

bleu sage catering |f you can think it, We can do it!

breakfast

(15-person minimum)

Buffets include disposable plates, utensils and accompaniments.

Mile High An assortment of fresh seasonal fruits with baked pastries Served with butter, cream cheese, and preserves. 5.95pp

New Yorker

An assortment of fresh baked bagels Served with butter, assorted cream cheese, preserves and seasonal \$5.95 pp

Biscuits and Gravy

Freshly baked biscuits served with black pepper gravy, hash browns, link sausage, and a seasonal fresh fruit platter \$7.95 pp

Classic Colorado Quiche

You're choice of Spinach, Lorraine, or Broccoli and Bacon Served with country potatoes, seasonal fresh fruit platter \$8.95 pp add fresh baked miniature breakfast pastries \$1.75 pp

Country Breakfast

Freshly prepared scrambled eggs, country potatoes, bacon & sausage, country biscuits & butter, and a fresh fruit platter \$8.95 pp add fresh baked miniature breakfast pastries \$1.75 pp



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Sourdough French toast

Sourdough bread served with fresh berries Served with country potatoes, bacon and sausage, butter and maple syrup. \$8.25 pp

South of the Border

Freshly prepared breakfast burritos with scrambled eggs, bacon, country potatoes, smothered with Green Chile and topped with melted cheese Served with fresh baked miniature breakfast pastries \$8.95 pp

Belgian Waffle Bar

Freshly prepared Belgian waffles Served with maple syrup, fresh berries, country potatoes, and bacon. \$8.25 pp

Blueberry Waffle

Our golden brown waffle baked with delicious, plump blueberries and lightly dusted with powdered sugar Served with whipped butter and hot blueberry compote, country potatoes and sausage links. \$8.25 pp

BREAKFAST ALA CARTE

add to any breakfast

Fruit Yogurt - \$1.25 pp (2) Bacon & (2) Sausage links- \$2.95 pp Biscuits & Gravy - \$3.95 pp Fresh Fruit Display - \$3.95 pp Assorted Cold Cereals & Milk - \$2.95 pp Scrambled Eggs - \$2.95 pp Fresh Baked Breakfast Pastries - \$3.95 pp



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Beverages

House Coffee \$15.00 per gallon

Assorted Fruit Juices \$1.50 per bottle

Allegro Coffee \$18.00 gallon

Hot Tea \$12.00 per gallon

Orange Juice \$12.00 per gallon

Assorted Hot Teas \$1.25 per guest

Bottled Water, Sodas, Teas, Lemonade \$1.50

sandwiches & wraps

All Sandwiches and Wraps are served with Chips, Chefs choice of Salad, and Large Cookie, Condiments and Plastic Utensils. Sandwiches and Wraps can be delivered and setup in Baskets or Delivered in a Box

Big Club

A Mouth Watering Sandwich, Loaded with Turkey, Ham, Swiss cheese, Cheddar Cheese, Served on a French Roll with Tomatoes and Leaf Lettuce. \$8.95

Boulder-Boulder

*Vegetarian Club Swiss Cheese, Roasted Red Pepper, Red Onion, Avocado, Sprouts, Leaf Lettuce \$7.95

Grilled Blackened Chicken Club

Grilled Blackened Chicken Breast, Cheddar Cheese, Tomatoes & Leaf Lettuce. \$8.25



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Grilled Salmon Sandwich

Alaskan Salmon freshly grilled to perfection, served with Red Onion, Tomatoes, Leaf Lettuce and Remoulade sauce. Served on a fresh Onion Roll. \$9.50

Ham and Cheese Club

Sliced Ham with Cheddar Cheese, Topped with Tomatoes, and Leaf Lettuce \$7.95

Pacific Club

Fresh Tuna Salad, Served with Tomatoes and Leaf Lettuce \$7.95

Roast Beef Sandwich

Sliced Roast Beef with Cheddar Cheese, Topped with Tomatoes and Leaf Lettuce \$7.95

Walnut Chicken Salad

Fresh Walnut Chicken Salad, Served with Tomatoes and Leaf Lettuce. \$7.95

West Coast Turkey Club

Oven Roasted Turkey, Bacon, and Swiss Cheese, Topped with Tomatoes and Leaf Lettuce. \$7.95



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Beef Fajita Wrap

Marinated Beef, Grilled Bell Peppers, Grilled Onions, Cilantro-Lime rice, Corn Salsa, Shredded Cheese, Shredded lettuce all rolled up in a large Flour Tortilla. \$7.95

