

# bleu events



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## Bleu Events Menu & Event Guide

We offer clients an innovative full-service catering experience with extensive expertise in the food industry.

From event coordination and conception, our professional and experienced staff will assist you with every step of the planning process. From setup and décor, to food presentation and bar service.

There are no limitations on what we can do.

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[www.mybleuevents.com](http://www.mybleuevents.com)

## Featured Displays

Each display serves 25 guests

### Grazing Boards

#### **Antipasto Board** **\$140 per display**

Assortment of cured meats, house pickled vegetables, olive & pepper tapenade, fig jam, served with garlic olive oil breadsticks & crostinis

#### **Missouri Wine Country** **\$120 per display**

Locally sourced sausages, local beer cheese dip & assorted mustards, assorted pickles & sauerkraut, served with house pretzel crisp & rye toast points

#### **The Devil's 3-Way** **\$45 per display**

Bleu crab deviled eggs, beet stained Sriracha deviled eggs, and traditional deviled eggs

#### **Rustic Gourmet Cheese Board** **\$75 per display**

Assorted gourmet cheeses, garnished with seasonal berries, rosemary mixed nuts, served with assorted crackers & croustades

#### **Fresh Fruit Board** **\$60 per board**

Assortment of fresh sliced seasonal fruit

#### **Fresh Vegetable Board** **\$60 per board**

Assortment of fresh seasonal vegetables, served with green goddess dip



### Dips

#### **Hot**

#### **Creamy Spinach & Artichoke Dip** **\$70.00**

Served with tortilla chips

**Add Fresh Vegetable (\$10 per serving of 25)**

#### **Chorizo & Queso** **\$60.00**

Served with tortilla chips

#### **Cold**

#### **Beer Cheese Dip** **\$70.00**

Logboat brewery beer, cheddar, smoked Gouda, fresh mozzarella, served with pretzels crisps

#### **bleu's Signature Hummus** **\$80.00**

with grilled pita & vegetables

#### **Bruschetta** **\$55.00**

Tomatoes, capers, red onions & parsley, tossed with garlic & olive oil, served with croustades



## Bites Per Dozen

Minimum 3 dozen of each variety

Bites are available to be hand passed

Additional service staff fee applies for passed service

### Sea

#### **Smoked Shrimp Cocktail      \$32.95 per dozen**

House smoked jumbo shrimp, served with mango & mezcal salsa

*Classic Shrimp Cocktail available upon request*

#### **Firecracker Shrimp Skewer      \$34.95 per dozen**

Citrus marinated jumbo shrimp in cajun spice rub & mango

#### **Bleu's Shrimp & Grit Cake      \$38.95 per dozen**

A bleu signature, sauteed shrimp, chipotle & smoked gouda grit cake, beurre blanc, crispy shallot

#### **Bleu's Signature Crab Cakes      \$42.95 per dozen**

Served with Old Bay Aioli



### Vegetarian

#### **Cucumber Cups      \$18.95 per dozen**

Red Pepper Hummus

#### **Mushroom & Onion Crostini      \$21.95 per dozen**

Slow cooked onion, mushroom confit, balsamic reduction, feta crumbles

#### **Baked Veggie Phyllo Cup      \$21.95 per dozen**

Spinach, mushrooms, onions, red pepper & shaved parmesan

#### **Melon Caprese Skewers      \$23.95 per dozen**

Watermelon, mozzarella, basil, drizzled with balsamic reduction

#### **Vegetable Stuffed Mushroom      \$17.95 per dozen**

Roasted seasonal vegetables, 3 cheese blend

#### **Sweet Potato Medallions      \$21.95 per dozen**

Roasted sweet potato, fig jam & spiced pecan crumble

#### **Southwestern Eggroll      \$23.95 per dozen**

Black bean & corn salsa, red cabbage, avocado buttermilk dressing





## Land

**Bacon Wrapped Steak Bites**     **\$29.95 per dozen**  
Served with house pico

**Prosciutto & Melon Skewers**     **\$24.95 per dozen**  
Prosciutto, melon & sharp cheddar

**Street Deli Crostini**     **\$26.95 per dozen**  
Shaved pastrami, sweet onion jam, bread & butter pickles, Swiss cheese, grilled rye bread crisps

