



Stephens External Catering Guide



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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.



Take your event to the next level.

Catering Customized for You

We will take care of everything at any location on Stephens College campus. Our professional staff will supply your full service needs, including bar service, buffet dinners, plated meals, appetizer receptions, lunches, breakfast and break service.

Since food is our passion, our menu changes with the seasons to ensure impeccable quality. We can customize a menu with locally sourced produce. We have something for everyone, including vegetarians and meat lovers alike.

Event Planning

Let us create the perfect event. Themed corporate events, decor, entertainment, casual, elegant, formal, modern, vintage, holiday and more. We will work within your budget and any dietary restrictions, needs or requests. We offer full service day of coordination and can provide rental setup, linens and everything you need.

Our Services & Catering Options

| | |
|---------------------------|------------------------|
| Hors d'Oeuvres | Lunch & Dinner Buffet |
| Featured Displays | Dessert |
| Featured Dips | Breakfast & Brunch |
| Interactive Food Stations | Boxed Lunch |
| Plated Lunch & Dinner | Event Planning Details |



Service Styles

Cuisine Style Options

Depending on your event and menu, your service could take the form of hors d'oeuvres, food stations, buffets, or served plated meals.

Hors d'Oeuvres

As is customary, you can add our Passed Hors d'Oeuvre selections to any style of service as a tasty preview to your meal. If you want to create movement, variety, and a seriously social atmosphere, go heavy on the hors d'oeuvres, add food stations, and let them take the place of dinner altogether.

Food Stations

For the perfect complement to our other service styles, look into our interactive food stations. Sprinkle these stations around for a fun, social atmosphere that gives your guests an exciting eating experience with many choices.

Buffets

Can't make up your mind? Then go for a traditional or family-style buffet. Both offer a down-to-earth feel and, more importantly, lots of choices for those finicky eaters in your party.

Plated Lunch or Dinners

For a more elegant atmosphere, consider one of our served plated lunches or dinners with a formal menu. In this instance, you may choose to offer your guests one entrée or dual entrées, prepared with the utmost care and attention.

Questions? Contact one of our catering representatives for help selecting a menu that's perfect for your event and budget. Looking for something that isn't on our menu? We can provide options to fit your needs.



Hors d'Oeuvres

Pricing based on bites per dozen. Minimum of 3 dozen per selection.

Peel & Eat Shrimp

Jumbo Shrimp with Cocktail Sauce

\$29.95 per dozen | 3 pieces per guest recommended



Beef "Stroganoff" Carpaccio

Thinly Sliced Beef Tenderloin, Dill Sour Cream, Fried Shiitake Mushrooms, Toasted Crostini, Fresh Chive

\$32.95 per dozen

Assorted Cocktail Sandwiches

All sandwiches are pre-assembled on mini pretzel buns, served with mayonnaise and mustard on side.



Options: House Brined Herb Roasted Turkey & Muenster, Smoked Ham & Swiss, Roast Beef & Cheddar, Egg Salad with Bibb Lettuce, Curried Chicken Salad, Grilled Balsamic Squash & Goat Cheese

\$39.95 per dozen | minimum 1 dozen each per sandwich type

Curried Chicken Phyllo Cups

Curried Chicken Salad in Phyllo Cups topped with Fresh Blueberry

\$21.95 per dozen

Antipasto Skewers

Skewered Cured Meats, Marinated Olives, Grilled Vegetables

\$24.95 per dozen | vegetarian available upon request



Salami Cups

Oven Roasted Salami Cups Filled with Herb & Garlic Cream Cheese

\$18.95 per dozen

Beet Stained Sriracha & Dill Deviled Eggs

\$13.95 per dozen



Hors d'Oeuvres

Pricing based on bites per dozen. Minimum of 3 dozen per selection.