Chicken Fajita Wrap

Marinated Chicken, Grilled Bell Peppers, Grilled Onions, Cilantro-Lime rice Corn Salsa, Shredded Cheese, Shredded lettuce all rolled up in a large Flour Tortilla. \$7.95

Smoked Turkey Wrap

Thinly sliced Smoked Turkey, Swiss Cheese, Leaf Lettuce and Tomatoes, served in a large Flour Tortilla with Pesto Aioli \$7.95

Hawaiian Wrap

Grilled Chicken marinated in Pineapple juice, served in a large Flour Tortilla with Lime rice, Pineapple chunks, and Mango Salsa \$7.95

Asian Wrap

Grilled Chicken tossed in Chopped Romaine, Asian Noodles, Cucumber slices, Carrots sticks, Sesame dressing and wrapped in a large Flour Tortilla. \$7.95

Santa Fe Wrap

Grilled Chicken tossed in with Chopped Romaine, Spicy Corn Salsa, Pepper Jack Cheese, Southwestern Mustard, and wrapped in a Large Tortilla. \$7.95



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lunch & dinner

Buffets include disposable plates, utensils and accompaniments & Chefs Choice of Dessert. (15-person minimum)

Beef Stroganoff

This traditional dish is made with tender strips of Beef, Served in a creamy Mushroom Sauce and served over Egg Noodles, accompanied with Green Salad and Dinner Rolls & Butter \$10.95 pp

Baked Dill Salmon

Baked Salmon, Served with Garlic Roasted Potatoes, and Garden Vegetables, accompanied with Green Salad and Dinner Rolls & Butter \$14.95 pp

Grilled Teriyaki Chicken

Grilled Chicken topped with a Teriyaki Glaze Served with White rice, Fresh Garden Vegetables and accompanied with Green Salad and Dinner Rolls & Butter. \$10.95 pp

Jerk Chicken

Grilled Chicken marinated in our home made Jerk seasoning served with Rice Pilaf and grilled Vegetables Accompanied with Green Salad and Dinner Rolls with Butter \$10.95 pp



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lunch & dinner

Pork Tenderloin

Grilled Pork Tenderloin topped in White Wine and Served with Garden Vegetables, Roasted Potatoes, Spinach Salad, and accompanied with Green Salad and Dinner Rolls & Butter. \$10.95 pp

Baked Potato Bar

Large Idaho Potato Served with 8 toppings, Bacon Bits, Butter, Broccoli, Chives, Cheese, Mushrooms, Sour cream, and Salsa, and accompanied with Green Salad and Dinner Rolls & Butter. \$8.95 pp

Shrimp Scampi

Shrimp Scampi served with Linguini, Asparagus tips and Garden Green Salad, Rolls and Butter. \$15.50 pp

Wild West Kabobs

Your choice of Beef Tenderloin or Grilled Chicken, Onions, Bell Peppers, Mushrooms, Yellow Squash, Served with Rice Pilaf and accompanied with Green Salad and Dinner Rolls & Butter

\$11.95 pp





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mexican cuisine

Buffets include disposable plates, utensils and accompaniments.

(15-person minimum)

Fajita Bar

Marinated Beef or Chicken with strips of Bell Peppers, and Onions, Grilled to perfection and served with Spanish Rice, Refried beans, Guacamole, Assorted Cheeses, Sour Cream, Flour Tortillas, Chips & Fresh Salsas. \$12.95 pp

Burrito Bar

Build your own Burritos with all the trimmings (Spiced Beef, Chicken or Pork); Served with Flour Tortillas, Refried beans, Spanish rice and Homemade Green Chile, garnished with, Cheese, Sour Cream and Chips & Salsa. \$10.25 pp

Grilled Margarita Chicken

Grilled Chicken marinated in our very own Margarita Mix, Served with Spanish rice, Black or Pinto beans, House Salad and Tortillas. \$10.95 pp

New Mexico Chicken

Slow Roasted Chicken Breasts stuffed with a Mild Green Chile and Monterey Jack Cheese, lightly breaded and Served with a mild Green Sauce, Santa Fe Green Salad, Cilantro–Lime Rice and Sweet Corn Bread. \$12.95 pp

Santa Fe Enchilada

Your choice of Beef, Chicken, or Cheese; Topped with Green Chile and served with Spanish rice, Refried beans and a Santa Fe Green Salad. \$10.95 pp



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mexican cuisine

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(15-person minimum)

Viva Mexico!

