



BLUE MOUNTAIN *Catering Company*

Greetings from Blue Mountain Catering Company,

Attached is some sample catering packages that you may use as a guide to get some ideas for your special event. However, we at Blue Mountain prefer to speak with you in person to customize your menus and all the details for your exact needs. The variety of cuisines and types of services that we are capable of providing are far too much to simply list in a package.

Blue Mountain has been in business for 9 years. We are a full service caterer that can host a variety of events from simple to extravagant and elegant, multiple course plated meals paired with wine, buffets, action cooking stations and heavy passed hors d'oeuvres. We also have available tables, chairs and tents to meet your needs. Blue Mountain prefers to limit our travel distance to 50 miles from Destin, Florida but may be flexible if circumstances permit. Additional Charges for travel may be added.

POLICIES

Blue Mountain Catering Company assumes responsibility for all items in this contract. BMCC also requires a \$4,000 food and beverage minimum for all events, not including tax, gratuity, rentals or other miscellaneous fees. A deposit of 50% is required to reserve a "function date". **Balance and final guest count is due no later than 7 business days in advance of the date of your event.** 50 % of your deposit is refundable with an advance notice of 14 Business days.

STAFFING

The amount of staff for your event relates directly to a 20% gratuity added. The average time of an event is 3 hours plus set-up and breakdown. If the actual length of your event is longer, an additional \$25 per hour per staff member will be added. Chef attended stations are \$150 for 3 hours.

BEVERAGES

BMCC charges a \$1.50 per guest bar set-up and break down fee which includes ice plus an additional \$1.00 per guest fee if we supply mixers including juice and sodas, and condiments including fruit, olives etc.... Thank you for the opportunity to cater your special event. Please call with any questions you may have.

Luncheons

Buffet Luncheon

LB1

Chef's Choice of Soup
Sliced meats and cheeses with assorted breads, rolls and condiments

Choice of Two

Pasta vegetable salad
Southern style potato salad
House salad with various dressings and condiments
Caesar salad
Fruit tray

Assorted cookies and brownies

\$12.95

LB2

Chef's choice of soup

Choice of Two

Pasta vegetable salad
Southern style potato salad
House salad with various dressings and condiments
Caesar salad
Tabouli (Middle Eastern grain Salad)

Choice of Two Hot Items

Marinated and Grilled chicken breasts with basmati rice and julienne vegetables
Corn crusted catfish meuniere with hush puppies and Cajun remoulade
Sliced roasted pork loin with cider sauce, wild mushrooms and apples
Turkey cutlets francaise with lemon caper sauce

Assorted cookies and brownies

\$19.95

LB3

Chef's choice of soup
Fresh sliced fruit and berries

Choice of Two

Pasta vegetable salad
Southern style potato salad
House salad with various dressings and condiments
Caesar salad
Sliced meats and cheeses with assorted breads, rolls
and condiments
Tabouli (Middle Eastern grain Salad)

Choice of Two Hot Items

Marinated and Grilled chicken breasts with basmati rice and julienne vegetables
Corn crusted catfish meuniere with hush puppies and Cajun remoulade
Sliced roasted pork loin with cider sauce, wild mushrooms and apples
Turkey cutlets francaise with lemon caper sauce

Key Lime Pie and Sacher Torte

22.95

LB4

Cheese tray
Sliced meat display with bread and condiments
Pasta vegetable salad
Antipasto platter
Mixed green salad with assorted dressings
Slow roasted and sliced top sirloin of beef
Southern Fried chicken
Roasted new potatoes
Fresh seasonal vegetables

A Variety of Pastries and Pies
Fresh sliced fruit and berries

24.95

Plated Luncheons

LP1

Choose a soup from the chef's seasonal selections

Trio of tuna, shrimp and chicken salads with fresh ripe fruits and mesclun mixed greens

Key lime pie

17.95

LP2

Choose a soup from the chef's seasonal selections

Char grilled flank steak salad with grape tomatoes, romaine hearts, shaved red onions, cucumber and bleu cheese with red wine thyme vinaigrette

Grand Marnier crème brulee

20.95

LP3

Baby Spinach salad with fresh tropical fruit, red onions, mushrooms, bleu cheese and warm pancetta dressing

