



Bleu Sage Fine Catering
If you can think it, We can do it!

h o r s d' o e u v r e s

C o l d

*Mozzarella, Basil and Roma Tomato Bruschetta**

•

*Assorted Vegetables stuffed with Herbed Cheese**

•

*South of the Border Pinwheels**

Flour tortilla with cream cheese, chopped mild peppers, black olives, chopped tomatoes, green onions and sliced in bite size pin wheels

•

*Crimson Poached Pears with Oregon Bleu Cheese
on Rye Crostini*

•

Caramelized Onion and Goat Cheese Tartlets

•

Pear and Brie in Phyllo

•

Stuffed Roma Tomato Margherite with Fresh Mozzarella, Aged Balsamic Vinaigrette and Fresh Basil

•

*Cold-Smoked Salmon with Herbed Cheese on Cucumber Rounds**

•

*Ahi Tuna Poke on Won Ton Crisp**

•

*Prosciutto wrapped Asparagus Spears with Garlic Balsamic Oil**

•

*Smoked Duck Breast with Huckleberry Compote
on Toast Rounds**

•

Nori Blackened Tuna Roll with Soy and Wasabi Dipping Sauces

•

Smoked Scallops in Phyllo Cups with Boursin Cheese

•

Assorted Sushi and Sashimi

•

Poached Prawns on Ice with Lemon Wedges and Pacific Rim Cocktail Sauce

•

*Mirin Poached Medallions of Lobster with Crème Fresh and Tabiko Caviar**

•

Fresh Shucked Oysters with Champagne Vinegar and Ginger Mignonette

•

Shrimp Ceviche

Mini shrimp marinated in lime juice, tossed with diced seedless cucumbers, sweet onions, fresh avocado, fresh cilantro and salsa. Served with tortilla chips for dipping.

po box 630931 highlands ranch, co 80163
303-299-9100 fax 303-299-9101
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C o l d

Domestic and Imported Cheese display

A variety of classic cheeses such as Brie, Bleu cheese, Swiss, Miniature cheese balls, Cheddar and Gouda presented on a slab of Marble, along with assorted baguettes, crackers and berries

•

Shrimp cocktail

Jumbo shrimp, served with cocktail sauce and lemon wedges

•

Cilantro-lime shrimp cocktail

*Jumbo shrimp marinated with fresh cilantro and lime juice
served with spicy cocktail sauce*

•

Crudites

an assortment of fresh garden grown vegetables, served with herb dip

•

Gourmet Hummus Bar

Sun-dried Tomato, Roasted Red Pepper and Macadamia Nut Hummus, served with Gourmet Vegetable Crudités and Toasted Pita Chips

The following menu samples will give you an idea of what
Bleu Sage Fine Catering can offer for your special event.

Please call 303.299.9100 for more information

Prices start at \$1.75 per item, Seafood items are market price.

We offer a wide variety of additional items and will be happy to customize
your menu.

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Hot

Sake Satay

Breast of Chicken skewered, poached in Ginger & infused with Sake and drizzled with tangy Sesame Miso Sauce

•

Coconut Shrimp

with lime cilantro or blackberry dipping sauce

•

Spring Rolls

with spicy mustard and duck sauce

•

Scallops Wrapped in Bacon

•

Chicken Teriyaki

with scallion ginger dipping sauce

•

Stuffed Mushroom Caps

stuffed with spinach/basil or crab

•

Maytag Bleu Cheese Mini Burgers

•

Chicken Quesadillas

with jalapeno, caramelized onion and jack cheese

•

Buffalo Chicken Fingers

with celery, carrots and bleu cheese

•

Beef or Chicken Satay

with peanut sauce

•

Maryland Crab Cakes

Fresh Maryland blue crabmeat with roasted red pepper aioli.

•

Creole Chicken Skewers

with garlic aioli

•

Crab Rangoon

•

Brown Sugar Glazed Bacon Wrapped Water Chestnuts

Whole water chestnuts wrapped in bacon and baked in a brown sugar glaze.

•

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H o t

Lemon Chicken and Fontini Sausage Skewer

Skewer of lemon chicken, grilled fontini Italian sausage and roasted red peppers, drizzled with a lemon buerre blanc sauce.

•

Alaskan Salmon glazed with teriyaki sauce and served on a cedar plank garnished with scallions.

•

***Miniature Chicken Cordon Bleu
served with Honey dijon mustard***

•

***Beef Taquitos
Shredded beef rolled in a crisp corn tortilla, served with tomatillo sauce***

•

***Chicken Taquitos
Shredded chicken rolled in a crisp corn tortilla, served with tomatillo sauce***

•

***Miniature Beef Wellington
Bite size pieces of beef tenderloin, wrapped in flaky pastry***

•

Jalapeno popper

•

***Spicy Corn Fritters
Served with Pesto aioli***

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