Grilled Beef Skewers

Grilled Beef with Bell Peppers & Onions Topped with Chimichurri

\$29.95 per dozen

Bacon Wrapped Flank Steak

Served with Tangy BBQ

\$29.95 per dozen

bleu's House Made Crab Cakes

Served with Spicy Remoulade

\$42.95 per dozen

Stuffed Mushrooms

Pepper Jack Cheese & Shrimp

\$21.95 per dozen

Bacon & Provel

\$19.95 per dozen

Vegetable & Parmesan Cheese

\$17.95 per dozen

Bloody Mary Meatballs

Tossed in House Bloody Mary Sauce

\$12.95 per dozen | 4 pieces per guest recommended

Pork Pot Stickers

Served with Sweet Chili Sauce

\$14.95 per dozen | 2 pieces per guest recommended

Boneless Chicken Bites

One Ounce Breaded Chicken Bite with Honey Mustard & Sweet BBQ

\$14.95 per dozen | 3-5 pieces per guest recommended



Pricing based on bites per dozen. Minimum of 3 dozen per selection.

Mini Beef Wellington

Served with Horseradish Cream Sauce

\$38.95 per dozen

Mini Roasted Lamb Gyros

Served with Cucumber Dill Sauce

\$38.95 per dozen

Logboat Beer Battered Shrimp

Served with Spicy Citrus Aioli

\$31.95 per dozen | 3 pieces per guest recommended

Roasted Sweet Potato Medallions

Topped with Fig Jam & Missouri Pecan Crumble

\$27.95 per dozen

Smoked Salmon Croquettes

Served with Dill Aioli

\$39.95 per dozen

Baked Veggie Phyllo Cups

Spinach, Mushroom, Onions, Red Pepper & Shaved Parmesan Cheese Mixed in a Baked Phyllo Cup

\$21.95 per dozen

Mushroom Arancini

Mushroom & Thyme Risotto served Crispy in Panko Crust Finished with Truffle Oil

\$21.95 per dozen

Vegetable Spring Rolls

Fresh Rice Paper Rolls with Crisp Vegetables, Served with Sweet Chili Dipping Sauce

\$24.95 per dozen





Featured Displays

Minimum serving of 25 guests per display.

Antipasto Display

Cured Meats, Marinated Olives, Grilled Vegetables, Crackers & Croustades

\$120.00 per board

Rustic Gourmet Cheese Board

Assorted Gourmet Cheeses garnished with Seasonal Berries, Rosemary Mixed Nuts, Served with Crackers & Croustades

\$70.00 per board

Fresh Fruit Display

Assortment of Fresh Seasonal Fruits & Berries

\$60.00 per platter

Bruschetta Bar

Tomatoes, Capers, Red Onions & Parsley Tossed with Garlic & Olive Oil, Served with Croustades

\$45.00 per bowl

Fresh Vegetable Display

Assortment of Raw Seasonal Vegetables, Served with Green Goddess Dip

\$60.00 per platter

Smoked Salmon Display

with Dill Cream Cheese, Red Onion, Capers, Chopped Egg & Arugula, Served with Crackers & Croustades

\$140.00 per platter

Dips

Dips are priced at 4 oz. per guest.

Hot Dips

Classic Spinach & Artichoke
with Tortilla Chips, Carrots & Celery
\$70.00 per 25 guests

Jalapeño Popper Dip

with Tortilla Chips
\$55.00 per 25 guests

Chipotle Queso Dip

with Tortilla Chips (Add Chorizo \$20.00)
\$50.00 per 25 guests

House Made Caramelized Onion Dip

with House Potato Chips
\$70.00 per 25 guests

Cold Dips

bleu's Signature Hummus
with Grilled Naan Bread and Vegetables
\$80.00 per 25 guests

Tabasco Blue Cheese Dip

with Sweet Potato Chips
\$70.00 per 25 guests

Black Bean & Corn Salsa

with Blue & White Corn Chips
\$40.00 per 25 guests

BLT Dip

with Sliced Cucumbers & Croustades
\$65.00 per 25 guests





Food Stations

Priced at 4 oz portion per guest.
Minimum order of 20 required.