Roasted loin of pork with garlic mashed potatoes, seasonal vegetables and sauce charcutiere

Creole pecan pie with fresh whipped cream

22.95

LP4

Chicken consommé garnished with julienne of crepes, fine herbs, and shiitake mushrooms

Fettuccini with hot smoked salmon, spinach and lemon dill cream sauce

White chocolate and pecan bread pudding with vanilla ice cream and caramel sauce

22.95

LP5

Mixed garden greens salad with preserved vegetables and creamy mustard dressing

Fresh chicken breasts Italiano stuffed with roast peppers, spinach and mushrooms served with orzo vegetable pasta and red pepper sauce

Chocolate Havana cake

22.95

LP6

House smoked salmon with traditional condiments and small salad

Grilled tenderloin of beef with wild mushrooms, creamy mashed potatoes, seasonal vegetable medley and burgundy wine sauce

New York style cheesecake with fruit sauce

26.95

Reception Buffets

BMCC offers a variety of hot and cold hors d'oeuvres. Averages of twelve pieces per person are provided in the menus to follow. Additional quantities may be purchased. Minimum of 25 guests.

"CALYPSO"

Miniature Croque Monsieurs

Assorted Finger sandwich- Vegetable Pita, Cucumber and Salmon, Spicy Chicken Salad

Sushi rolls with wasabi, pickled ginger, and soy
to include: smoked salmon, tuna, shrimp and vegetables

Imported and domestic cheese assortment with crackers, freshly baked bread and grapes

Grilled and Roasted Vegetable Display with Assorted Spreads and Buttered Croutons

Miniature Beef Wellingtons with Béarnaise Sauce

Spanikopita

Chicken Satay with spicy peanut sauce

26.95

"OCEANA"

Crab dijonnaise served on toast points

Medallions of filet mignon served room temperature on a crostini with pine nut pesto

Imported and domestic cheese assortment with crackers, freshly baked bread and grapes

Chicken dim sum with plum sauce

Tomato, roast pepper and olive bruchetta

Vegetarian spring rolls with chili garlic dipping sauce

Chicken Satay with spicy peanut sauce

Asian shrimp toast

28.95

"MARITIME"

Silver dollar crab cakes with remoulade

Medallions of filet mignon on a crostini with pine nut pesto

Imported and domestic cheese assortment with crackers, freshly baked bread and grapes

Paper Wrapped Grouper with pineapple red chili sauce

Chicken dim sum with plum sauce

Fresh asparagus wrapped in proscuitto

Vegetarian spring rolls with chili garlic dipping sauce

Chicken Satay with spicy peanut sauce

Asian shrimp toast

30.95

"ROYALE"

Mushrooms stuffed with jumbo lump crabmeat

Smoked duck breast with Lingonberry preserves and bleu cheese

Paper Wrapped Grouper with pineapple red chili sauce

Sushi rolls with wasabi, pickled ginger, and soy
to include: smoked salmon, tuna, shrimp and vegetables

Grilled and glazed petite lamb chops with tomato mint jam

Chicken Satay with spicy peanut sauce

Homemade mozzarella, tomato and basil crostinis

Vegetarian spring rolls with chili garlic dipping sauce

36.95

Heavy Hors D'oeuvre Function Menu

Hors D'oeuvre

Passed "Butler Style"

Assorted Sushi
Paper Wrapped Grouper with Red Chili Sauce
Duck Spring Rolls Peanut Sauce
Mini beef Wellington

Buffet Style

Baked Oysters On the ½ Shell
Baked Brie With Amaretto Glazed Pecans
Grilled Marinated Vegetable Display

Stations with Chef

Risotto Martini Bar- Spinach, Asparagus, Wild Mushroom
With Shaved Tenderloin & Grilled Florida Lobster

Sauté Crab or Crawfish Cake Station
With remoulade and jalapeno rouille

Dessert

Assorted Mini Pastry Display
White and Dark Chocolate Fondue With fresh fruit and pastry
Mini Éclairs
Key Lime Tartlets

65.00

Louisiana Boils

Choice of:

Traditional Caesar Salad or
Mixed garden greens salad with vegetables and Creole Cane Vinaigrette
Crab, Crawfish and Shrimp Boil served with Boiled Corn and New Potatoes
New Orleans Banana Fosters Bread Pudding
40.00 per person

Additional Hors d'oerves

The following items are *priced per piece* with a 25 piece minimum.

