

BLUE ROCK CATERING

BREAKFAST

BREAKFAST PLATED

Ultimate Breakfast 13

Scrambled Eggs, Bacon, Breakfast Potatoes, and Toast

Breakfast Burrito 15

Eggs, Bacon, Cheese Blend, House Salsa, Breakfast Potatoes, Fresh Fruit, Wrapped in a Flour Tortilla

BREAKFAST BUFFETS

Starter Breakfast 8

Pastries, Orange Juice, Coffee

Continental Breakfast 16

Pastries, Eggs, Sausage, Breakfast Potatoes, Orange Juice, Coffee

Deluxe Breakfast 19

Pastries, Eggs, Sausage, Bacon, Breakfast Potatoes, Silver Dollar Pancakes, Maple Syrup, Butter, Apple Juice, Orange Juice, Coffee

A LA CARTE

Each Order Serves Six Guests

Seasonal Fruit 18	Cinnamon Rolls 30	Protein Bars 30
Mini Assorted Pastries 21	Large Muffins 24	Caramel Rolls 30
	Yogurt Parfaits 18	

LUNCH COMBO

Pick Two Sandwiches or Wraps & One Soup Cup Combo with a House Salad for \$16

Can be served as either buffet or plated lunch

SANDWICHES & WRAPS

Philly

Sliced Beef, Peppers, Mushroom, and Queso on a Hoagie Roll

Cuban

Smoked Pork, Ham, Swiss, Pickles, and Mustard Aioli on a Ciabatta Roll

Hot Club

Swiss, Cheddar, Bacon, Ham, and Turkey on Sourdough

Reuben

Swiss Cheese, Corn Beef, and Sauerkraut on Marble Rye

Italian Melt

Salami, Ham, Pepperoni, Mozzarella, and Marinara on Herbed focaccia

Brisket Melt

Smoked Brisket, Peppers, Caramelized Onions, Cheddar, and Sweet Brined Coleslaw on Naan

Chicken Parmesan Sandwich

Italian Breaded Chicken, Mozzarella Cheese, and Marinara on a Ciabatta Roll

Club

Ham, Turkey, Cheddar, Bacon, Lettuce, Tomato, and Mayo on Sourdough

Italian Sandwich

Ham, Salami, Lettuce, Tomato, and Italian Dressing on Herb Focaccia

Chicken Salad Sandwich

Chicken Salad with Lettuce and Tomato on a Croissant

Southwest Wrap

Steak or Chicken, Romaine, Cheddar, Pico de Gallo, Corn Salsa, and Chipotle Creme in a Flour Tortilla

Turkey Avocado Wrap

Turkey, Romaine, Avocado, and Roasted Tomato Spread in a Flour Tortilla

Turkey Pesto Wrap

Turkey, Romaine, Basil Pesto, Tomato, and Mozzarella in a Flour Tortilla

HOMEMADE SOUPS

Tomato Basil

Chili

Chicken Tortilla

SPECIALTY BUFFETS

Pasta Bar 19

Noodles, Beef Meat Balls, Grilled Chicken, Alfredo, Marinara, Chef Choice Salad, Two Dressings, Butter, Garlic Toast

Pizza Bar 16

Choice of Three Styles of Pizza, Cheesy Bread, Macaroni Salad Paired with a Tossed Caesar Salad

Maximum of 50 Guests

**For Late Night (After 9pm) for Barn Buffets Only*

Baked Potato Bar 13

Jumbo Baked Potato, Salt and Pepper, Butter, Herb Cream Cheese, Sour Cream, Chives, Shredded Cheese, Chili, Cheesy Broccoli, Bacon Bits, Pickled Jalapenos, Pickled Onions.