Make your own Tacos and Tostadas; Served with Spiced Beef, Refried beans, Spanish rice, Lettuce, Cheese, Sour Cream, and Chips & Salsa. \$10.95 pp

Taco Salad

Build your own Taco Salad; Served with Spiced Beef, Refried beans, Shredded Lettuce, Shredded Cheese, Sour Cream, Chopped Tomatoes, Guacamole, and Chips & Salsa. \$10.95 pp



italian cuisine



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(15-person minimum)

Chicken Parmesan

Lightly breaded Chicken breasts fried and topped with Provolone Cheese and drizzled with Marinara sauce. Accompanied with Green Salad and Home-style Bread with Butter \$11.95

Farfalle

Bow-tie Pasta with Grilled Chicken, Roma Tomatoes, Calamata Olives, Red Onions, Feta Cheese, Walnuts; served with a Greek Salad, and Home-style Bread & Butter. \$10.50 pp

Four Cheese Ravioli

Ravioli stuffed with a Ricotta, Mozzarella, Cream cheese, and a Provolone filling, sprinkled with house a Parmesan, then browned and topped in Pesto-Alfredo cream sauce or Marinara, Accompanied with Green Salad and Rustic bread with Butter \$10.50pp

Lasagna

Fresh Baked Lasagna, with Meat Sauce and house Italian Cheeses; Served with a Green Garden Salad and Home-style Bread & Butter. (Vegetarian Style also available upon request) \$10.95pp

Pasta Bar

Spaghetti with Meat Sauce, Fettuccini Alfredo, and Spiral pasta with crisp Vegetables. Served with Green Salad and Home-style Bread with Butter \$11.95pp (add \$1.00 for Chicken) (add \$2.00 for Scallops or Shrimp)



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italian cuisine

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Pesto Chicken Pasta

Penne Pasta served upon a bed of Pesto Sauce and topped with Grilled Chicken and Walnuts, along with a California Green Salad and Home-style Bread & Butter. \$10.50pp

Rosemary Garlic Roasted Chicken

A Whole Roasted Chicken stewed in fresh Herbs, roasted and reduced into edible pieces; Served with Angle Hair Pasta, Garden Green Salad and Home-style Bread & Butter. \$10.50pp

Chicken Marsala

Medallions of tender chicken breast sautéed in butter with Marsala wine, fresh mushrooms and a dash of cream. Served with fresh vegetables & penne pasta, Garden Green Salad and Home style Bread & Butter. \$10.50pp

Chicken Picatta

Medallions of tender breast sautéed in white wine, butter, lemon and capers. Served with Pasta, Garden Green Salad, and Home style Bread & Butter. \$10.50pp





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ordering policies

We ask that you give us a minimum of 24 hours notice to help us maintain our quality and service standards.

All additions to orders must be made 12 hours prior to the day of the order.

All reductions in order or Cancellations will only be accepted 24 hours prior to the day of the order.

(NO reductions or cancellations left on voice mail, or fax machines will be accepted.)

A delivery fee of \$30.00 will be added to your invoice. There is a 15-person minimum on box lunch orders and a 15-person minimum on all buffet orders (hot and cold!).

All orders include disposable-ware. Disposable-ware can be upgraded for an additional charge.

Delivery orders are scheduled to arrive 15 minutes of your requested time. That is: your food could arrive 15 minutes before or 15 minutes after the time you requested.

All buffet orders include linen for the buffet table and service equipment. Any lost equipment will be billed to the account placing the order.

A \$100.00 Minimum order is requested for delivery service.

A \$200.00 Minimum order is requested for Saturday delivery service. Sunday delivery service is subject to availability.

If you have a problem with your invoice you must call within 10 days of the order.

Changes or credits cannot be issued after 10 days.

Our terms are due upon receipt.

Because we prepare your meal with fresh ingredients at market price, all menus and menu prices are subject to change without notice.

Some menu items may be subject to substitution due to availability.



ordering policies

If you enjoyed our catering services please tell your friends and colleagues. If you were disappointed in any way, PLEASE tell us! WE CARE!

China and glassware can be rented for additional cost, but will require staff.

We will be happy to supply service staff for your event. Please call Bleu Sage Fine Catering and ask to speak with an event planner.

> 303.299.9100 Prices are subject to change due to availability.