**Chimichurri Beef Skewer**     **\$26.95 per dozen**  
Herb marinated beef, charred red onion on a skewer, chimichurri

**Bourbon Pork Skewer**     **\$24.95 per dozen**  
Bourbon Marinated Pork Loin, Grilled Peaches, Basil Pesto

## Bites Per Dozen

**Minimum 3 dozen of each variety**

**Bites are available to be hand passed**

**Additional service staff fee applies for passed service**

**Bacon Stuffed Mushrooms**     **\$21.95 per dozen**  
Applewood smoked bacon, pepper, provol cheese

**Boneless Chicken Bites**     **\$14.95 per dozen**  
One ounce breaded chicken bite with honey mustard & sweet BBQ

**Reuben Eggroll**     **\$25.95 per dozen**  
Corned beef, swiss cheese, whole grain mustard

**Bloody Mary Meatballs**     **\$16.95 per dozen**  
Tossed in house bloody mary sauce



**Cocktail Sandwiches**     **\$36.95 per dozen**  
Assortment of All sandwiches are pre-assembled on mini buns, served with mayonnaise and mustard on side.

Minimum 1 dozen each per sandwich type

Options: Roast Beef & Cheddar, Smoked Ham & Swiss, House Brined Herb Roasted Turkey & Provolone, Grilled Balsamic Squash & Aioli



## Featured Buffets

Minimum 20 servings

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### **Southern Comfort** **\$17.95 per person**

Carolina Style Pulled Pork, Soft Buns  
Macaroni & Cheese  
Coleslaw  
Bourbon & Onion Baked Beans  
Cornbread & Butter

### **American Comfort** **\$17.95 per person**

Fried Chicken Thighs, Biscuits & Whipped Butter  
Buttermilk mashed Yukon gold potatoes  
Brown Butter & Shallot Green Beans  
Roasted Shallot Vinaigrette Pasta Salad



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### **Fajita Bar** **\$16.95 per person**

Choice of Chicken Verde & Marinated Flank Steak,  
Served with Fajita vegetables, flour tortillas, corn  
tortilla chips  
Cilantro lime infused rice, black bean & corn medley  
Fajita Toppings: Shredded Cheese, House Salsa,  
Avocado Cream

### **Pasta Buffet** **\$16.95 per person**

Classic Caesar Salad  
Garlic & Olive Oil Breadsticks  
Tomato Basil Baked Pasta  
& Asiago Alfredo Vegetable Pasta Bake

#### ***Pasta Bake Protein Additions \$3 per person***

Chicken or Spicy Ground Pork

#### ***Substitute Pasta Bake for Lasagna \$3 per person***



## Boxed Lunches

Minimum 10 servings

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### Traditional Boxed Lunch **\$11.95 per box**

Served on Sourdough Baguette.  
Accompanied by Lettuce, Tomato, Onion.  
Mayonnaise, Mustard served on Side.  
Served with Bagged Chips & Bakery Sweet.

### **Ham & Swiss**

### **Turkey Breast & Provolone**

### **Roast Beef & Cheddar**

### **Grilled Vegetable & Red Pepper Hummus**

### Gourmet Boxed Lunch **\$13.95 per box**

Served with a Choice of Two Sides and Bakery Sweet.