Burgers and Hot Dogs 22

Wagyu Burger Patties, Hot Dogs, Hamburger Buns, Hotdog Buns, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish, Mayo, Diced Onions, Potato Salad, Kettle Chips, and Baked Beans

Rice Bowls 20

Grilled Chicken, Grilled Steak, White Rice, Limes, Cilantro, Diced Onion, Shredded Lettuce, Pickled Carrots, Bell Peppers, Radish, Kimchi, Avocado, Egg, and Cucumber, with Sweet Chili Lime and Garlic Teriyaki Sauces

Taco Bar 18

Ground Beef, Chicken Tinga, Queso, Shredded lettuce, Tomato's, Pico de Gallo, Cilantro, Onions, Jalapenos, House Salsa, Salsa Verde, Black Olives, Shredded Cheese, Sour Cream Served with Chips, Soft Shell Tortillas, and Hard Shell Tacos

SALADS

Add Chicken +3

Caesar Salad 15

Romaine, Croutons, Parmesan Cheese, Eggs, and Pickled Onions with Caesar dressing

Southwest 15

Lettuce Mix, Corn and Black Bean Salsa, Crunchy Tortilla, Pico de Gallo, Cilantro, and Avocado with Southwest Dressing

Italian 15

Lettuce Mix, Salami, Onion, Tomato, Parmesan Cheese, Pepperoncini, and Olives With Italian Vinaigrette

Strawberry Spinach Salad 15

Spinach, Strawberries, Blueberries, Onions, Almonds, Feta Cheese, Pecans with Poppy Seed Dressing

APPETIZERS

Each Order Serves a Minimum of 25 ppl

COLD APPETIZERS

Beef Tenderloin Crostini

Thin Sliced Tenderloin on Toasted French Bread Topped with Herb Cream Cheese, Garnished with Green Onion 47

Antipasto *

Marinated and Charred, Peppers, Onions, Squash, Zucchini, Asparagus 100

Fruit Platter *

Seasonal Fruit 88

Charcuterie Platter

Assortment of Meats, Cheeses, and Crackers Enjoyed with Well-Paired Jams 175

Vegetable Platter *

Chilled Carrots, Celery, Broccoli, Tomatoes, Cucumbers, Bell Peppers, and Cauliflower Served with Ranch 63

Chicken Salad Phyllo Cups

Diced Chicken with Crispy Phyllo and Creamy Herb Mayo 76

Fresh Mozzarella Bruschetta

Thick Sliced French Bread, Topped with Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Reduction 75

Smoked Salmon Cucumber Canape *

Cucumber Wheel, Dill Cream Cheese, Smoked Salmon 75

HOT APPETIZERS

Fire Cracker Shrimp

Lightly Breaded and Fried Shrimp Tossed in a Chili Ginger Glaze 88

Coconut Shrimp

Coconut Dusted Fried Shrimp on a Bed of Teriyaki and Wasabi 132

Twice Baked Potatoes *

Twice Baked Red Potatoes Filled with Cheese, Bacon, Sour Cream, and Chives 75

Pork Pot Stickers

Steamed or Fried Pot Stickers with Asian Dipping Sauce 85

Pork Belly Lardons

Thick Diced Nueske's Bacon Lardons Tossed in a Cajun GASTRIQUE 225

Stuffed Mushrooms

Mushrooms Stuffed with Italian Sausage, Mozzarella, and Fresh Herbs 76

Bacon Wrapped Jalapenos *

Bacon Wrapped Jalapenos Sliced and Filled with Cream Cheese 87

Arancini

Gouda and Mozzarella Cheese Filled Risotto Balls, Lightly Breaded and Fried, served with Tomato Ragu 86

Jalapeno Bacon Wrapped Chicken *

Chicken Breast Bite Wrapped in Jalapeno Bacon 57

Meatballs

All Beef Meatballs Tossed in Your Favorite Sauce. Choose from Beef Stroganoff, Bourbon Glazed, and Classic Marinara. 75

Tacos *

Choose From Carne Asada, Al Pastor, Chicken, or Shrimp 113

Satays *

Choose From: Tequila Lime Chicken, \$75 Black Garlic Chimichurri Beef, \$75 Lemon Grass Pork, \$75 or Garlic Teriyaki Shrimp \$100

