

# Blu Sage

catering

## SPECIAL EVENTS CATERING

### Event DINNER Options

Pricing is based on 100 adult guests. Events that do not meet the minimum may be subject to a surcharge.

#### **ELEGANT DINNER BUFFET**

Your guests will enjoy a formal dinner featuring your choice of (1) salad, (2) entrees, and (3) sides (choose from accompaniments or vegetarian pastas)

**25.95 PER PERSON**

#### **FESTIVE STATIONS**

Station Buffets are a fun and interactive way of serving your guests. Innovative and delicious stations provide guests an abundance of fresh food choices

**(2) STATIONS - 29.95 OR**

**(3) STATIONS - 34.95**

#### **STATIONS & PLATES**

Looking for culinary wow? This may be your answer. Choose any two of our Interactive Chef attended Stations and any (5) Mini Plates

**38.95 PER PERSON**

#### **CLASSIC RECEPTION**

For the hosts that prefer a mingling atmosphere - this is for you! A festive buffet featuring a combination of your choice of (1) salad, (1) pasta, (5) hors d'oeuvres, and (1) station

**29.95 PER PERSON**

#### **DUO-ENTRÉE SEATED DINNER**

Seated dinners are the most formal of affairs. Choose (1) Soup or Salad, (2) Entrees to be paired and (2) Accompaniments to be served to your guests tableside.

**29.95 PER PERSON**

All necessary place settings, glassware, flatware, and equipment will be outlined in your personalized proposal based on your personal style. Hundreds of designer and standard linen choices are available for your selection. Staffing will also be included based on guest count, site logistics, and service style.

### Welcome BEVERAGES

As your guests arrive for the ceremony, they may enjoy your choice of any of the following refreshing beverages displayed in glass urns.

**1.50 PER PERSON**

**Mint Julep Lemonade**

**Strawberry-Blueberry Lemonade**

**Pineapple Infused Water**

**Mixed Berry Infused Water**

**Non-Alcoholic Sangria**

**Southern Sweet Tea or Classic Unsweetened**

**Apple Cider with Cinnamon Sticks**

**Hot Chocolate**

**Café au Lait**



# Let the Celebration **BEGIN**

Begin your reception with a Cocktail Hour for your guests.

## **ANY TWO STATIONED HORS D'OEUVRES \$5**

### **SEASONAL FRESH FRUIT DISPLAY ..... 3**

*An elegant seasonal display of such favorites as watermelon, oranges, cantaloupe, honeydew, mango, pineapple, red & green grapes, blackberries, blueberries, raspberries*

### **GOURMET CRUDITÉ DISPLAY ..... 3**

*A variety of seasonal fresh vegetables such as carrots, celery sticks, red, orange, yellow peppers, cucumber, zucchini, squash, grape tomatoes, roasted pepper hummus and pita angles*

### **BRUSCHETTA PRESENTATION ..... 3**

*Diced vine ripened tomatoes, fresh garlic and onions blended with olive oil and balsamic vinegar and presented with slices of garlic toasted baguettes*

### **ALL-BEEF MEATBALLS ..... 3**

*All beef bite sized meatballs glazed with your choice: fresh basil marinara, honey-chipotle barbecue, sweet chili, spicy diablo*

### **HOT CRAB & ARTICHOKE DIP ..... 4**

*Maryland lump crab, artichokes and seasonings blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and crackers*

### **SPINACH, ROASTED PEPPER & ARTICHOKE DIP .. 3**

*Fresh baby spinach, roasted red peppers, and artichoke hearts blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and sliced baguettes*

### **GOURMET CHEESE DISPLAY ..... 4**

*Blocks of domestic and imported cheese elegantly decorated with grapes. Presented with French bread baguettes and crackers*



# Interactive **STATIONS**

Add some pizzazz to the festivities and compliment your event with an interactive station or combine several of the following station options to serve as the meal itself!