Loaded Mashers Station

Whipped Potatoes with Selection of Toppings:
Shredded Cheese, Bacon, Green Onions, Sautéed
Mushrooms & Sour Cream
\$7.95 per person

Macaroni & Cheese Station

bleu's Signature Mac & Cheese with Selection
of Toppings: Shredded Cheese, Bacon, Sautéed
Mushrooms & Roasted Red Peppers
\$9.95 per person

Seafood Station

Layered Crab Dip with Fresh Crab, Cream Cheese,
Avocado Mousse, Bell Peppers & Red Onions,
Served with Croustades, Pepper Jack & Shrimp
Stuffed Mushrooms, Smoked Salmon Croquettes
with Dill Aioli
\$13.95 per person

Asian Station

Fresh Rice Paper Rolls with Crisp Vegetables
& Served with Sweet Chili Dipping Sauce, Pork Pot
Stickers & Japanese Fried Edamame Popcorn with
Soy Dipping Sauce, Vegetable Lo Mein with an
Orange Chili Sauce, Served in Spoons
\$8.95 per person

Build Your Own BBQ Station

Slow Roasted Pulled Pork and Slider Buns with
Toppings: KC Style BBQ Sauce, House Tangy BBQ
Sauce, Sliced Red Onions, Apple Cabbage Slaw
& Pickles
\$10.95 per person





Nacho Bar

Tortilla Chips with selection of toppings: Shredded Cheese, Melted Cheese, Diced Tomato, Green Onions, Sliced Black Olives, Black Bean & Corn Relish, Salsa, House Made Guacamole

\$7.95 per person

Add Shredded Chicken \$2.00 per person

Build Your Own Salad Station

Specialty Salad & Additional Toppings

Available Upon Request

Market Price



Charred Vegetable Salad Station

Mixed Field Greens, Charred Beets, Charred Red Onions, Charred Cashews, Fresh Melon, Goat Cheese, Served with Artisan Bread, Charred Carrot Dressing

\$7.95 per person

Traditional Mixed Green Salad Station

Mixed Field Greens, Pickled Red Onions, Tomatoes, Cucumbers, Shredded Carrots, Garlic Croutons, Parmesan Cheese. Dressings: Creamy Cucumber Buttermilk, Roasted Shallot Vinaigrette

\$7.95 per person





Plated Lunch & Dinner

Minimum of 20 guests. All plated entrées are served with bleu's house salad, fresh baked rolls and butter, choice of vegetable and starch, served with iced tea and water.

All plated entrées are to be pre-selected with same side choice for each meal (bleu recommends no more than three entrée selections to be offered).

Please alert your catering representative of any dietary restrictions. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

Butternut Squash & Asparagus Risotto **V**

\$18.95 per guest (Lunch)

\$21.95 per guest (Dinner)

Grilled Cauliflower Steak **V G**

with Mushroom Ragout on a Bed of House Made Marinara

\$16.95 per guest (Lunch)

\$19.95 per guest (Dinner)

Pan Seared Shrimp

with Lemon, Red Pepper & Garlic Herb Pasta

\$19.95 per guest (Lunch/Dinner)

Oven Roasted Salmon **G**

with Ponzu Sauce

\$21.95 per guest (Lunch)

\$27.95 per guest (Dinner)

Marinated Sliced Sirloin Steak **G**

6 oz. Sliced Sirloin with Rosemary Bordelaise

\$27.95 per guest (Lunch/Dinner)

Pork Tenderloin 🍷

7 oz. Apple Cider Brined Pork Tenderloin, Bacon & Apple Chutney,
Crispy Shallots

\$28.95 per guest (Lunch/Dinner)

Beef Filet 🍷

8 Oz. Grilled Beef Tenderloin with Exotic Mushroom Duxelle,
Red Wine Reduction & Fresh Tarragon

\$39.95 per guest (Lunch/Dinner)

Beef Ribeye

16 oz. Bone-In Ribeye with House Made Beer
Steak Sauce, Fried Sweet Vidalia Onions

\$42.95 per guest (Lunch/Dinner)

Stuffed Chicken

Stuffed with Crispy Bacon, Gorgonzola Herbed Cream Cheese
& Spinach with Basil Cream Sauce

\$20.95 per guest (Lunch)

\$24.95 per guest (Dinner)

House Brined Half Roasted Chicken 🍷

with Brown Butter Sage Sauce

\$22.95 per guest (Lunch/Dinner)

Dessert additions may also be added to your selection for an additional price. Please see the dessert section for more information.