Sliders

Choose From: Prime Rib, \$125. Chicken Parmesan, \$100. Pulled Pork, \$88. Cheese Burger, \$88. Club, \$75. or Chef Carved Tenderloin (market price)

Dips

*Choose From: Buffalo Chicken Dip, \$60. Spinach Dip *, \$75. Chips, Salsa, Queso, \$75. Chili Con Queso, \$90. and Elote Dip, \$90. (order serves 30 ppl)*

PLATED ENTRÉE

*All Meals Include Choice of One Veggie, One Starch, and One Protein Along
with a House Salad, Bread, and Butter
(Ask About Our Lunch Prices)*

Roasted Red Pepper Chicken 25
*Oven Roasted Chicken, with Creamy Flame
Roasted Red Pepper Sauce*

Chicken Marsala 22
*Lightly Dusted and Pan Fried Chicken Topped
with Onion Marsala Sauce*

Chicken Parmesan 23
*Italian Breaded Chicken Thigh Topped with
Homemade Marinara, Melted Parmesan and
Mozzarella Cheese*

Chicken Oscar 26
*Oven Roasted Salt and Peppered Chicken Topped
with Hollandaise and Crab Meat*

Bacon Wrapped Pork Loin 23
Pork Loin Topped with an Onion Demi

Bacon Wrapped Pork Tenderloins 24
Pork Tenderloin Topped with Bacon Grape Au Jus

Pork Stir Fry 20
*Pan Fried Pork and Bell Peppers, Carrots,
Onions, Broccoli, and Fried Rice
Does Not Include Sides*

Lemon Pepper Salmon 32
*Lightly Dusted Oven Roasted Salmon Topped
with Citrus Butter*

Garlic Lemon Shrimp 29
*Pan Fried Shrimp Topped with
Lemon Butter Garlic White Wine Sauce*

Lobster Tail 70
Shelled Lobster Tail Topped with Clarified Butter

Chef Carved Prime Rib Market price
*10 oz. Slow Roasted Garlic and
Herb Rubbed Ribeye*

8oz Sirloin 26
Sirloin Topped with a Mushroom Demi

Steak Tips 25
*Grilled Steak Tips Finished with Onions,
Mushrooms, Roasted Red Peppers*

Cowboy Ribeye 132
16oz Ribeye Topped with Black Garlic Butter

VEGGIES

Chef Roasted Vegetable Medley

Green Bean Almandine

Honey Glazed Carrots

Buttered Corn

Roasted Parmesan Brussels

Asparagus +2

Vegetable Bundles +2

STARCH

Mashed Potatoes

Cheesy Hashbrown Potatoes

Red Skin Mashed Potatoes

Wild Rice

Baked Potato

Roasted Tri Color Potatoes

Loaded Mashed or Baked Potatoes + 2

DINNER BUFFETS

All Buffets Include Choice of One Veggie, One Starch, and One Protein Along with a House Salad, Bread, and Butter

**Choose Two Proteins for an Additional \$5 Per Person (Ask About Our Lunch Prices)*

ENTRÉE

Lasagna/Vegetarian Lasagna 20

Classic Italian Sausage Lasagna Along Side Our Signature Vegetarian Lasagna and our Caesar Salad. Can only be ordered in increments of 12.