## **ASIAN STIR FRY STATION**

*Guest's choice of sesame-ginger beef strips or Szechuan chicken, bean sprouts, Bok Choy, scallions, mushrooms, water chestnuts, broccoli, teriyaki and hoisin-chili sauces, Lo Mein noodles or fried rice. Presented in Chinese take out boxes with chopsticks.*

*Add shrimp and scallops for an additional charge.*

## **GRILLED QUESADILLA STATION**

*Flour tortillas grilled with guests' choice of fillings: tequila lime steak and chicken, fire roasted corn, roasted peppers, mushrooms, caramelized onions, tomatoes, cheddar jack cheese, fresh tomato salsa, guacamole chile-laced sour cream.*

## **ITALIAN PASTA STATION**

*Penne and cheese tortellini, bay shrimp, chicken breast strips, garlic, olive oil, sun-dried tomatoes, broccoli, artichoke hearts, peppers, sautéed spinach, mushrooms, basil pesto, alfredo, shaved parmesan, ciabatta*

# Spanish **TAPAS STATION**

## **Piquillos Relleno de Marisca**

## **Roasted Cauliflower and Manchego Handpies with Smokey Tomato Salsa**

## **Paella with Shrimp, Chicken, Sausage**

## **Patatas Bravas**

## **Tortilla Espanola Bites**

## **Sliced Chorizo in Red Wine**

# Slider **STATION**

## **ANGUS SIRLOIN SLIDERS**

*Whipped horseradish crème*

## **PULLED PORK SLIDERS**

*Barbecued pulled pork, creamy coleslaw*

## **MARYLAND CRAB CAKE SLIDERS**

*Colossal lump crab, pink remoulade*

## **HOMEMADE POTATO CHIP STATION**

*Homemade chips topped with scallions, chives, bleu cheese sauce*

## MINI MEAT & POTATO STATION

### **BEEF MEDALLIONS CARVED TO GUEST ORDER**

*Mushroom ragout, Whipped horseradish crème*

### **TROPICAL PORK TENDERLOIN**

*Mango-pineapple relish, sweet potato ribbons*

### **POTATO BAR**

*Parmesan mashed potatoes, amaretto sweet potatoes, balsamic fingerling*

### **FIRE ROASTED VEGETABLES**

## Mexico CITY

### **Chorizo & Manchego Empanadas**

### **Miniature Carnitas Tacos**

### **Carne Asada Street Tacos**

### **Crab & Mango Flautas**

### **Red Snapper Ceviche with Fried Plantain Chips**

## Risotto STATION

*Saffron risotto, pecan-wood bacon, shaved parmesan, fresh basil, tomatoes, baby sweet peas, roasted garlic, shiitake mushrooms, sun-dried tomato pesto, shallots, plantains*

*Add lobster, shrimp and scallops for an additional charge*

## Flatbread STATION

### **Goat Cheese & Caramelized Onions**

### **Artichoke, Tomato & Spinach**

### **Grilled Shrimp Scampi**

### **Pear, Brie & Bacon**

### **Thai Chicken**

## Homestyle Macaroni & CHEESE BAR

*5-cheese macaroni presented with asparagus tips, sun-dried tomatoes, apple-wood smoked bacon crumbles, french fried onions*

## Smashed & MASHED STATION

*Garlic smashed potatoes, red onion confit, broccoli, spinach, cheddar cheese, bacon, sour cream and chives.*

## New England RAW BAR

*An incredible display of oysters and clams on the half shell, jumbo iced spiced shrimp, red snapper ceviche. Served with hot sauce, mignonette, cocktail sauce, lemon wedges*  
**MARKET PRICE**



# Salads

Salad selections may be presented on the buffet or preset individually with rolls and butter at each guest table. Additional charge for preset option.

## **BLUSAGE HOUSE SALAD**

Iceberg and romaine lettuce tossed with diced tomatoes, cucumbers, carrots, cheddar, roasted corn, onions, home-style garlic croutons and our signature house dressing

## **ASPARAGUS & ROASTED RED PEPPER CAESAR**

Crisp romaine with asparagus tips, roasted red peppers, parmesan cheese and croutons in our classic caesar

## **CLASSIC CAESAR**

Chopped romaine, parmesan cheese, mushrooms, herbed croutons and our classic caesar Dressing

## **CRANBERRY MANDARIN PECAN**

Baby spinach, dried cranberries, mandarin oranges, candied pecans, crumbled goat cheese, white balsamic