Lunch & Dinner Buffet

Minimum of 20 guests required. Create your own buffets include the following: baked rolls with whipped butter, choice of salad, sides & dessert. Beverages include iced tea & water. All buffets include one salad selection, one starch accompaniment, one vegetable accompaniment and one dessert. Additional salad, side or dessert option may be added for an additional \$1.95 per guest. All buffet entrées can be plated for an additional \$2.00 per guest. Additional \$2.95 per guest to substitute individual dessert. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

Lunch Buffet (Available Until 4pm)

One Entrée, 5 oz entrée portion
\$18.95

Two Entrées, 3 oz portion per entrée
\$20.95

Dinner Buffet

One Entrée, 7 oz entrée portion
\$22.95

Two Entrées, 4 oz portion per entrée
\$24.95

Salad Selections

bleu House Salad **V G**

with Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette

Classic Caesar Salad **G**

with Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons & House Caesar Dressing

Vegetable Pasta Salad **V**

with Cavatappi Pasta, Seasonal Vegetables, Tossed in Roasted Shallot Vinaigrette

Entrée Selections

House Brined Oven Roasted Turkey Breast **G**

with Roasted Shallot & Herb Gravy

Maple & Mustard Brined Pork Loin **G**

Oven Roasted Pork Loin with Sage Cream Sauce & Caramelized Onions

Grilled Cauliflower Steak **V G**

with Mushroom Ragout on Bed of Marinara

Sliced Sirloin **G**

Peppercorn & Garlic Encrusted Beef with Rosemary Caper Bordelaise

Stuffed Chicken

Stuffed with Crispy Bacon, Gorgonzola Herbed Cream Cheese & Spinach with Basil Cream Sauce

Pan Seared Chicken

Rosemary Roasted Chicken with Honey Lemon Glaze

Smoked Prime Rib **G**

with Ancho & Chile Herb Rub

Market Value – Additional Charges Apply



Starch Accompaniment

Herb Roasted Sweet Potatoes
Savory Leek & Onion Bread Pudding
Whipped Cheddar Mashed Potatoes
Paprika & Herb Roasted New Potatoes
Traditional Whipped Potatoes

Vegetable Accompaniment

Brown Sugar & Rosemary Glazed Carrots
Sesame Snap Peas with Red Peppers
Brown Butter & Shallot Green Beans
Bacon & Caramelized Onion Green Beans
Seasonal Vegetable Medley
bleu's Signature Sautéed Brussels Sprouts (add \$1.00 additional per guest)

Dessert

3 oz. dessert portion per guest
Frosted Double Chocolate Brownie
Traditional Carrot Cake with Cream Cheese Frosting
Cinnamon Sugar Bread Pudding with Mocha Rum Anglaise
Red Velvet Cheesecake Brownies
Glazed Lemon Cake



Lunch & Dinner Buffet

Minimum of 20 guests required. Lunch buffets are available until 4pm.

Deli Shop Buffet

Lunch Buffet

Approximately 4 oz of meat per guest
\$11.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest
\$13.95 per guest

Includes the following: Sourdough Baguettes, Wheat Bread & Rye Bread, Dill Pickles, Red Onions, Sliced Tomatoes, Sliced Domestic Cheeses, Mayonnaise & Mustard. Dessert includes Assorted Brownies, Blondies & Cookies

Selections (Select Two)

- House Brined Turkey Breast
- Oven Roasted Beef
- Smoked Ham
- Genoa Salami
- Grilled Vegetables

Side Selections (Select Two)

- Pasta Salad
- Fresh Fruit Platter
- Potato Chips
- Potato Salad
- Apple

Additions

Mixed Green Salad with Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette
Additional \$2.95 per guest