### **Roast Beef**

Chilled Shaved Beef, Smoked Gouda, Honey  
Horseradish Mustard, Pickled Red Onion, Soft  
Baguette

### **Turkey Salad**

House-brined Turkey, Grapes, Toasted Almonds,  
Croissant

### **Pesto & Olive Veggie**

Grilled Squash, Caramelized Onions, Olive  
Tapenade, Roasted Peppers, Basil Pesto, Soft  
Baguette

Side Selections: Bagged Chips, Potato Salad, Pasta  
Salad, Apple



### Salad Platters

Pre-built salad with dressing served on the side  
Each platter serves 10

### **Strawberry Lemonade Salad** **\$35.00 per platter**

Mixed greens, fresh strawberries, provolone,  
toasted almonds, candied bacon lardons,  
strawberry lemonade vinaigrette

### **Caesar Salad** **\$30.00 per platter**

Romaine, fried garlic chips, shaved parmesan,  
crostini, served with house-made caesar dressing

### **Bleu Market Salad** **\$30.00 per platter**

Mixed greens, pickled red onions, grape tomatoes,  
cucumbers, shaved parmesan, croutons, served  
with roasted shallot vinaigrette

### **Southwestern Salad** **\$35.00 per platter**

Chopped Romaine, red cabbage, black beans, fire  
roasted corn & peppers, cheddar cheese, crispy  
tortilla strips, creamy chipotle & cilantro dressing

### **SALAD PROTEIN ADDS PER PLATTER**

Roast House-Brined Chicken | \$25

Jumbo Shrimp | \$50

Salmon Lox | \$35

# Create Your Own Buffet

Minimum 20 servings

**One Entree \$22.95**

**Two Entree \$24.95**

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## Salad Selections

### **bleu House Salad**

Mixed Greens, Sliced Cucumber, Cherry Tomatoes, Pickled Red Onion, Shaved Parmesan Cheese, Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette

### **Classic Caesar Salad**

Chopped Romaine, Shaved Parmesan Cheese, Garlic Croutons & House Caesar Dressing

## Side Selections

**Choice of two**

Herbed Sweet & New Potatoes  
Buttermilk Whipped Yukon Gold Potatoes  
Whipped Cheddar Potatoes  
Herb & Garlic Fingerling Potatoes  
Brown Butter & Shallot Green Beans  
Bacon & Caramelized Onion Green Beans  
Brown Sugar & Rosemary Glazed Carrots  
Seasonal Vegetable Medley  
Bleu's Signature Brussels Sprouts \$1.00 per serving  
Asparagus \$1.00 per serving

## Dessert Selections

**3 oz. dessert portion per guest**

Chocolate Cake  
Traditional Carrot Cake with Cream Cheese Frosting  
Red Velvet Cheesecake Brownies  
Glazed Lemon Cake  
Cobbler - choice of Apple, Mixed Berry or Peach

## Entree Selections

### **bleu's Brown Butter Chicken**

Brown sugar brine chicken breast, sage infused brown butter

### **Chicken Breast**

Pan-seared chicken breast, Bleu House spanish rub, Pineapple & Bell Pepper Salsa

### **Flank Steak**

Coriander & roasted garlic rub, grilled scallion chimichurri, crispy shallots

### **Sliced Sirloin**

Roasted Sirloin, Montreal Rub, Rosemary Compound butter

### **Smoked Pork Steak**

Smoked Pork Steak, Texas style dry BBQ rub, Apple Chutney

### **Cauliflower Steak**

Char-grilled, Wild mushroom confit, tomato garlic sauce, local microgreens

### **Ratatouille Pot Pie**

Zucchini, Squash, Tomato, Kale pan seared in white wine and put on bed of kale inside pot pie shell



## Main Entrees

Includes house salad, rolls, & two sides.