## **CHOPPED GREEK**

Chopped romaine, purple onions, tomatoes, kalamata olives, red pepper, green pepper, cucumber, feta, Mediterranean dressing

## **RED OAK LEAF SALAD WITH SUGARED WALNUTS**

Red oak leaf lettuce, baby spinach, field greens, tart dried cherries, goat cheese and sugared walnuts and tossed white balsamic vinaigrette

## **STRAWBERRY-FETA SALAD**

Mixed greens, spinach, strawberries, feta, candied pecans, poppy-seed dressing

## **GRILLED VEGETABLE SALAD**

Grilled squash, zucchini, carrots, mushrooms, roasted peppers, asparagus, purple onions atop greens, balsamic vinegar

## **PEAR-WALNUT SALAD WITH GORGONZOLA**

Field greens, sweet pears, pomegranate seeds, sugared walnuts, gorgonzola cheese, and cranberry citrus vinaigrette

## **MOZZARELLA TOMATO CAPRESE**

Bocconcini mozzarella, grape tomatoes, fresh basil, balsamic, olive oil, cracked pepper

## **THE ARTICHOKE TOSS**

Chopped romaine, artichoke hearts, apple wood smoked bacon, yellow and red peppers, bleu cheese, purple onions, and spicy dijon vinaigrette.

# Dinner Buffet **ENTRÉE**

## **BEEF & PORK**

### **TOP ROUND**

Carved to order and presented with au jus, red onion confit, horseradish crème, petite rolls

### **PRIME RIB**

Prime rib carved to guest order, presented with horseradish crème, au jus and wild mushroom truffle sauce (add 4)

### **PETITE TENDERLOIN MEDALLIONS**

LONDON BROIL .....(add 4)

SIRLOIN.....(add 4)

FILET MIGNON.....(add 8)

### **CHOOSE YOUR SAUCE:**

Bordelaise

Sesame Balsamic Reduction

Port Wine Mushroom

Au Poivre with Light Brandy Sauce

### **1681 BISON RIBS**

Boneless bison ribs, fire roasted vegetables (add 5)

### **TROPICAL PORK LOIN**

Sliced Pork Tenderloin with a tropical sauce of orange juice, ginger and teriyaki accented with mango chutney.

### **SPIRAL HAM**

Spiral brown sugar glazed ham, oven roasted and presented with brown mustard and apricot glaze

## **POULTRY**

### **CHAMPAGNE CHICKEN**

Tender breast of chicken in a light champagne cream sauce

### **ARTICHOKE-TOMATO CHICKEN**

Marinated and grilled chicken breast topped with a flavorful artichoke-tomato relish

### **CHICKEN BREAST PICCATA**

Breast of chicken lightly floured and sautéed, drizzled with lemon butter cream sauce accented with capers

### **HONEY GLAZED FRENCH CHICKEN**

French chicken with honey, soy, red pepper glaze

### **PECAN CRUSTED CHICKEN**

Tender breast of chicken rolled in spicy pecans, and then drizzled with a light cream sauce

### **PARMESAN CHICKEN WITH BALSAMIC BUTTER**

*Parmesan crusted chicken, baked and topped with mouth watering balsamic butter*

### **FONTINA STUFFED CHICKEN WITH SUN-DRIED TOMATO SAUCE**

*Chicken breast roulade filled with fontina cheese and sundried tomato, and drizzled with our tasty sun-dried tomato cream sauce*

### **CHICKEN SALTIMBOCCA**

*Chicken breast, prosciutto, spinach, and parmesan cheese, light lemon butter sauce*

### **SUN-DRIED TOMATO & ARUGULA CHICKEN**

*Grilled chicken breast topped with a sauté of sun-dried tomatoes, arugula, and mushrooms*

### **CHICKEN BREAST WITH POBLANO CHILE STRIPS & CREAM**

*Sautéed chicken breast, topped with a robust cream sauce of roasted poblano chiles and sautéed onion*