American Comfort Buffet

Lunch Buffet

Approximately 4 oz of meat per guest

\$16.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest

\$18.95 per guest

Includes the following: Mixed Green Salad with Cucumber Buttermilk Dressing, Hand Breaded Buttermilk Fried Chicken, Traditional Mashed Potatoes with White Pepper Gravy, Country Style Green Beans & Buttermilk Biscuits

Dessert Selections (Select One)

Peach Cobbler with Chantilly Cream

Apple Cobbler with Chantilly Cream

Mixed Berry Cobbler with Chantilly Cream



Old Fashioned BBQ Buffet

Lunch Buffet

Approximately 4 oz of meat per guest

\$16.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest

\$18.95 per guest

Includes the following: Pulled Pork & Shredded Beef with Tangy BBQ Sauce. Served with Slider Buns, Onions, Pickles, Slow Cooked Bacon & Brown Sugar BBQ Beans. Dessert includes Assorted Brownies, Blondies & Cookies

Side Selections (Select Two)

Apple & Cabbage Cole Slaw

House Potato Chips

Traditional Potato Salad

Classic Pasta Salad

Fresh Fruit Platter



Lunch & Dinner Buffet

Asian Buffet

Lunch Buffet

Approximately 4 oz of meat per guest

\$16.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest

\$18.95 per guest

Includes the following: Sticky Rice, Udon Noodles & Fortune Cookies

Entrée Selections (Select Two)

Beef & Broccoli

Sweet Chili Chicken with Bell Peppers, Red Onion & Pineapple

Vegetable Stir Fry

Side Selections (Select Two)

Pork Pot Sticker

Vegetable Egg Rolls

Crab Rangoon

Sesame Green Beans

Asian Slaw

When in Rome Buffet

Lunch Buffet

Approximately 4 oz of pasta

2" square lasagna per guest

\$16.95 per guest

Dinner Buffet

Approximately 6 oz of pasta

3" square lasagna per guest

\$18.95 per guest

Includes the following: Classic Caesar Salad with Parmesan Cheese, Croutons & House Made Caesar Dressing. Ground Beef Lasagna with House Made Marinara, Parmesan & Provel Cheese. Accompanied by Warm Seasoned Garlic Bread. Dessert includes Assorted Brownies, Blondies & Cookies.

Build your Pasta Bar: Served with Cavatappi Pasta, House Made Alfredo Cream Sauce & Marinara with Green & Red Peppers, Zucchini, Mushrooms, Onions & Grated Parmesan.

Additions

Add Grilled Chicken or Italian Sausage

Additional \$4.00 per person



Mexican Fiesta Buffet

Lunch Buffet

Approximately 5 oz of meat per guest

\$13.95 per guest

Dinner Buffet

Approximately 7 oz of meat per guest

\$16.95 per guest

Includes the following: Fajitas Served with Flour Tortillas, a Mix of Grilled Bell Peppers & Onions, Sour Cream, Salsa, Shredded Cheese & Green Onion. Served with Chipotle Black Beans & Seasoned Spanish Rice. Dessert includes Fried Tortilla Triangles Tossed in Cinnamon Sugar, Served with Chantilly Cream

Entrée Selections (Select Two)

Marinated Chicken Thighs

Marinated Flank Steak

Grilled Zucchini & Cauliflower (vegetarian)



