

catering

Breakfast, lunch and dinner, we cater events of any size.

Contact us Catering@bleudoorbakery.com or thru the contact us link on website

Actual prices may vary based on current market value and supply chain.

Breakfast Platters

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

Granola Yogurt Parfaits

House made granola, honey vanilla Greek yogurt and fresh seasonal fruit (GF)

vegan available upon request

S 48, M 68, L 88

Seasonal Fresh Fruit Platter

Sliced melons, pineapple, grapes, & fresh berries

S 55, L 80

Mini Pastry Platter

Butter croissants, Bleuberry & lemon scones, Twice baked chocolate almond croissants, Danish, Morning buns, parmesan rosemary biscuits, and seasonal quick bread

S 45, M 65, L 85

Breakfast Meats

Bacon, 60

Pork or Chicken Sausage 50

(serves 10)

Quiche 9-Inch Round

(Special Order 3 Days notice required)

3 tall quiche filled with a rich egg mix with your choice of fillings

45. (serves 8 – 10)

Frittata

Made with fresh eggs, Yukon gold potatoes, and your choice of fillings.

60. (serves 9)

Biscuits & Gravy

Mini Bacon & Cheddar Biscuits with double sausage gravy

S 55, M 70, L 85

Best Breakfast

A wedge of house made seasonal quiche, fresh fruit, mini-pastries, and your choice of orange juice or coffee.

15.25/person*

Both beverages: \$17./person*

(*minimum 8 required)



Box Lunches

Includes a full-size sandwich on our House Made Bread, Bleu Door pasta salad or field green salad, Tim's chips and full-size cookie. GF & Vegan options available

16.50

Premium sandwich box lunch: \$18.00

Sandwiches

All Sandwiches are made on our house made breads. Gluten Free and Vegan options are available.

Turkey Cucumber

Oven roasted turkey, cucumber, red bell pepper, lettuce, mashed avocado & dijon aioli on roasted garlic deli bread.

Turkey Pepperjack

Oven roasted turkey, pepper jack cheese, lettuce, tomato, mayo on our marbled wheat white deli bread.

Roast Beef & Horseradish

Roast beef, Horseradish White Cheddar cheese, lettuce, tomato, cucumber and mayo on potato roasted garlic bread.

Roast Beef and Cheddar

Medium rare roast beef, cheddar, lettuce, tomato and horseradish aioli on our marbled wheat white deli bread.

BLTA

Crisp double thick bacon, tomato, lettuce, mashed avocado & mayo on our marble wheat white deli bread.

Ham & Swiss

Thinly sliced applewood smoked ham, swiss, lettuce, tomato & Dijon aioli on potato roasted garlic bread

Applewood Ham & Havarti

Ham, Havarti, lettuce, tomato, with arugula pesto aioli on potato roasted garlic bread

Garden Veggie

Roasted garlic artichoke spread with english cucumber, red bell pepper, lettuce, tomato and roasted zucchini served on marbled wheat white deli bread.

Premium Sandwiches

All Sandwiches are made on our house made breads. Gluten Free and Vegan options are available.

Chicken Curry

Shredded chicken breast, red grapes, green apples & toasted almonds tossed in a light curry mayo served with lettuce on a butter croissant.

Turkey BLTA

Crisp double thick bacon, oven roasted turkey with tomato, lettuce, mashed avocado & mayo on our marble wheat white deli bread.

Tuna Avocado

Albacore tuna mixed with red onion, celery, lemon zest & mayo with lettuce, tomato & mashed avocado served on marbled wheat white deli bread.

Entrée Salads

Includes a full size cookie & crackers

Chicken Caesar

ender chicken breast and romaine hearts tossed with house made Caesar dressing, parmesan cheese and house made croutons.

16.

Chicken Curry

Shredded chicken breast, red grapes, green apples & toasted almonds tossed in a light curry mayo served over field greens.

16.

Greek

English cucumbers, roma tomatoes, kalamata olives, red onion and feta tossed in a lemon oregano vinaigrette on a bed of spinach & romaine.

15.

Classic Cobb

Chicken breast, bacon, bleu cheese crumbles, hard boiled egg, avocado and grape tomatoes on fresh greens with bleu cheese dressing.

18.

Seasonal

Ask for Seasonal options

Platters of Sandwiches Also Available

Side Salads

Bleu Door Pasta

Cavatappi pasta tossed in our house made pesto, grape tomatoes, arugula, asiago and parmesan

Thai Noodle

Linguine, carrots, red bell peppers & green onion tossed in a creamy peanut sesame dressing

Classic Caesar

Crisp romaine, parmesan and croutons tossed in creamy Caesar dressing

Garden Salad

Tomato, cucumber and bleu cheese or feta crumbles with white balsamic vinaigrette

Lighter fare, soup, and drinks

Mini-baguette Sandwich Tray

S (serves 10) \$85, M (serves 15) \$115, L (Serves 20)
\$145

An assortment of our most popular sandwiches:

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

Beverages

Add to any order

Coffee.....24/box serves 12

Orange Juice.....16 ½ gallon

Meyer Lemonade.....½ gallon 14.

Pepsi & Diet Pepsi.....2.25

Bottled Water.....2.

Spindrift Seltzers.....2.25

(Grapefruit, orange mango,
raspberry lime, cucumber)

Afternoon Snacks

Cookie Tray (12)

Assortment of our most popular:

Salted peanut butter, Bleu Door (triple chocolate hazelnut & toffee), chocolate chip,
oatmeal raisin, vegan and GF options available

36

Mini Dessert Tray

Bleu Door Cookies, Lemon Bar Bites, Peanut Butter Bar Bites & Salted Caramel Chocolate
Tarts

S 40, M 60, L 75

Mini Tart Tray

Lemon Meringue, Chocolate Creme and Seasonal Tarts in a rich buttery crust

S 45, M 72, L 95

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