### **TANDOORI NEW GUINEA HEN**

*Ginger, cumin, coriander laced New Guinea Hen, orange ginger sauce (add 6)*

### **SESAME SEED DUCK BREAST**

*Blood orange reduction, sweet potato puree (add 6)*

### **WALNUT PARMESAN TURKEY**

*Sliced turkey breast topped with a delectable walnut parmesan cream sauce.*

## **SEAFOOD**

### **SALMON, TILAPIA OR CATFISH**

*Fresh Atlantic salmon, tilapia or catfish filet prepared your way:*

*Charred Tomato Salsa*

*Blackened with Creole Sauce*

*Lobster Cream Sauce*

*Teriyaki*

*Firecracker*

*Maple Glazed*

*Honey Sracha*

### **CRAB STUFFED SALMON**

*Salmon fillets filled with crabmeat and drizzled with a tomato-fennel broth (add 2)*

### **SIERRA NEVADA ORANGE ROUGHY**

*Orange roughy marinated in Sierra Nevada, accented with lime and honey*

### **CREOLE GRILLED OCTOPUS**

*Lemon garlic creole tomato salsa*

### **VERA CRUZ RED SNAPPER**

*Flaky red snapper lightly floured, sautéed and topped with a tomato onion relish.*

### **GROUPE ROMESCO**

*Grouper filet breaded, sautéed and topped with a sauce of toasted almonds, roasted peppers and garlic*

### **RIVER ROCKFISH**

*Lemon Caper Artichoke Sauce, Broccolini*

### **SZECHUAN SEABASS**

*Premium sea bass grilled to perfection and topped with a confetti of shredded carrots, celery and red cabbage. Sautéed in Szechuan seasonings*

### **MEDITERRANEAN MAHI**

*Fresh mahi Mediterranean marinade, fresh lemon wheels*

### **PENNE PASTA WITH SCALLOPS & SHRIMP**

*Open faced seashell pasta tossed with jumbo sea scallops and shrimp in a creamy lobster based sauce*

## **VEGETARIAN**

### **ZUCCHINI LASAGNA**

*Thin ribbons of zucchini layered with mushrooms, peppers, onions, ricotta cheese, mozzarella, parmesan, marinara*

### **SPINACH STUFFED TOMATOES**

*Roma tomatoes filled with a tasty sauté of spinach, onions, mozzarella, sunflower seeds, garlic and nutmeg*

### **GARDEN PORTOBELLOS**

*Portobello mushrooms spinach, sundried tomato, goat cheese, squash, zucchini, fresh herbs sundried tomatoes*

### **MOZZARELLA CAPRESE PORTOBELLOS**

*Portobello mushrooms mozzarella, heirloom tomatoes, basil, garlic butter, balsamic, crispy parmesan topper*

### **POLENTA TOWERS**

*Polenta slices topped with garlic roasted vegetables of eggplant, tomatoes, onions, red and yellow peppers accented with a light sun-dried tomato sauce.*

### **QUINOA STUFFED POBLANO**

*Poblano Peppers stuffed with quinoa, tomatoes, chipotle peppers, onions pepper jack, avocado crème*

### **TUSCAN RATATOUILLE TART - SEATED DINNER SERVICE ONLY**

*Fire roasted zucchini, squash, red onions, peppers, eggplant, tomatoes, fresh herbs, ricotta tart shell*

