

Bleu Door Appetizers

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

Mini Bites

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

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

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.

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)

Mini Sandwich Offerings

Mini baguettes

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.

Hummus Duo, carrots, cucumbers, olives, red bell pepper, & cherry tomatoes. Baguette & Crackers (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.

Potato skins with cheddar, sour cream & Green onion.

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

Skewers, kalamata olive, artichoke heart, grape tomato.

We kindly request 72-hour minimum notice.