

### **Menus:**

Please review our menu offerings in this packet (banquet only) or on our website, [www.bluwaterbistro.com](http://www.bluwaterbistro.com) for full service restaurant menus. Depending on the size of your function, you may choose between a sit-down dinner or buffet. Feel free to contact us for more information about our catering services. We look forward to providing a fun atmosphere, great food and beverages and professional service at your next event.

We are more than happy to accommodate you if you'd like to bring a cake or dessert, or would like us to specially order something for your event that is not on our menu. BluWater Bistro will provide plates, forks, cake table, cake knife and service for \$1.50 per person.

### **Beverages:**

Our Restaurants have a full service bar with a variety of beverage options. See the beverage rate sheet for more information.

### **Flowers:**

Guests are welcome to bring in outside flowers and our staff will help to arrange them on site. Additional Floral arrangements can be purchased with prior notification.

### **Event Costs:**

Estimated Event Proposals can be provided upon request. They are approximations only; final costs are determined based on guest count, beverage consumption and any additional rentals.

## APPETIZER AND RECEPTION OPTIONS

### APPETIZER PLATTERS

Warm Artichoke Dip (med serves 30).....	\$50.00
Smoked Salmon with Cream Cheese, Capers and Red Onions (half/whole side).....	\$55.00/\$95.00
Mini Pork Sandwiches with BBQ sauce. Self assembly served with slider buns (24 pieces).....	\$45.00
Mini Steak Sandwiches with Horseradish Sauce and Dijon Mustard (24 pieces).....	\$50.00
Antipasto Platter with grilled vegetables, hummus, olive tapenade (med 25 ppl /lg 50ppl).....	\$55.00/ \$100.00
Vegetable Crudités with Herb Dip (med 25ppl / large 50ppl).....	\$50.00 / \$80.00
Assorted meat tray with salami, ham, turkey & roast beef (25ppl med / 50ppl large).....	\$75.00 /\$125.00
Pork pot stickers with Soy Dipping Sauce (24 pieces).....	\$40.00
Mini Crab Cakes with a Chili Thai Aioli (24 pieces).....	\$55.00
Caprese Salad, layers of fresh tomato, Buffalo mozzarella & Basil (24 pieces) .....	\$40.00
Jamaican Jerk Chicken Skewers with a pineapple jicama salsa.....	\$1.75each
Assorted Fresh Seasonal Fruit Tray (med 25 ppl /large 50ppl).....	\$50.00/\$100.00
Imported and Domestic Cheese Assortment with Grapes & Crackers (med 25ppl/lg 50).....	\$60.00/120.00
Brie baked in puff pastry fresh berries (serves 25ppl).....	\$50.00
Prawn cocktail with our house made spicy cocktail sauce .....	\$MP by dozen

### PASSED APPETIZERS (24 PIECES PER TRAY)

\* All of the following items can be butler style passed at your event

Bruchetta Crostini .....	\$35.00
Thin sliced steak crostini w/ horseradish aioli .....	\$45.00
Seared Ahi on English cucumber with a sweet chili drizzle & wasabi aioli.....	\$45.00
Smoked Salmon with Dill Cream Cheese.....	\$40.00
Bacon Wrapped Sea Scallops (24 pieces).....	\$55.00
Crab Stuffed Mushrooms (24 pieces).....	\$50.00
Three Cheese Stuffed Jumbo Mushrooms (24 pieces).....	\$42.00

### BEVERAGES

Soft Drinks.....	\$2.75
Coffee & Tea .....	\$2.75
Bottled Beers .....	\$4.50
Imported and Draft Beers.....	\$4.50
Well Liquors.....	\$6.25
Call and Premium Liquors.....	\$6.50 and up
House Wines by the Glass .....	\$6.50 and up

## SAMPLE PLATED DINNER MENU

We require a limited menu for all groups over twenty people. We will provide you with special printed menus for your group.