# Accompaniments

**Asparagus, Roasted Peppers,  
Caramelized Onions**

**Roasted Asparagus, Tomatoes & Feta**

**Lemon-Garlic Asparagus**

**Broccolini, Green Beans, Asparagus &  
Roasted Tomatoes**

**Green Beans, Almonds, Caramelized Onions**

**Lemon Butter Green Beans with Parmesan**

**Baby Carrots Vichy**

**Yellow Squash, Zucchini & Carrot Medley**

**Brussel Sprouts, Walnuts, Caramelized Onions**

**Brussel Sprouts, Baby Potatoes, Bacon**

**Tri-color Potatoes with Green Beans & Pesto**

**Garlic Smashed Potatoes**

**Horseradish Mashed Potatoes**

**Oven Roasted Red Potatoes**

**Herbed Fingerling Potatoes**

**Parsley Butter Red Potatoes**

**Potato Parmesan Pave**

**Parmesan Bacon Risotto**

**Chili Infused Rice**

**Basil & Pine Nut Wild Rice**

**Wild Rice Confit**

**Lobster Mac n' Cheese**

**Orzo with Spinach & Feta**

**Artichoke Orzo Pilaf**

**Orzo with Leeks & Tomatoes**

**Amaretto Sweet Potatoes, Onions & Almonds**

**Quinoa with Roasted Almonds & Cranberries**

## **PENNE SCALLOPINI**

*Shiitake mushrooms, shallots, artichoke hearts, roasted peppers, thyme, capers*

## **ASPARAGUS & MUSHROOM PASTA**

*Penne, asparagus, porcini mushroom, rich boursin cheese sauce*

## **PASTA WITH SUN-DRIED TOMATOES & ARUGULA**

*Open faced seashell pasta sautéed with basil olive oil, sun-dried tomatoes, and arugula*

## **ROASTED VEGETABLE TORTELLINI**

*Pesto and cheese tortellini tossed with roasted onions, squash, zucchini, tomatoes, and a light white wine pesto sauce.*



# *Elegant Butlred*

## HORS D'OEUVRES

ANY THREE \$9

### **SKEWERS & KABOBS**

*Moroccan Salmon Skewers*  
*Arizona Beef Brochettes with Chile Lime Dip*  
*Mini Mozzarella-Tomato Caprese*  
*Watermelon, Fresh Mint & Feta*  
*Gingered Chicken-Mango Bites*  
*Tandoori Chicken Satay*  
*Chicken Marrakesh Lollipops*  
*Chipotle Steak Churrasco*

### **SOUP SHOOTERS**

*Roasted Red Pepper Bisque*  
*Roasted Butternut Squash with Fresh Chervil*  
*Spicy Yellow Tomato Bisque with Lump Crab*  
*Watermelon Gazpacho*  
*Avocado Cucumber*  
*Mango Gazpacho*

### **CROSTINIS/CROUSTADES**

*Tenderloin Crostini with Crispy Onion Curls*  
*Peppered Beef, Arugula, Sun-Dried Tomato & Goat Cheese*  
*Spiced Pork Tenderloin Croustade*  
*Pancetta, Pear & Goat Cheese Crostini*  
*Gorgonzola & Sweet Onion Croustade*  
*Lemon Chickpea Radish Croustade*  
*Balsamic Fig & Goat Cheese Flatbread*

### **POULTRY**

*Teriyaki Duck & Scallions on Crisp Wonton*  
*Jamaican Jerk Chicken on Plantain*  
*Smoked Jalapeño Chicken Salad on Cornbread*  
*Spicy Chipotle Chicken Cups*  
*Mini Chicken & Waffles*  
*Chicken Samosa*  
*Cashew Chicken Spring Roll*

### **MEAT**

*Mini Sirloin Burgers*  
*Spicy Beef Empanadas*  
*Arepas with Pulled Pork & Pickled Onion*  
*Manchego Cheese & Chorizo Empanada*  
*Chorizo Stuffed Roasted Potatoes*  
*Bacon & Olive Stuffed Mushrooms*  
*Carolina Pulled Pork on Mini Corn Bread*  
*Griddle Cakes*  
*Bacon & Pecan Herbed Goat Cheese Pops*  
*Bacon Wrapped Potato Bites with Spicy Sour Cream Dip*  
*Monte Cristo Bites with Cranberry Cream Cheese Sauce*

### **SEA**

*Miniature Maryland Lump Crab Cake with Lemon Dill Aoli*  
*Sea Scallop on a Rosemary-Garlic Polenta Cake*  
*Smoked Salmon on Potato Pancake*  
*Roasted New Potatoes with Smoked Salmon & Chive Cream*  
*Pecanwood Bacon wrapped Scallops*  
*Crab and Corn Salad in Cucumber Cup*  
*Jumbo Iced Spiced Shrimp Cocktail*  
*Ahi Tuna on Black Sesame Crouton with Ginger & Wasabi Dollop*  
*Mini Fish Tacos*