The following items are designed to compliment our hors d'oerves menu. An asterisk* represents the items that would be appropriate for butlered hors d'oerves

Jumbo Shrimp cocktail with cocktail sauce	3.00
*Baked oysters Rockefeller	2.50
*Baked oysters Lafitte with jumbo lump crab	2.75
Bay scallop Ceviche served in a cucumber cup	3.00
Seared sea scallops with mango and caviar	3.00
*Baked shrimp toast Asian style	2.25
Coconut shrimp with orange marmalade	3.00
*Curried shrimp skewers	3.00
*Duck Spring Rolls with peanut dipping sauce (pork chicken or Shrimp avail)	2.25 *Homemade
Spanikopita	1.25
*Crispy tempura oysters	1.00
Shrimp, scallop and vegetable brochette with basil sauce	3.00
*Scallops wrapped in crisp smoked bacon	3.00
*Medallions of beef with pine nut pesto	2.75
*Mini Beef Wellingtons with Bearnaise Sauce	2.75 *Smoked duck
breast with Lingonberry preserves and bleu cheese	2.75
Escargot en crouete with red wine and mushrooms	2.25
*Grilled and glazed petite lamb chops with tomato mint jam	3.25
*Miniature ham and Gruyere "Croque Monsieur"	1.75
Chicken and vegetable brochettes with spicy mango sauce	2.25
*Strawberries and Brie	1.25
*Homemade mozzarella, tomato and basil crostinis	2.00
California Rolls; avocado, cucumber, carrot, daikon and shrimp	2.00
*Silver dollar jumbo lump crab cakes with remoulade sauce	2.75
*Assorted finger sandwiches; seafood, meat and vegetarian on assorted breads	1.50
*Bruchetta tomato, roast pepper, olive, basil and parmesan on crostinis	1.25
Chicken satays with spicy peanut sauce	2.25
Mushroom caps stuffed with andouille sausage	2.00

Additional Buffet Presentation Items

The following items are priced per person with a 50 person minimum

Assorted Spreads and Fresh Breads featuring olive tappenade, boursin, Artichoke, eggplant caviar, and rouille	2.50 / person
Caviar station with an assortment of caviars and appropriate condiments	Market price
Presentation of Smoked seafood to include: trout, tuna, shrimp, scallops and salmon	5.50 / person
Assorted Antipasti Platter including imported Italian proscuitto, soppressetta, salami, provolone, marinated olives & roast peppers	5.00 / person
Tartare Display to include filet mignon, tuna, and salmon with Appropriate condiments.	4.00 / person
House Smoked Salmon with capers, preserved leeks, chopped egg, and Brioche toast	4.50 / person
Hot Crawfish Etoufee Dip with French Buttered Croutons	5.00 / person
Chef's Charcutiere Platter to include country pate, herb Roasted chicken terrine, foie gras mousse with toasted baguette Rounds, grain mustard and cornichons	5.25 / person
Hot Blue Crab Mornay Dip with French Buttered Croutons	4.00 / person
Baked Brie with hot praline glaze	3.00 / person
Domestic cheese assortment with crackers, freshly baked bread & grapes	3.25 / person
Imported and domestic cheese assortment with crackers, Fresh bread and grapes	4.00 / person
Premium vegetable assortment with romesco blue cheese and roasted garlic parmesan dips.	2.50 / person
Grilled and Roasted Vegetable Presentation	3.25 / person
Fresh Seasonal fruit display	3.00 / person
Add chocolate fondue	3.25 / person
The Seafood Bar	
Perfect Poached Jumbo Shrimp Cocktail with Dill and Cocktail sauces	3.00 / piece
Freshly Shucked Oysters	1.00 / piece
Clams on the Half shell	1.00 / piece
Fresh Florida Stone Crabs (in season)	Market Price
Chilled Blue Crab Cocktail Claws	22.00 / pound
King Crab Claws (1 pound feeds 4-6 people)	40.00 / pound
Jonas Crab Claws (1 pound feeds 4-6 people)	16.00 / pound
Whole Steamed Maine Lobster Cocktail	1 - 5 pound lobsters 32.00 / pound 5 - 15 pound lobsters 30.00 / pound

Chef Attended Stations

A thirty person minimum and a \$50 per hour attendant fee is required for each station

All attended stations are served with homemade rolls.