### SAMPLE LIMITED MENU:

#### Appetizers:

*Bacon Wrapped Scallops*

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*Bruchetta Crostini*

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*Three cheese stuffed mushrooms*

#### Salad

*Mixed Field Greens with tomatoes, radish, cucumber & red onion in balsamic vinaigrette*

#### Choice of Entrée

*Dry Aged New York 10oz - Topped with a red zinfandel Demi-glace. Served with seasonal vegetable and mashed potatoes.*

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*Grilled Northwest Salmon with an Ancho chili honey glaze, served with baby roasted potatoes & fresh vegetable*

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*\*Vegetarian Fettuccini Primavera- with spring vegetables in a light cream sauce with fresh herbs*

#### Dessert

*Chef's Seasonal dessert sampler - a trio of mini pastry & fresh made sweets*



SAMPLE LIMITED HOLIDAY MENU SPECIAL:

**\$28.95 PER PERSON**

Salad

Winter Mixed Greens with Candied walnuts, dried cranberries and crumbled gorgonzola cheese tossed in a raspberry vinaigrette

Choice of Entrée

Prime Rib - slow roasted rib served with garlic mashed potatoes and fresh vegetables with a side of horseradish and au jus

Ravioli - Pumpkin filled ravioli's tossed in a preparation of your choosing

Grilled Northwest Salmon with our house orange butter & brown sugar glaze served with baby reds and fresh vegetables

Dessert

(Additional \$5.00 per person)

Homemade Pumpkin Pie topped with fresh whip cream

\*Ask about our additional three item appetizer buffet option for \$8.95 per person and our bottle Champagne or bottle wine service options

\*\* THE ABOVE IS A SAMPLE ONLY AND FINAL COST IS BASED ON THE ENTRÉE CHOSEN BY YOUR GUESTS.



## OPTIONS FOR PLATED DINNER MENU

We require a limited menu for all groups over twenty people. We will provide you with special printed menus for your group.

### Appetizers

See a complete selection of appetizers is shown on the "Private Dining Appetizer and Reception" Menu

### Salads - please choose one

Whole Leaf Caesar.....	\$5.00
Mixed Seasonal Greens with radish, tomato, cucumber, red onion, vinaigrette .....	\$ 5.00
Blue Cheese Salad with smoked almonds, pear & red onions.....	\$ 5.00

### Entrees

#### Meat and Poultry - choose three (for groups under 50 people)

Each is served with seasonal vegetables and chefs' choice of potato

Prime Rib Steak (10oz).....	\$24.95
Baseball Cut Prime Top Sirloin (10 oz).....	\$24.75
Dry-Aged Nebraska New York Steak (10 oz / 16 oz).....	\$25.75 / \$28.50
Filet Mignon (10 oz).....	\$29.75
Roasted Stuffed Pork Chop.....	\$21.25
Pan Seared Wild Mushroom Chicken breast.....	\$18.50
Chicken Picatta with a lemon caper butter sauce.....	\$18.50
Chicken Parmesan (fall & winter only) .....	\$18.95

#### Seafood - Seasonal Presentation

Seasonal Whitefish.....	\$ M/P
Grilled Northwest Salmon - seasonal preparation.....	\$ 21.95

### Pasta's

Pasta Primavera fettuccine with spring vegetables in a light alfredo sauce w/ herbs.....	\$17.95
Pumpkin Ravioli in your selection of sauce.....	\$16.50
Dungeness Crab Mac 'n Cheese.....	\$17.95
Fresh Seasonal Ravioli.....	\$18.95

### Dessert - choose one

Homemade Pumpkin Pie topped with Fresh Whip Cream.....	\$5.50
Housemade Kentucky-Style Bread Pudding.....	\$6.50
Grand Marnier Chocolate Fondue .....	\$5.50
Chocolate Brownie Sundae.....	\$6.50
Chefs' Seasonal Dessert Sampler.....	\$7.50
( a trio of chefs sweet offerings)	

**BUFFET STYLE DESSERT:** choose one

- Assorted Sweets Platters (self serve dessert stations) .....\$5.50 per person
- Dark Chocolate Brownies hose made & served with fresh berries .....\$4.50 per person