### **GARDEN**

*Hearts of Palm & Avocado on Plantain Round*  
*Yellow & Red Tomatoes with Spicy Tabbouleh*  
*Red & Purple Potatoes with Boursin Cheese*  
*Gorgonzola & Hazelnut Filled Mushrooms*  
*Baby Red Potatoes with Spinach & Artichoke Soufflé*  
*Mini Pesto & Provolone Grilled Cheese*  
*Triple Cream Brie Stuffed Driscoll Strawberries*  
*Mushroom Risotto Croquette*  
*Vegetable Samosa*  
*Crispy Asiago Asparagus*  
*Three Cheese Mini Macs*  
*Crustless Zucchini and Basil Mini-Quiches*

## MiniPLATES

*Searched Scallops with Ginger Carrot Purree,  
Apricot Salsa*

*Mini Lobster Roll paired with  
Clam Chowder Shot*

*Red Snapper Ceviche*

*Searched Duck Breast with Sweet Potato Puree*

*Avocado Crab Mango Salad*

*Baby Lamb Chops with Wild Mushroom Risotto*

*Spicy Jumbo Shrimp and Grits*

*Maple Bourbon Glazed Pork and  
Mashed Potatoes*

*Spanish Albondigas, Crusty Garlic Toast*

*Red Wine Poached Chorizo*

*Chinese Chicken Salad in Mini Take-Out Boxes*

## SweetENDINGS

ICE CREAM SUNDAE BAR ..... 6  
*French Vanilla and Chocolate Ice Cream, Hot Fudge,  
Strawberries, Peanuts, Whipped Cream, Caramel, Heath Bar  
Crunch, M&M Topping, Oreo Cookie Crumbles & Rainbow  
Sprinkles.*

DELECTABLE DONUTS ..... 4  
*Drippingly sweet donut bar featuring your choice of six  
donut flavors*

DESSERT CREPE STATION ..... 6  
*Delectable Crepes prepared fresh with your choice of  
toppings to include Nutella, Raspberries, Blueberries,  
Strawberries, Bananas, Toasted Almonds and Powdered  
Sugar. Chef Attendant fee applies.*

FLAMBE STATION ..... 6  
*Pizzelle Triangles and Vanilla Laced Ice Cream Topped  
with Guests Choice of Banana, Peach or Pineapple Flambe  
Prepared to Order! Chef Attendant fee applies.*

VIENNESE TABLE ..... 12  
*White, Milk Chocolate and Coconut Covered Fruits, French  
Pastries, Cake Pops, Miniature Tropical Cheesecake Bites,  
Chocolate Triangle Tortes, Miniature Fruit Tarts and Pies*



**Blusage**  
catering

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# Open Bar PACKAGES

(All service times are 4 hours)

## **FULL OPEN BAR**

Svedka Vodka, Margaritaville Tequila, Seagram's Gin, Jack Daniels Bourbon, Blue Chair Bay Rum, Cutty Sark Scotch, Miller Lite, Yuengling, Corona, Sam Adams (or your choice of similar) Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Tonic Water, Ginger Ale, Soda Water, Sour Mix, Margarita Mix, Orange, Pineapple, Cranberry, Bar Fruit, Bar Equipment, Acrylic Cups & Ice

**18**

## **HOPS & VINO BAR**

Miller Lite, Yuengling, Corona, Sam Adams (or your choice of similar) Diet Coke, Coke, Sprite, Bottled Water, Mineral Water, Gingerale, Orange, Cranberry, Bar Fruit, Bar Equipment, Acrylic Cups & Ice

**15**

## **FULL NON-ALCOHOLIC MIXER BAR**

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Acrylic Cups, White Cocktail Napkins, Ice Service Tonic Water, Soda Water, Sour Mix, Orange Juice, Grapefruit Juice, Cranberry Juice, Ginger Ale, Lemons, Limes, Cherries.

**6**

## **NON-ALCOHOLIC STATION**

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Lemonade, Iced Tea, Acrylic Cups, White Cocktail Napkins, Ice Service.

**5**

## **OPEN BAR GLASSWARE**

Bar Equipment Support 75 per 100 guests  
Beer Tubs, Wine Tubs, Ice Buckets, Pitchers, Wine and Bottle Openers and Beverage Napkins  
Ice Service 75 per 140 pounds

**3**