Desserts

Traditional Desserts

\$5.95 per guest | 3 oz. portions

Frosted Double Chocolate Cake

Glazed Lemon Cake

Red Velvet Cheesecake Brownies

Traditional Carrot Cake
with Cream Cheese Frosting

Gourmet Desserts

\$7.95 per guest

Blood Orange Chocolate Cheesecake

bleu's Signature Toffee Carrot Cake

Lemon Thyme Pound Cake with Chantilly Cream

Chocolate Gooey Butter Tart

Salted Chocolate Whiskey Cake

Mixed Berry Short Cake (Seasonal)
with Lemon Chantilly Cream

Traditional Dessert Bites

\$25.95 per dozen | minimum of 1 dozen per selection | 1.5 oz bites

Fresh Baked Blondie Bites

Fresh Baked Brownie Bites

Chef's Selection of Assorted Cheesecake Bites

Chef's Selection of Assorted Cookies

Banana Bread Cake Bites

Gourmet Dessert Bites

\$32.95 per dozen | minimum of 1 dozen per selection

Pecan Pie Bars

Apple Pie Creme Puff

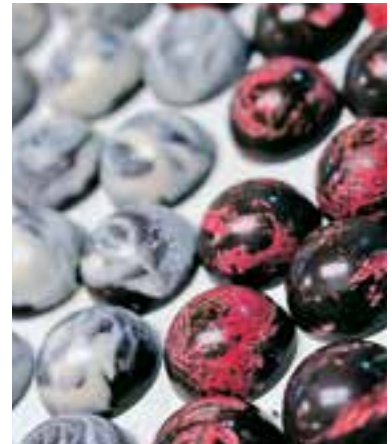
Cinnamon Choux Dough, Caramelized Apples, Apple Brandy Cream

Chocolate Peanut Butter Bars

Mini Fruit Tartlets

Assortment of Truffles

Gourmet Cranberry & Orange Cake Balls



Dessert Stations

Truffles Bar

Build your own Chocolate Truffles with Chopped Nuts, White & Milk Chocolate Shavings, Chopped Dried Fruit & Roasted Coconut.

\$5.95 per person

Beignet Station

Served with Chopped Nuts, Chocolate Sauce, Caramel Sauce, Powdered Sugar, Cinnamon Sugar

\$4.95 per person

Want to provide your own cake? bleu will provide the following if necessary: knife, flatware, dishware, napkins, dessert table with linen, and cutting service. A \$1.00 per person dessert fee will be added for any outside desserts. This fee is waived only if guest provides all of their own items listed above.



Breakfast & Brunch

Create your Own Breakfast Buffet

Minimum of 20 guests required. Buffet includes water, choice of orange juice or cranapple juice.

One Entrée \$12.95 | Two Entrées \$14.95

Entrée Selections

Fluffy Scrambled Eggs

Fluffy Scrambled Eggs with Sharp Cheddar & Fresh Chives

Classic Egg Casserole (Choice of 3 Ingredients)
Applewood Smoked Bacon, Breakfast Sausage,
Fresh Spinach, Tomato, Roasted Red Pepper, Swiss
Cheese, Pepper Jack Cheese & Cheddar Cheese

House Made Buttermilk Biscuits & Sausage Gravy

Baked French Toast with Cinnamon Honey Butter

House Made Buttermilk Pancakes with Warm Syrup
& Whipped Butter

Protein Selections (Select Two)

Applewood Smoked Bacon

Smoked Ham Slices

Pork Sausage Links

Turkey Sausage Links

Side Selections (Select Two)

Seasoned Red Potato Home Fries

Cheddar Cheese Grits

Cheesy Hash Brown Casserole

Fresh Fruit Platter

Morning Break

Minimum of 1 dozen per flavor.

Mini Muffins

\$12.95 per dozen

Large Muffins

Lemon Poppyseed, Banana & Blueberry

\$25.95 per dozen

Mini Scones

\$16.95 per dozen

Large Scones

Assortment of Sweet & Savory Flavors: White
Chocolate Raspberry, Apple Cinnamon, Ham
& Swiss, Bacon & Cheddar

\$25.95 per dozen

Danish

Raspberry, Apple, & Cheese

\$20.95 per dozen

Donuts

Glazed, Chocolate, Assorted Cake

\$14.95 per dozen

Mini Bagels

Served with Cream Cheese

\$14.95 per dozen

Large Bagels

Served with Cream Cheese

\$20.95 per dozen

Fresh Fruit Display

Assortment of Seasonal Fruits & Berries
(Serves 25 Guests)

\$60.00 per platter

Whole Fruit

Apples, Oranges, Bananas

\$1.00 per piece

Boxed Lunch

Minimum of 10 guests required. Boxed lunches are served in disposable boxes with disposable flatware and napkin. Available for pick up or drop off service.

All boxed lunches are to be preselected with same side choice for all guests.

