

# blu stone bistro

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

## Plated Lunch A la Carte

### Salads

**House Salad:** Seasonal Greens – Shaved Carrots – Cherry Tomatoes – Balsamic Vinaigrette \$10 \_\_\_\_\_

**Artesian Salad :** Gorgonzola Cheese – Candied Walnuts – Sparkling Shiraz Vinagrette \$13 \_\_\_\_\_

**Traditional Caesar:** Romaine | Shredded Parmesan | Herbed Garlic Croutons \$12 \_\_\_\_\_

Add Chicken (6) Add Blackened Chicken (6) Add Steak (10) Add Shrimp (10)

### Sandwiches

(All sandwich choices include French Fries)

**Petit Filet Mignon:** Mushrooms – Gorgonzola Cheese – Demi Glace – Garlic Butter – Baguette \$16 \_\_\_\_\_

**Short Rib:** Chef's Sauce – Cole Slaw – Gruyere Cheese – Brioche Bun \$14 \_\_\_\_\_

### Burgers

**Classic:** Lettuce – Tomato – Onion – English Muffin \$12 \_\_\_\_\_

**Au Poivre:** Brandy Black Pepper Cream Sauce – Bacon – English Muffin \$14 \_\_\_\_\_

**Mushroom:** Gruyere Cheese – Crispy Onion Straws – Crème Fraiche – English Muffin \$14 \_\_\_\_\_

### Flatbreads

**California** | Mozzarella | Cherry Tomatoes | Avocado | Arugula | Truffle Oil | Balsamic Reduction \$14 \_\_\_\_\_

**Mushroom** | Lion's Mane | Oyster | Shiitake | Garlic Oil | Gruyere Cheese | Arugula \$14 \_\_\_\_\_

**Cheese** | Mozzarella | Garlic Red Sauce \$12 \_\_\_\_\_

**Sausage** | Mozzarella | Grilled Onions | House Made Spicy Sausage | Garlic Red Sauce \$14 \_\_\_\_\_

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DELI PLATTER MINIMUM 15 GUESTS \$15 PER GUEST

DELI TRAYS: CHOOSE 3 MEATS, 2 CHEESES, 3 FIXINGS, 2 BREADS, & 3 SAUCES FROM BELOW  
INCLUDES HOUSE MADE SARATOGA CHIPS

<u>MEAT:</u>	HAM CAPICOLA ROAST BEEF	CORNED BEEF TURKEY	SALAMI PASTRAMI
<u>CHEESE:</u>	PROVOLONE MOZZARELLA	AMERICAN CHEDDAR	SWISS MUNSTER
<u>FIXINGS:</u>	LETTUCE SUNDRIED TOMATOES PEPERONCINO	COLE SLAW TOMATOES PICKLES	TOMATOES PICKLES ONIONS
<u>BREAD:</u>	ASSORTED ROLLS WHITE BREAD	WHOLE WHEAT BREAD BAGELS	JEWISH RYE
<u>SAUCES:</u>	OLIVE OIL BALSAMIC ITALIAN DRESSING	YELLOW MUSTARD MAYONNAISE KETCHUP	CRÈME FRAICHE SPICY WHOLE GRAIN MUSTARD RUSSIAN

## ADD ONS

\*\*\*CAN MIX AND MATCH\*\*\*

MIXED GREEN SALAD WITH BALSAMIC	\$3 PER GUEST
ARTISAN CHEESE TRAY AND CRACKERS	\$4 PER GUEST
CRUDITÉ PLATTER WITH CHOICE OF DIP	\$4 PER GUEST
TUSCAN ANTIPASTO PLATTER (VEGETARIAN)	\$5 PER GUEST

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ADMINISTRATIVE LUNCH BUFFET

MINIMUM 15 GUESTS

\$23 PER GUEST

## CHOICE OF ONE SALAD

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

## CHOICE OF THREE ARTISAN SANDWICHES

**CHICKEN CAESAR WRAP** GRILLED CHICKEN, CAESAR DRESSING, ROMAINE, PARMESAN CHEESE WRAPPED IN A FLOUR TORTILLA  
**ROAST BEEF** HOUSE MADE ROAST BEEF SHAVED WITH HORSERADISH SAUCE AND GREENS ON A ROLL  
**PULLED PORK** CAROLINA PULLED PORK TOPPED WITH COLE SLAW SERVED ON A ROLL  
**EGGPLANT STACK WRAP** GRILLED SUMMER SQUASH, ROASTED RED PEPPERS AND GARLIC PUREE WRAPPED IN A FLOUR TORTILLA  
**STEAK SANDWICH** STEAK TIPS, MUSHROOMS, ONIONS AND GRUYERE CHEESE SERVED ON A ROLL

SARATOGA CHIPS ♦ ASSORTED DESSERT ♦ COFFEE AND TEA SERVICE

BUSINESS LUNCH BUFFET

MINIMUM 15 GUESTS

\$28 PER GUEST

## CHOICE OF TWO SALADS

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

## CHOICE OF TWO ENTRÉES

**VEGETABLE RISOTTO** SPINACH, MUSHROOM, BUTTERNUT SQUASH, SUNDRIED TOMATOES  
**SPAGHETTI & MEATBALLS** HOUSE MADE MEATBALLS SMOTHERED IN RED SAUCE SERVED OVER SPAGHETTI  
**CHICKEN MARSALA** SAUTÉED CHICKEN BREAST SERVED WITH SAUTÉED MUSHROOMS & ROASTED RED POTATOES IN A MARSALA WINE SAUCE  
**SALMON** MAPLE SRIRACHA GLAZE WITH RICE AND SEASONAL VEGETABLES  
**STUFFED RAVIOLI** SEASONAL VEGETABLE STUFFED RAVIOLI  
**PORK LOIN** TOPPED WITH SLICED APPLES & CARAMELIZED ONIONS SERVED WITH MASHED POTATOES

BAKED ROLLS ♦ DESSERT TRAY ♦ COFFEE AND TEA SERVICE

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ITALIAN LUNCH BUFFET

MINIMUM 15 GUESTS

\$18 PER GUEST

## STARTER

**FIELD GREENS**

FRESH LOCAL FARM GREENS AND VEGETABLES SERVED WITH BALSAMIC DRESSING

## TWO ENTREES:

**SPAGHETTI & MEATBALLS**

HOUSE MADE MEATBALLS SMOTHERED IN RED SAUCE SERVED OVER SPAGHETTI

**EGGPLANT PARMESAN**

LIGHTLY BREADED TOPPED WITH ITALIAN CHEESE SERVED OVER PASTA

OR

**CHICKEN PARMESAN**

LIGHTLY BREADED TOPPED WITH ITALIAN CHEESE SERVED OVER PASTA

FRESH BAKED ROLLS ◆ ASSORTED DESSERTS ◆ COFFEE AND TEA SERVICE

*\*\*Can be served as a plated option \$35.00/person with choice of one Soup/ Salad per Group and choice of individual Entrée\*\**