**PRIVATE DINING Buffet options**

Appetizers: complete selection of appetizers is shown on the "Private Dining Appetizer and Reception" Menu

**Salads** – please choose one

- Whole Leaf Caesar with fresh parmesan & croutons.....\$4.00
- Seasonal Greens with radish, tomatoes, cucumber, & red onions, balsamic dressing.....\$4.00
- Blu Cheese Salad with pears, red onion, & smoked almonds .....\$4.00
- Spinach Salad with bacon, egg, mushrooms & traditional red wine vinaigrette.....\$4.00

**Entrees**

**Meat and Poultry –**

- Tenderloin Medallions (4 oz).....\$14.50
- Baseball Cut Prime Top Sirloin (4 oz) .....\$10.00
- Roasted Stuffed Pork loin Medallions.....\$7.50
- Chicken Breast marsala with fresh mushrooms.....\$8.75
- \*\* Additional chicken preparations: picatta or pesto cream sauce .....\$8.00

**Seafood – Seasonal Presentation**

- Grilled Northwest Salmon with an ancho chili honey glaze.....\$9.75
- Blackened Salmon with a beurre blanc sauce.....\$9.75
- Parmesan crusted rockfish with a lemon caper butter (seasonal) .....\$8.75
- Macadamia crusted & crab stuffed mahi .....\$10.75

**Pasta / Vegetarian entrees**

- Fresh Seasonal Ravioli.....\$7.00
- Wild mushroom linguini .....\$8.75
- Penne Pasta with roasted seasonal vegetables in a pesto cream sauce.....\$5.50
- \*\* Additional pasta preparations: tomato cream sauce or Puttanesca

## Sides

Garlic Mashed Potatoes.....	\$4.00
Roasted Baby Red Potatoes.....	\$4.00
Rice Pilaf.....	\$4.00
Fresh Seasonal Vegetable.....	\$4.00
Assorted Roasted winter or summer vegetables.....	\$4.00

## Private Dining Plated Lunch options

We require limited menu for groups over 20

### Salads - please choose one

Mixed Greens with balsamic vinaigrette.....	\$4.50
Whole Leaf Caesar.....	\$4.50
Blue cheese Salad with smoked almonds & pear.....	\$4.50
Spinach salad with bacon, egg, mushrooms & creamy caper vinaigrette.....	\$4.50

### Entrées - choose three total (2 protein & 1 vegetarian)

Grilled 6oz New York Steak with fresh vegetable & mashed potatoes.....	\$17.95
Marsala Chicken with Sautéed Mushrooms served with mashed potatoes & vege.....	\$14.95
Grilled Ancho Chili Glazed Salmon 7oz served with Baby Red potatoes & vege.....	\$16.95
Sesame Seared Ahi with wasabi mashed potatoes & Asian vegetable .....	\$16.95
Crab Stuffed Mahi with a macadamia nut burre blanc, fresh vegetable & mashed potatoes topped with a mango puree and a sweet Thai chili sauce.....	\$18.95
Dungeness Crab Mac & Cheese with fresh crab, cheddar & gruyere served au gratin..	\$16.95
Pasta Primavera fettuccini with fall vegetables in a light Alfredo sauce & herbs.....	\$14.00
Locally made vegetarian Ravioli.....	\$16.95
Grilled vegetable Stack with a crushed tomato sauce & baby red potatoes (vegan).....	\$14.00
Chop Chop Salad with romaine, chicken, salami, swiss cheese, black olives, tomatoes & garbonzo beans in a creamy Italian dressing.....	\$13.95
Large whole leaf Caesar Salad with grilled steak or chicken .....	\$12.50

Dessert Choices -please choose one

Grand Marnier Chocolate Fondue .....	\$5.50
Mini Chocolate Brownie Sundae.....	\$6.50
Chefs' Seasonal Dessert Sampler a trio of chefs sweets.....	\$7.50
SELF SERVE platters of assorted Brownies, baklava (walnut pastry) & berries .....	\$5.50