Gourmet Boxed Lunch

Served on sourdough baguette

\$13.95 per box

Hardwood Smoked Ham

with Swiss Cheese, Balsamic Onions, Mixed Greens & Rosemary Aioli

House Brined Roasted Turkey Breast

with Cheddar Cheese, Romaine, Tomato & Dijon

Herb Crusted Roast Beef

with Muenster Cheese, Pickled Red Onion & Mixed Greens with Sriracha Aioli

Grilled Vegetable Sandwich

with Goat Cheese & Balsamic Reduction

Side Selections (Select Two)

Classic Pasta Salad

Traditional Potato Salad

Old Vienna Potato Chips

Mixed Greens with Roasted Shallot Vinaigrette

Apple

Dessert Selection (Select 1)

Fresh Baked Cookie

House Made Blondie

Chocolate Brownie



Traditional Boxed Lunch

Served on Sourdough Baguette. Accompanied by Lettuce, Tomato, Onion. Mayonnaise, Mustard Served on Side.

\$11.95 per box

Ham & Swiss

Turkey Breast & Muenster

Roast Beef & Cheddar

Grilled Vegetable & Rosemary Aioli

Side Selections (Select Two)

Old Vienna Potato Chips

Apple

Fresh Baked Cookie

Additions

Bottled Water, Canned Lipton Tea, Lemonade or Soda

\$2.00 each

Event Planning Details

Guaranteed Booking

To guarantee your booking, a signed contract and deposit is required. A deposit and/or credit card is required with signed contract to secure event space. Deposit amount will be applied to final invoice.

Tax & Service Charge

All food and beverage is subject to a service charge and current Missouri state sales tax. Service charges vary depending on service style selected. If group is tax exempt, a State of Missouri tax exemption letter must be provided with signed contract.

Under Minimum Fee

Set minimum orders on boxed lunches (10 minimum) and buffet service (20 minimum). If you order less than the minimum a \$10 per guests "under minimum" fee will be applied.

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. Outside food or beverage of any kind will not be permitted in any bleu event spaces or restaurant by any guest. A service fee will be applied for any desserts and beverages not provided by bleu Events. Please see your catering representative to make arrangements.

Event Planning Details

On-site Rooms include: setup of tables and chairs, use of ivory, black, or white tables linens and choice of ivory, black, or white linen napkins. Additional color options available. Charges based on number of guaranteed guests per event and rental charge from rental company.



Specialty Linen Rentals

Specialty linens and additional colors available upon request. Upcharges may apply. See your catering representative for appropriate linen to table sizes.

| | |
|---------------|---------|
| 70" | \$10.00 |
| 90" | \$12.00 |
| 120" | \$20.00 |
| 132" | \$24.00 |
| Overlay (52") | \$8.00 |
| Linen Napkins | \$1.00 |
| Table Runner | \$8.00 |
| Chair Cover | \$6.00 |
| All-in-one | \$20.00 |

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.

Food & Service Style

Your event is shaped by food and service style considerations. We pride ourselves on creating a unique experience for you and your guests, which incorporates food into your décor.

Food considerations include how many courses and options you'd like to offer your guests, as well as the

style of the meal. Your menu selections, including: passed hors d'oeuvres, food stations, featured displays, plated meals, buffets, and desserts.

Your menu selections will dictate the service style of your event. Your event is executed by a varied team of event professionals including chefs, operations staff who manage event logistics to deliver and set-up your event, as well as our service team who serves your guests during the event and clean up afterwards.

Additional Decor Rentals

When you book an event with us, service ware items including china, flatware, chaffing dishes and basic table setup with house linens may be included.

Additional rentals may be needed for uplighting, pipe and drape, etc., simply ask your catering representative for details. Coordinating these items through bleu Events streamlines your experience and saves you hours of planning and set-up.

Other Considerations

The kitchen facilities at your event location may limit the food selections or service styles we can offer, or require the set-up of a mobile kitchen space. bleu Events is well-equipped to cater from any location, however rental fees may apply depending on the type of set-up you desire.