Prices are based on being part of a complete menu and are subject to change.

Honey Baked Ham with appropriate condiments	140.00 (serves approx 40 people)
Roasted Leg of Lamb with rosemary jus lie	125.00 (serves approx 25 people)
Roasted Tenderloin of Beef with red wine and Horseradish sauces	160.00 (serves approx 20 people)
Herb Roasted or Barbecue Pork Loin	105.00 (serves approx 30 people)
Roasted Turkey Breast	80.00 (serves approx 20 people)
Roasted Grouper with Shrimp Scampi Stuffing And Lemon Garlic Butter	100.00 (serves approx 20 people)
Grilled Side of Salmon	60.00 (serves approx 15 people)
Roast Top Round Beef	180.00 (serves approx 50 people)
Roast Steamship of Beef	525.00 (serves approx 150 people)
Rotisserie Suckling Pig with Herb Grilled Flat Bread and Papaya Slaw	400.00 (serves approx 50 people)
Pasta Station with fresh grated Parmesan Black Pepper and fresh herbs	5.50 per person
Select Two Pastas: Penne, Farfalle, Cheese Tortellini, or Spinach Tortellini	
Select Two Sauces: Pesto, Tomato Vodka, Gorgonzola Cream, Alfredo, Fresh Tomatoes and Kalamatta olives, White Clam Sauce, Marinara	
Potato Martini Bar-with blue cheese, sun dried tomato, green onion, bacon, Veal & Mushrooms, Beef Burgundy, OR Crawfish Etouffee	8.00 per person
Risotto Martini Bar- Spinach, Asparagus, Wild Mushroom With Shaved Tenderloin & Grilled Florida Lobster	10.00 per person
Raw Bar: local Oysters, Shrimp, Marinated Crab Claws, Stone Crab, Ceviche	Market Price
Assorted Sushi rolls and Nigeri with wasabi, pickled ginger, and soy to include: smoked salmon, tuna, shrimp and vegetables	8.00 per person
Stir Fry Station: Rice, Noodles and Vegetables with Chicken, Shrimp, OR Pork	7.00 per person

Special Reception Sweets

Priced per 25 pieces

Minimum 50 people

Assorted White and Dark Chocolate Truffles	50.00 ++
Chocolate Dipped Strawberries	50.00 ++
Assorted Petite Fours	55.00 ++
Delicate French Pastries	65.00 ++
Items may include: chocolate dipped strawberries, pecan diamonds, fruit and key lime tartlettes, chocolate squares, éclairs, and apple tart tatin	
Chocolate Fondue with Fresh Fruit to include: Strawberries, Pineapple, Cantaloupe, Angel Cake with Dark Chocolate and Whipped Sweet Cream (serves 25 people)	100.00++

Plated Meal Policies

- Parties up to 60 may select a menu with up to 2 entrées but requires preordering 1 week in advance and name tags and seating arrangements are required. All other courses must be the same for each guest.
- Parties of 60 or more may select a menu up to 3 entrées but requires preordering 1 week in advance and name tags and seating arrangements are required. All other courses must be the same for each guest.

BMCC offers a wide range and variety of dinner selections. Your entree includes a choice of soup or salad, dessert, fresh bread, appropriate accompaniments and coffee and tea. Appetizers are priced separately. Soup and salad may be served for an additional charge of \$6.00 per person. Also, included in our planner are a wide variety of hors d'oeuvres to enhance your party.

