

for catering
(952) -255-8708
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Bleu Cuisine
Catering & Consulting



*fine - fresh - creative
custom menus available
upon request.*

* GLUTEN FREE OPTIONS

FRENCH INSPIRED BUFFET & FAMILY STYLE OPTIONS

BON APPÉTIT - \$55 PER PERSON

ENTRÉES

BEEF BOURGUIGNON WITH
VEGETABLES & A RED WINE BROWN SAUCE
STUFFED CHICKEN BREAST WITH VEGETABLES
AND PROSCIUTTO HAM

STARCHES

SLICED POTATOES & CARMALIZED ONIONS
PASTA WITH A LEMON ROSEMARY SAUCE

VEGETABLES

PASTA WITH CARAMELIZED FENNEL
VEGETARIAN CASSOULET*

SALAD

MIXED GREENS SALAD WITH CUCUMBERS,
CARROTS, & RED ONION SERVED WITH
BOURSIN RANCH

SOUP

CHEF'S SEASONAL SELECTION (BUFFET ONLY)

DESSERT

FRUIT & CHEESE FILLED CREPES
CHOCOLATE MOUSE

BREAD

ROLLS & BUTTER

OTHER ENTRÉE OPTIONS (PRICES VARY):

SALMON DIJONNAISSE FLORENTINE WITH A SPINACH
AND DIJON MUSTARD CREAM SAUCE
LAMB SHANK BOURGUIGNON WITH VEGETABLES
AND A RED WINE BROWN SAUCE
HACHIS PARMENTIER - FRENCH SHEPARD'S PIE
FARRO, WHITE BEANS & SPINACH WITH TOASTED
SPAGHETTI AND A ROASTED RED PEPPER
SAUCE (VEGETARIAN)

CRÉME DE LA CRÉME - \$64 PER PERSON

ENTRÉES

STEAK AU POIVRE - FLANK STEAK WITH
BLACK PEPPER & COGNAC CREAM SAUCE
GLAZED PORK ROAST NORMAND WITH
APPLES AND A BRANDY CREAM SAUCE*
SEARED SALMON CAKE WITH LEMON CREAM
SAUCE

STARCHES

TARTELETTE - FRENCH POTATO & ONION DISH
LEMON ORECCHIETTE PASTA WITH
ROSEMARY

VEGETALES

VICHY CARROTS
RATATOUILLE WITH BRIE*

SALAD

BEEF SALAD WITH GOAT CHEESE & MINT
SERVED WITH LEMON JUICE & EXTRA
VIRGIN OLIVE OIL

SOUP

CHEF'S SEASONAL SELECTION (BUFFET ONLY)

APPETIZER

CITRUS SHRIMP COCKTAIL

DESSERT

PEAR TART TATIN
CHOCOLATE MOUSE

BREAD

ROLLS & BUTTER

DRINKS

WATER - COFFEE/TEA - SODA (AVAILABLE UPON
REQUEST - ADDITIONAL CHARGE)
CHEF AUGGIE'S CRAFT SODA (CUSTOM FLAVORS &
PRICING UPON REQUEST - ADDITIONAL CHARGE)

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR DELIVERY
CHARGE (FOR DROP OFF ONLY), & APPLICABLE STATE TAX

PRICING FOR PARTIES OF 50-300. FOR ORDERS
BELOW 50 OR ABOVE 300 - CUSTOMIZED PRICING
MAY APPLY.