

Bleu Door Appetizers

The following appetizers require a 3-dozen minimum per item.

Mini Bites

Grilled Flatbread, whipped feta, seasonal veggies. 3 large flatbreads

Deviled Eggs, bacon, smoked paprika or classic (gf) (24 halves)

Twice Baked Loaded Potatoes, bacon, cheddar, sour cream, green onion. (gf/v option)

Crab Mac & Cheese.

Brulee Brie & Sour Cherry Crostini.

Mini Crustless Quiche; ham & cheddar or zucchini, feta, tomato. (gf)

French Onion Tartlets, gruyere cheese.

Mushroom Tart, white wine, dijon, cream, puff pastry.

Sausage & Swiss Stuffed Mushrooms.

Spinach Filo Cups, feta, onion.

Pinwheels, fig & goat or pesto parmesan.

Hot Honey Cauliflower Bites.

Skewers

Antipasti Skewer: kalamata olive, mozzarella, salami, grape tomato. (gf)

Caprese Skewer: fresh mozzarella, basil and a grape tomato. Balsamic glaze drizzle (gf)

Chicken Satay, ginger garlic marinated with a zesty peanut sauce. (gf)

Wedge Salad, iceberg, bacon, tomato & gorgonzola.

Mini Sandwich Offerings

Mini Baguette Tray

S (serves 10) M (serves 15) L (Serves 20)

An assortment of our most popular sandwiches wrapped in natural paper, 5" long

Roast Beef: artichoke spread & arugula

Turkey: pesto cream cheese, red bell pepper

Ham: brie, green apple, dijon aioli

Veggie: red bell pepper, roasted zucchini, cucumber, red onion & artichoke spread

Mini Sliders

(1 flavor per 3 dz)

Pork Tenderloin with sour cherry cream cheese & field greens.

Filet of beef, caramelized onions & bleu cheese spread.

Grilled Chicken, bacon & pesto cream cheese.

Mini Butter Croissants

(1 flavor per dz)

Blta, double cut bacon, lettuce, tomato, mayo & avocado

Roast beef, havarti, lettuce, mayo

Ham, brie, Dijon aioli

Turkey, Pesto cream cheese, lettuce

Chicken curry, red grapes, green apple, almond in a light curry mayo

Appetizer Platters

Small (serves 15-20) | Large (serves 25-30)

Whipped Brie & fig with crostini.

Roasted Garlic Artichoke Dip.

Trio of Hummus, carrots, cucumbers, olives, red bell pepper, & cherry tomatoes. (gf/v)

Poached Prawns, lemon, zesty cocktail sauce. (gf)

Signature Charcuterie: piled high with four types of Artisan salami, mozzarella, sharp white cheddar, grape tomatoes, fresh veggies, roasted garlic artichoke dip, assorted olives and pickled veggies.

All platters served with crackers & fresh baguette unless otherwise noted

Vegan Options

Palmier/Pinwheels: Fig & cream cheese or pesto & parmesan.

Polenta Squares: savory polenta topped with a roasted tomato & basil compote with parmesan.

Potato skins with cheddar, sour cream & Green onion.

Mushroom Tart, white wine, dijon, cream, puff pastry.

Skewers, kalamata olive, artichoke heart, grape tomato.

Hot Honey Cauliflower Bites.

We kindly request 72-hour minimum notice.