Plated Dinner Menus

Appetizers (choose one)

Deduct \$2.00 if substituted for soup or salad

House smoked salmon with preserved leeks, horseradish cream and dill bread\$8.00

Crispy brie de meaux with arugula, light and creamy dressing, and seasonal fruit...\$9.00

Coquille St. Jacques with fricassee of shiitake mushrooms and sauce a l'orange...\$11.00

Lobster ravioli served with spinach, roast peppers, julienne vegetables
and tomato-saffron sauce...\$11.00

Jumbo lump crab cake with sautéed wild mushrooms, fennel, peppers, artichokes and
mustard seed sauce...\$11.00

Tempura Lobster Tail with Mediterranean grains and Asian chili garlic sauce...\$14.50

Seafood Terrine with smoked shrimp sauce and red pepper coulis...\$8.50

Wild mushroom and goat cheese tart...\$8.00

Crispy Apalachicola oysters with garlic ginger sauce and pickled vegetable relish...\$9.00

Smoked duck breast with preserved figs, gorgonzola and swiss chard...\$12.00

Soups

(Choose one or a salad)

Lobster Bisque
Conch Chowder
New Orleans Gumbo (chicken and sausage, or seafood)
Smoked Corn and Crab Chowder
Vidalia onion soup with parmesan croutons
Black bean and roasted pepper soup
Cream of wild mushroom
Minestrone all Milanese
Chilled vichyssoise (warm months)
Chilled gazpacho (warm months)

Salads

(Choose one or a soup)

Mixed garden greens with preserved vegetables, balsamic
Vinaigrette and goat cheese

Traditional Caesar

Spinach and mushroom salad with warm bacon dressing

Hearts of romaine with olives, roasted peppers, parmesan crisp and pesto vinaigrette

Entrees

(Refer to policies for number of choices)

Grilled Salmon *or* Grouper with spinach, peppers, sweet onions
and chardonnay sauce...\$34.00

Potato crusted grouper *or* Salmon with swiss chard, shiitake mushrooms,
roasted pepper and a caper wine sauce...\$35.00

Seared tuna (served medium rare) with peppercorns, portobello mushrooms,
tomatoes, spinach, and red wine sauce...\$36.00

Roasted and stuffed Maine lobster with champagne tarragon sauce...\$45.00

Fettuccine pasta with shrimp, scallops and lobster served
with sun dried tomato sauce...\$38.00

Grilled Chicken with smoked corn, roasted peppers, wild mushrooms
and herbed cous cous...\$33.00

Entrees (continued)

Roasted pesto chicken with buttered noodles and provencale vegetables...\$32.00

Rosemary roasted chicken with lyonnaise potatoes, vegetable medley
and fig giblet gravy...\$32.00

Sesame grilled chicken breast with basmati rice and asian stir fry vegetables...\$33.00

Roasted Duck with grilled pineapple, watercress, duck confit, wild rice,
wheat berries and raspberry sauce...\$38.00

Tenderloin of beef with shallots, wild mushrooms, mashed potatoes,
and Bordeaux sauce...\$42.00

Rack of lamb with a ragout of vegetables and grains served
with a rosemary sauce...\$44.00

Grilled veal chop with roesti potato cake, pearl onions, mushrooms, asparagus
and green peppercorn sauce...\$49.00

Combination Entrees

Grilled chicken and shrimp scampi with tomatoes and basil...\$36.00

Filet Mignon and Shrimp...\$48.00

Filet Mignon and Maine Lobster tail...\$55.00

Vegetarian Entrees

Wild mushroom and goat cheese strudel...\$30.00

Fettuccine pasta with a variety of seasonal vegetables and olive oil...\$30.00

Desserts

(Choose one)

Gateau a l'orange

Grand Marnier crème brulee

Warm white chocolate and pecan bread pudding with
caramel sauce and vanilla ice cream

Warm apple tart with caramel sauce and cinnamon ice cream

Flourless chocolate tort with cappuccino ice cream and fresh berries

Chocolate tea cake with cappuccino ice cream and fresh berries

Chocolate hazelnut marjolaine gateau with crème anglaise

Key lime pie

Crème caramel

Kentucky bourbon pecan pie

Apple strudel with vanilla ice cream

Fresh seasonal fruit tart

Praline mocha cake

Warm Galliano fruit crepes

Grand Marnier mousse cake