Chicken Parmesan 22

Italian Breaded Chicken Thigh Topped with Homemade Marinara, Melted Parmesan and Mozzarella Cheese

Slow Roasted Pork Loin 22

Pork Loin Topped with Peach Glaze

Bacon Wrapped Pork Loin 23

Pork Loin Wrapped in Bacon With a Mushroom Onion Demi

Oven Roasted Chicken Breast 25

Chicken Breast With Roasted Red Pepper Hollandaise

Roasted Chicken Breast 25

Topped with Champagne Cream Sauce and Tomato Jam

Chicken Oscar 26

Topped with Crab Meat, Hollandaise and Asparagus Tips

Grilled Salmon 27

Topped with Lemon Garlic Butter

8oz Sirloin 27

With Pepper Cognac Sauce

French Beef Jardinière 26

Pot Roast with Butter Roasted Vegetables

Chef Carved Prime Rib Market price

12oz Slow Roasted Chef Carved Prime Rib

VEGGIES

Chef Roasted Vegetable Medley

Green Bean Almandine

Honey Glazed Carrots

Buttered Corn

Roasted Parmesan Brussels

Asparagus +2

Vegetable Bundles +2

STARCH

Mashed Potatoes

Cheesy Hashbrown Potatoes

Red Skin Mashed Potatoes

Wild Rice

Baked Potato

Roasted Tri Color Potatoes

Loaded Mashed or Baked Potatoes +2

DESSERTS

Priced Per Person

Cheese Cake 9

Choose From Chocolate, Caramel, Strawberry, and Turtle

Bread Pudding 7

*Choose From Apple, Peach, or Mixed Berry Topped with
Vanilla Bean Ice Cream*

Crème Brûlée 5

Choose From Vanilla or Chocolate Topped with Caramelized Sugar

Key Lime Pie 7

*Key Lime Pie with a Golden Graham Cracker Crust Topped with
Whipped Cream and Fresh Lime Slice*

Tiramisu 7

*Lady fingers, Layered with a Whipped Mixture of Eggs, Sugar and
Mascarpone, Flavored with Cocoa and a Hint of Coffee*

Bananas Foster

*Fresh Sliced Bananas, Brown Sugar, Banana Liqueur, Rum and
Pecans, Sauteed and Poured Over a Fresh Flaky Pastry Stuffed with
Vanilla Ice Cream
Plated Option Only

BITE SIZE DESSERTS

Each Order Serves a Minimum of 25 ppl

Assorted Mini Dessert Shots 85

Mix of Chef's Choice Assorted Desserts

Chocolate Covered Strawberries 100

Jumbo Strawberries covered in Chocolate

Mini Phyllo Cup Key Lime Pies 100

Crunchy, Phyllo Pastry Cups Filled with Key Lime Pie Filling

Salted Caramel Panna Cotta 100

Classic Italian Custard with Salted Caramel

Cake Balls 100

Bite Size Cakes

BEER & WINE

Domestics \$5

Coors Light

Bud Light

Michelob Ultra

Busch Light

Miller Lite

Imports \$6

Lagunitas IPA

Corona

Shiner Bock

Seltzers \$7

High Noon

Peach and Pineapple

White Claw

Black Cherry and Mango

House Wine \$7

Three Thieves

Chardonnay

Three Thieves

Pinot Grigio

Three Thieves

Cabernet Sauvignon

Three Thieves

Pinot Noir

Champagne Toast

Vueve Clicquot **\$120**

Purchased by the bottle

La Marca **\$45**

Purchase by the Bottle

Wycliff **\$20**

Purchased by the bottle

LIQUOR & SPIRITS

Back Bar \$7

Tito's Vodka

Jameson Irish

Bacardi

Jose Gold

Windsor

Bombay

Jack Daniels

Captain Morgan

Jim Beam

Malibu

Premium Bar \$9

Includes all liquor from Back Bar List

Ketel One Vodka

Patron Silver

Woodford Reserve

Grey Goose

Crown Royal

Johnnie Walker Black

Hendrix

Crown Apple

Maker's Mark

Aviation

Pendleton

Don Julio Blanco

Knob Creek

SANFORD EXCLUSIVE WINE LIST

SOLD BY THE BOTTLE

Caymus Walking Fool **\$60**
Red Blend

J lohr **\$33**
Cabernet Sauvignon

Emmolo **\$30**
Sauvignon Blanc

Josh Cellars **\$24**
Chardonnay

Meomi
Pinot Noir