



Bleu Buffet

and

Seated Dinner Menus:

Fire Up The Flames!!

With Our Six Alarm Buffet

and Seated Dinner Menus!

The Cottage Flame

SALADS
(Choose 1)



Garden Salad with Roma Tomatoes & Ranch Dressing
Seasonal Garden Greens with Raspberry Vinaigrette Dressing
Mediterranean Salad with Herb Vinaigrette Dressing

ENTREES

(Choose 1)

Shrimp Creole

Roasted Breast of Turkey with Cranberry Sauce

Grilled Breast of Chicken with Sherry Mushroom Sauce

Chicken Parmesan with Marinara Sauce

Mojo Marinated Roast Pork

Choice Roast Beef with Bordelaise Sauce

Baked Ham with Pineapple Sauce

Arroz Con Pollo

VEGETABLE CHOICES

(Choose 1)

Sliced Carrots in Soy Ginger Glaze

Green Beans Almondine

Five Blend Mixed Veggies in Creamy Butter Sauce

Cauliflower in Cheddar Sauce

ACCOMPANIMENTS

(Choose 1)

Pigeon Peas & Rice in Coconut Milk

Moros (Black Beans & Rice)

Cranberry Rice Pilaf

Saffron Rice

Oven Brown Potato

Garlic Mashed Potatoes

Buffet starts at \$18.95 per person and comes with full first class
disposable
service ware. Upgrading to china or full service seated dinner
can be arranged at an additional cost.

The Estate Flame

DINNER SALADS

(Choose 1)

Fresh Tossed Garden Salad with Choice Dressing

Classic Caesar Salad with Homemade Croutons & Fresh Parmesan

Mixed Greens with Mango Vinaigrette

Young & Tender Baby Greens with French Dressing



Butter Lettuce with Gorgonzola Cheese

ENTREES

(Choose 1)

Tuscan Grilled Breast of Chicken
Coconut Kiwi Chicken
Sautéed Breast of Chicken with Tarragon Mushroom Sauce
Grilled Rainbow Trout with Lemon Cream Sauce
Herb Marinated Roasted Loin of Pork
Sliced Sirloin of Beef with Merlot Sauce
Grilled Snapper with Pineapple Salsa
Penne Pasta with Italian Sausage & Meatball Marinara Sauce
Pot Roasted Beef a la Jardiniere

VEGETABLES

(Choose 1)

French Cut Green Beans
Cauliflower & Broccoli Florets with Hollandaise Sauce
Herb Grilled Zucchini & Squash
Italian Mixed Vegetables in Garlic Butter Sauce
Ginger Glazed Baby Carrots

ACCOMPANIMENTS

(Choose 1)

Parsley Potatoes
Wild Rice Pilaf
Basil Roasted Potatoes with Fresh Parmesan
Mexican Rice Durango
Garlic Redskin Mashed Potatoes
Rice & Peas in Coconut Milk

Buffet starts at \$22.95 per person and comes with full first class disposable service ware. Upgrading to china or full service seated dinner can be arranged at an additional cost.

The Mansion Flame

DINNER SALADS

(Choice of 1)

The Camerican Salad
Mixed Greens with Spinach & Radiccio
Caprice Salad
Baby Micro Greens with Fresh Portabella Mushrooms & Raspberry Vinaigrette Dressing

ENTREES



(Choice of 2)

Herb Grilled Norwegian Salmon with Alfredo Sauce
Tender Breast of Chicken stuffed with Artichoke Hearts & Red
Peppers
Roast Pork Tenderloin with Mango Chutney
Shrimp Scampi
Chicken Cordon Bleu
Roasted Breast of Duck with Port Glaze Sauce

VEGETABLES

(Choice of 1)

Julienned Zucchini & Squash with Caramelized Onions
Green Peas with Diced Carrots & Pearl Onions in Cream Sauce
French Cut Green Beans with Cashews in Orange Butter Sauce
Broccoli Florets with Hollandaise Sauce

ACCOMPANIMENTS

(Choice of 2)

Wild Rice Pilaf
Chef's Seasoned Basmati Rice
Scalloped Potatoes
Orzo with Peppers & Onions
Cous Cous

Buffet starts at \$28.95 per person and comes with full first class
disposable
service ware. Upgrading to china or full service seated dinner
can be arranged at an additional cost.

The Palace Flame

DINNER SALADS

(Choice of 1)

Baby Micro Greens with Roma Tomatoes, Fresh Mozzarella, Baby
Portabella Mushrooms, and Balsamic Vinaigrette
Baby Leaf Spinach Salad with Goat Cheese, Red Onions,
Grapefruit Sections, & Chive Vinaigrette
Hearts of Romaine with Classic Caesar Dressing & Homemade
Croutons
Mediterranean Village Salad

ENTREES



(Choice of 2)

Colossal Crabmeat Stuffed Prawns with Lemon Butter Sauce
Herb Grilled Salmon with Ginger-Soy Citrus Glaze
Carved Tenderloin of Beef with Mushroom Tarragon Sauce
Deep Bleu Snapper with Tropical Fruit Salsa
Roasted Rack of Lamb with Pomegranate Sauce
Overstuffed Chicken Breast with Vegetables & Baby Portabella
Mushrooms
Roast Prime Rib of Beef with Au Jus or Merlot Sauce
Artichoke Parmesan Breast of Chicken