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### Chicken

#### **Chicken Breast \$24.95**

Pan-seared chicken breast, bleu house spanish rub, pineapple & bell pepper salsa

**Suggested Side Pairings:** Herbed Sweet & New Potatoes / bleu's signature Brussels sprouts

#### **bleu's Brown Butter Chicken \$24.95**

Brown sugar brine chicken breast, sage infused brown butter

**Suggested Side Pairings:** Buttermilk whipped Yukon gold potatoes / Brown Butter & Shallot Green Beans

### Pork

#### **Pork Loin \$24.95**

Oven-roasted sliced pork loin, honey rosemary glaze, crispy shallots

**Suggested Side Pairings:** Herb & Garlic Fingerling Potatoes / Brown Sugar & Rosemary Glazed Carrots

#### **Smoked Pork Steak \$24.95**

Smoked Pork Steak, Texas style dry BBQ rub, Apple Chutney

**Suggested Side Pairings:** Herb & Garlic Fingerling Potatoes / Brown Sugar & Rosemary Glazed Carrots

### Fish/Seafood

#### **Salmon \$29.95**

Pan seared, maple soy glaze & fresh citrus

**Suggested Pairings:** Herb & Garlic Fingerling Potatoes / Asparagus

#### **Shrimp & Grits \$28.95**

Butter poached shrimp, chipotle grits, bur blanc, crispy shallots

**Suggested Side Pairings:** bleu's Signature Brussels Sprouts



### Beef

#### **Flank Steak \$26.95**

Coriander & roasted garlic rub, grilled scallion chimichurri, crispy shallots

**Suggested Side Pairings:** Herbed Sweet & New Potatoes / Seasonal Vegetable Medley

#### **Sliced Sirloin \$26.95**

Roasted Sirloin, Montreal Rub, Rosemary Compound butter

**Suggested Side Pairings:** Whipped Cheddar Potatoes / Bacon & Caramelized Onion Green Beans

#### **Tenderloin \$32.95**

Pan-roasted 6oz Tenderloin, Herb de provence & garlic rub, Mushroom demi-gloss

**Suggested Side Pairings:** Buttermilk Whipped Yukon Gold Potatoes / Asparagus

### Vegetarian

#### **Cauliflower Steak \$20.95**

Char-grilled, Wild mushroom confit, tomato garlic sauce, local microgreens

#### **Ratatouille Pot Pie \$20.95**

Zucchini, Squash, Tomato, Kale pan seared in white wine and put on bed of kale inside pot pie shell



## Bleu Market Breakfast & Brunch

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### Morning Break

<b>Large Bakery Muffins</b>	<b>\$34.95 per dozen</b>
<b>Mini Muffins</b>	<b>\$21.95 per dozen</b>
<b>Scones</b>	<b>\$27.95 per dozen</b>
<b>Bagels</b>	<b>\$20.95 per dozen</b>
<b>Jumbo Cinnamon Buns</b>	<b>\$34.95 per dozen</b>
<b>Breakfast Pastries</b>	<b>\$25.95 per dozen</b>

### Bleu Market Brunch Displays

Each display serves 25 guests

**Fresh Fruit Board** **\$60.00 per board**  
Assortment of fresh sliced seasonal fruit

**Lox Platter** **\$140.00 per board**  
Cured salmon, boursin cheese, fresh herbs, capers  
bagel pieces & rye toast points

**Biscuit Bar** **\$75.00 per display**  
Classic buttermilk & cheddar bacon chive biscuits,  
with honey butter, apple butter, & assorted jams

**The Devil's 3-Way** **\$45.00 per display**  
Bleu crab deviled eggs, beet stained Sriracha  
deviled eggs, and traditional deviled eggs

## Create Your Own Breakfast Buffet

Minimum 20 servings

**One Entree \$10.95**

**Two Entree \$13.95**

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### Entree Selections

#### **Fluffy Scrambled Eggs**

Topped with sharp cheddar & fresh chives

#### **Brunch Bake**

Add up to three ingredients

Options: Breakfast sausage, chorizo, house-cured pork loin,  
bacon, peppers, onions, mushrooms, tomatoes, spinach,  
cheddar, swiss, gouda

#### **Biscuit & Gravy**

*Vegetarian Mushroom Gravy upon request*

#### **Potato Hash**

House potato, fresh herbs, caramelized onions,  
peppers, with choice of one protein, served with  
Hollandaise

