSE THREE ENTRÉES

<b>STUFFED RAVIOLI</b>	SEASONAL VEGETABLE STUFFED RAVIOLI
<b>CHICKEN MARSALA</b>	SAUTÉED CHICKEN BREAST SERVED WITH SAUTÉED MUSHROOMS IN A MARSALA WINE SAUCE
<b>SPAGHETTI &amp; MEATBALLS</b>	HOUSE MADE MEATBALLS SMOTHERED IN RED SAUCE SERVED OVER SPAGHETTI
<b>VEGETABLE LASAGNA</b>	LAYERED SEASONAL VEGETABLES AND CHEESE WITH CHOICE OF MARINARA OR CREAM SAUCE
<b>EGGPLANT PARMESAN</b>	LIGHTLY BREADED TOPPED WITH ITALIAN CHEESE
<b>CHICKEN PARMESAN</b>	LIGHTLY BREADED TOPPED WITH ITALIAN CHEESE

## CHOICE OF TWO SIDES

- PASTA: RIGATONI, SPAGHETTI, OR ZITI
- ROASTED RED POTATOES
- ROASTED CAULIFLOWER AND SQUASH
- SEASONAL MIXED VEGETABLES

FRESH BAKED ROLLS ◆ ASSORTED DESSERTS ◆ COFFEE AND TEA SERVICE

\*\*\*ITALIAN ANTIPASTO PLATTER\*\*\*

FRESH MOZZARELLA, SOPRESSATA, SALAMI, PROVOLONE, OLIVES, PEPPERONCINI'S, AND ROASTED RED PEPPERS

ADD ON APPETIZER \$4.00 PER PERSON

*\*\*Can be served as a plated option \$33.00/person with choice of one Soup/Salad per Group and choice of individual Entrée\*\**

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INNOVATIVE DINNER BUFFET

MINIMUM 15 GUESTS

\$32 PER GUEST

## SALADS

**CAESAR**  
**FIELD GREENS**

HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING  
FRESH LOCAL FARM GREENS AND VEGETABLES SERVED WITH BALSAMIC DRESSING

## CHOICE OF THREE ENTRÉES

**SLICED NY SIRLOIN**  
**CHICKEN SALTIMBOCCA**  
**SALMON**  
**SHRIMP SCAMPI**  
**SPAGHETTI & MEATBALLS**  
**VEGETABLE RISOTTO**  
**STUFFED RAVIOLI**  
**SHORT RIB (+\$2.00)**

WITH A MUSHROOM BORDELAISE SAUCE  
SEARED CHICKEN BREASTS WITH PROSCIUTTO IN A WHITE WINE SAUCE  
MAPLE SRIRACHA GLAZE, RICE, SEASONAL VEGETABLES  
SAUTÉED SHRIMP TOSSED WITH A GARLIC AND WHITE WINE BUTTER SAUCE  
HOUSE MADE MEATBALLS, SMOTHERED IN MARINARA SERVED OVER SPAGHETTI  
SPINACH, MUSHROOM, BUTTERNUT SQUASH, SUNDRIED TOMATOES  
SEASONAL VEGETABLE STUFFED RAVIOLI  
BRAISED SHORT RIB WITH CRISPY ONION STRAWS

## CHOICE OF TWO SIDES

MASHED POTATOES  
RICE  
ROASTED POTATOES  
CHEDDAR MASHED POTATOES  
SAUTÉED SEASONAL VEGETABLES

FRESH BAKED ROLLS ♦ ASSORTED DESSERT ♦ COFFEE AND TEA SERVICE

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**PLATED DINNER**

**\$29**

## SALAD

*(CHOSE ONE FOR EVENT)*

MIXED GREENS  
CAESAR

ARTISAN GREENS AND VEGETABLES SERVED WITH BALSAMIC VINAIGRETTE  
HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING

## ENTRÉE

*(CHOICE OF ONE ITEM PER GUEST)*

NY STRIP STEAK  
SALMON  
VEGETABLE RISOTTO  
CHICKEN SALTIMBOCCA  
VEGETABLE PASTA  
STUFFED RAVIOLI  
FILET (+\$2)  
AHI TUNA STEAK (+\$2)

VEAL DEMI, SEASONAL VEGETABLES AND ROASTED RED POTATOES  
MAPLE SRIRACHA GLAZE, RICE, SEASONAL VEGETABLES  
SPINACH, MUSHROOM, BUTTERNUT SQUASH, SUNDRIED TOMATOES  
SEARED CHICKEN BREASTS WITH PROSCIUTTO IN A WHITE WINE SAUCE  
CHOICE OF A CREAM –OR- TOMATO SAUCE WITH PENNE  
CHOICE OF: SEASONAL VEGETABLE STUFFED RAVIOLI - CHEESE RAVIOLI - MEAT RAVIOLI  
VEAL DEMI, SEASONAL VEGETABLES AND ROASTED RED POTATOES  
RICE, SEASONAL VEGETABLES

## THIRD COURSE/DESSERT

*(CHOSE ONE FOR EVENT)*

CARROT CAKE  
CHEESECAKE  
CHOCOLATE CAKE

## ADD ON:

PASTA FAMILY STYLE (+\$5.00/PER PERSON)  
PASTA MARINARA, PASTA IN CREAM SAUCE, PASTA IN GARLIC BUTTER SAUCE  
PENE ALA VODKA (+\$1.00/PER PERSON)

*\*A Final Entrée count will be due with final head count 72 hours prior to the event\**