VEGETABLES

(Choice of 2)

Snow Peas & Baby Carrots in Lemon Butter
Medley of Glazed Vegetables
Soy Peach Glazed Green Beans
Grilled Squash & Zucchini with Caramelized Onions
Oriental Stir Fried Vegetables
Grilled Baby Vegetables in Garlic Butter Sauce

ACCOMPANIMENTS

(Choice of 2)

Wild Rice Pilaf
Twice Baked Stuffed Potatoes
Savory Basmati Rice with Bell Peppers & Onions
Cous Cous with Pinenuts
Jasmine Rice Pilaf with Fresh Herbs, Corn, & Sautéed Shallots

Buffet starts at \$36.95 per person and comes with full first class
disposable
service ware. Upgrading to china or full service seated dinner
can be arranged at an additional cost.

All Caribbean Entrees

Tequila lime grilled chicken with cilantro and garlic

Coconut kiwi chicken dusted with toasted coconut

Tropical chicken with apricot, mango sauce

Grilled Jamaican jerk chicken topped with sautéed peppers
and onion

Matecumbe chicken piccata with artichoke hearts, tomato,
capers, garlic and lemon



Grilled pork medallions with rum glaze

Mango and coconut shrimp

Jerk BBQ spare ribs

Salsa reggae marinated roast pork

Island lobster pan sautéed medallions in garlic curry sauce

Onion encrusted yellow tail snapper with key lime sauce

Herb grilled mahi mahi with pineapple salsa

Pan fried snapper with balsamic vegetable escoveith

Curried Lamb Seasoned and Stewed in a Curry Sauce

Griot

Braised Oxtail

All Island brown stew chicken

Bleu Flame

Six Alarm



Food Stations

THE PASTA STATION

All of our Pasta's are cooked to order and served with Classic Caesar Salad and Toasted Garlic Baguettes.

(Choice of 3)

Tortellini Verde with Homemade Pesto or Alfredo Sauce

Penne Pomodoro with Fresh Tomato Basil Sauce

Pasta Rigatoni Mama Mia with Sun Dried Tomatoes, Fresh Basil, and Sautéed Garlic

Stuffed Shells filled with Herb Ricotta Cheese, Grilled Vegetables, and Homemade Marinara Sauce

Tri-Color Cheese Tortellini with Alfredo Sauce



Spaghetti Marinara Mama Mia

\$14.95per person

THE BLEU GOURMET CARVING BOARD

Served with Assorted Fresh Baked Rolls and Salad Choice

Prime Rib of Beef with Au Jus or Merlot Sauce... \$14.95

Black Forest Ham with Honey Mustard Sauce...\$10.95

Herb Roasted Pork Loin with Mango Chutney...\$10.95

Roasted Tom Turkey Breast with Sherry Wine Sauce...\$11.95

Corned Beef Brisket...\$9.95

Whole Slow Roasted Salmon with Soy Ginger Glaze...\$8.95

Pepper Crusted Tenderloin of Beef...\$14.95



FaJITA STATION

FEATURING:

Grilled Strips of Tender Marinated Steak

Grilled Strips of Succulent Chicken

SERVED WITH:

Refried Beans

Sautéed Bell Peppers & Onions

Shredded Lettuce

Garden Fresh Roma Tomatoes

Black Olives

Pico de Gallo

Salsa

Guacamole

Shredded Cheddar Cheese



Sour Cream

Warm Tortillas

\$18.95

SUSHI STATION

California Rolls

Lobster Rolls

Avacado Rolls

Yellow Tail Sushi

Temaki

Salmon Rolls

Ocean Fresh Tuna, Salmon, and other Handpicked Fish
Available on Request.

All dishes served with Pickled Ginger, Wasabi, and Soy
Sauce.

Exhibition Sushi Chef Available for that Extra Touch
Call for Pricing

Shrimp Station

Jumbo Shrimp: Lightly poached in a herb court bullion
served with lemon wedges and our own cocktail sauce

Shrimp Scampi: Shrimps marinated in a seasoned Italian
vinaigrette sautéed and served with lemon wedges



THE BLEU ISLAND CARIBBEAN COOKOUT

Authentic Jamaican Jerk Chicken with Pineapple Salsa

Caribbean Roast Pork with Spicy Mojo Sauce

Pan Fried Escoveitche of Red Snapper

Steamed Pigeon Peas & Rice

Sautéed Sweet Plantains

French Cut Green Beans with Cashews

Caribbean Garden Salad with Mango Vinaigrette

\$26.95

PAELLA & TAPAS STATION

PAELLA:

Authentic Saffron Rice blended with Ocean Fresh Clams, Mussels, Octopus, Shrimp, Lobster Tails, Chicken, and Smoked Chorizo garnished with Sweet Bell Peppers, Fresh Green Peas, and Artichoke Hearts...**\$17.95**

TAPAS:



Spicy Spinach Dip, Warm Crab Dip, Guacamole, Authentic Black Bean Dip, and Roasted Corn Salsa with Marinated Cheeses, Black Olives, and Marinated Mushrooms accompanied by Warm Tortilla Chips... **\$8.95**