Protein Options: shaved steak, corned beef, slab bacon,  
pork loin, squash

#### **Baked Custard French Toast**

Cinnamon custard, "Bourbon Old Fashioned" glaze,  
french bread

### Protein Selections (Select One)

Applewood Smoked Bacon  
Smoked Ham Slices  
Breakfast Sausage

### Side Selections (Select Two)

Seasoned Red Potato Home Fries  
Chipotle Gouda Grits  
Cheesy Hash Brown Casserole  
Fresh Fruit Platter

## Bar & Beverage

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### Cash Bar

Cash bars give you the flexibility to allow guests to pay for whatever they wish to consume. The only fee to you is a bartender fee of \$50.00 per hour, per bartender and a minimum purchase of \$200. This applies to all cash bars.



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### Additional Bar & Beverage Information

Bleu Bartender Rates: \$50 per hour/per bartender

Off Site Bar Setup: \$150 per bar (includes ice, appropriate tubs for service, garnish trays with standard bar garnish, scoops, tools for service)

ALL Bar Service: Each individual bar setup requires a \$200 minimum subtotal purchase

#### Bleu Events Bar Service Standards

- 1 bartender required per 50 guests
- Hourly rate includes 1 hour setup/1 hour tear down
- 2 long table or equivalent bar space required for off site bar service (additional rental rates apply for Bleu Events to provide these items)

Listed brands are typically found on our bar setups, but may occasionally be substituted for a brand of equal or greater quality. All bar setups include traditional mixers and necessary equipment.

### Consumption Host Bar

Customize your hosted offerings. All drinks charged on a consumption basis. Tallied drink by drink and added to your final invoice.  
Maximum of 5 hours of bar service.

Host Beer, Wine, & Soda

Host Beer, Wine, Wells Mixed Drinks & Soda

Host Full Bar: Beer, Wine, Well/Premium Mixed Drinks & Soda

### Host Bar Packages

Ensure your guests get enough to drink with this package offering unlimited beverages for one set price per person.

### **Host Full Open Bar Package**

Includes domestic & premium beer, assorted house wines, mixed drinks & soda.

Maximum of 5 hours of barservice.

Well Liquor: Vodka, Gin, Whiskey, Scotch, Tequila & Rum

\$20 per person

Premium Liquor: Jack Daniels, Absolut, Bacardi, Captain Morgan, Jose Cuervo, Dewars Scotch, Jim Beam, Beefeater or Bombay Gin (*Availability of brand could vary*)

\$23 per person

### **Host Beer, Wine & Soda Package**

Includes domestic & premium beer, assorted house wines & soda.

Maximum of 5 hours of bar service.

Beer & Wine: House Wines & Beer

\$15 per person

Beer, Wine & Soda: House Wines, Beer & Soda

\$17 per person

## Bar Selections

### **Domestic Beer** **\$4.00 per bottle**

Budweiser, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Coors Light

### **Premium Beer** **\$5.00 per can**

Logboat Brewing Co. - Snapper IPA - Lookout APA - Shiphead  
Bur Oak Brewery - Bigtree IPA - Boone County Brown

### **House Liquor** **\$5.00 per drink**

Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Amaretto

### **Premium Liquor** **\$7.00 per drink**

Kettle One, Hendricks, Jack Daniels, Captain Morgan, Dewars, Crown Royal, Jameson,

### **House Wine** **\$6.00 per glass** **/\$24.00 per bottle**

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Cabernet Sauvignon, Pinot Noir

### **Champagne Toast** **\$24.00 per house bottle**

### **Sparkling Grape Juice** **\$18.00 per bottle**

Approximately 8 - 3 oz toast pours per bottle

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**Other specialty, seasonal, or craft beer available upon request by the case or keg.**  
**Ask your event designer for a quote.**

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## **Bar & Beverage**

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### Non-Alcoholic Beverage Selections

Iced Tea	\$16.95 per gallon
Soda	\$2.00 per can
Bottled Water	\$2.00 per bottle
Bottled Sparkling Water	\$3.00 per bottle
Fresh Made Lemonade	\$16.95 per gallon
Sparkling Lemonade	\$20.95 per gallon
Blueberry Lemonade	\$24.95 per gallon
Mizzou Gold Punch	\$18.95 per gallon
Sparkling Fruit Punch	\$18.95 per gallon
Orange Juice	\$16.95 per gallon
Hot Beverages Coffee	\$20.95 per gallon
Decaf Coffee	\$20.95 per gallon
Hot Chocolate	\$16.95 per gallon
Hot Cider	\$16.95 per gallon
House Infused Waters	\$18.95 per gallon

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bleu Signature Drinks **\$75.00 per gallon**

bleu Rosemary Lemonade

Cucumber Basil Cooler

Limoncello Drop

Ask your event designer for a list of available options.

### Bar Services & Drink Options

You may also choose from a variety of bar service options including: Cocktail servers with trays of passed cocktails or wine. Cash bars, dessert & coffee bars, or specialty drink bars available upon request.

For specialty bars, we can custom design the props and ambiance to enhance the overall theme of your event. Plus, we can create one-of-a-kind "signature" drinks just for your celebration!



## Event Planning Details

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### Delivery Information

If you do not require full-service for your event, we are happy to deliver based on your location and specific requirements. Some items may not be available for delivery. Delivery charges apply.

### Guaranteed Booking

To guarantee your booking, a signed contract and deposit is required. A 50% estimated event total is deposit is due and a credit card is required with signed contract to secure event space. 100% of estimated total is due with final guest count prior to event date on consumption items invoice afterwards. Please contact our event designers to firm up these details or work out any special billing needs with your signed contract.

### Tax & Service Charge

All food and beverage is subject to our standard 20% service fee and current local Missouri state sales tax. If group is tax exempt, a State of Missouri tax exemption letter must be provided with signed contract. Service fee is only applied toward food & beverage items. This fee covers basic operational costs (insurance liabilities, power, water, maintenance). Gratuity is optional and can be added by the request of the client for any and all event team members.

### Off Premise Service Minimums

There is a \$250 food and beverage minimum for any off-premise services (except for boxed lunches and some drop off only services) see catering representative for details.

### Food Service

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Removal of food and beverages (other than box lunches or pre-arranged pick-up orders) is not allowed due to public health and safety guidelines set forth by the office of Environment, Health & Safety. For health reasons, uneaten food and beverage will be disposed of by bleu Events.

### Don't Forget The Extras

We are happy to arrange and assist with additional rental and setup needs. Please consult your event designer for pricing.

### House Linen Rentals

House linens and additional colors available upon request. Upcharges may apply for upgraded/specialty requests. See your event designer for appropriate linen to table sizes.

70"	\$10.00
90"	\$12.00
120"	\$20.00
132"	\$24.00
Overlay (72")	\$8.00
Linen Napkins	\$1.00
Table Runner	\$8.00
All-in-one (96x156"/96x132")	\$20.00

### Table Rentals

If your venue does not have tables and chairs, we are happy to arrange rentals and setup the layout for you! Setup fees to apply.

6 ft Table	\$16.00
8 ft Table	\$20.00
Cocktail	\$12.00

### House China, Flatware & Glassware Rentals

**Full Service** (White China Plates & Silver Flatware)  
\$3.00 per guest or place settings (whichever is highest)

**Glassware** (HighBall Water Tumbler, Rocks Glass, Universal Wine Glass, Champagne Flutes) \$1.00 per glass/charged by the rack (20 - 25 per rack)

### Budget

We understand budgeting can be an overwhelming process, especially if this is your first event planning experience. bleu Events is here to help! Explore our budget considerations below, and contact us with your questions.

