



BOAT &
CRUISE CATERING
with *blue plate*



Ready to Order?

Our team is available Monday to Friday, 9 am to 5 pm, to take your order.

Call or email us at **312.377.0927** or **delivery@blueplatechicago.com** to get started

Please place all orders no later than 72 hours prior to delivery. 10-person or 10-piece minimum per selection unless otherwise noted, delivery charges apply. Special Menu Requests may require advanced notice. Inquire for more information.

Note that the CDC warns that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





Party Trays

SMALL serves 10–12 people | MEDIUM serves 15–18 people | LARGE serves 20–24 people

Greek Lemon Chicken Skewer Tray

\$106 / \$156 / \$195

Served with cucumber tzatziki - GF

Antipasti Tray

\$98 / \$131 / \$181

Assorted Italian sliced meats and cheeses, braised mushrooms, marinated artichokes, citrus cured olives, oven-dried tomatoes, and Grilled asparagus - GF
Includes assorted gourmet crackers (crackers are not GF)

Domestic Cheese Tray

\$82 / \$109 / \$154

Assorted locally sourced cheeses and hand-rolled cheese balls, smoked almonds, fresh grapes, and strawberries - VG, GF, CN
Includes gourmet crackers (crackers are not GF)

Traditional Shrimp Cocktail Tray

\$109 / \$162 / \$211

Citrus poached shrimp accompanied by the traditional cocktail sauce and fresh lemons - GF, DF

Mediterranean Tray

\$92 / \$123 / \$178

Chickpea hummus, dolmades, marinated feta with artichoke hearts, grilled vegetables, mixed olives, cucumber slices, red peppers - VG, GF
Includes pita chips (pita chips are not GF)

Seasonal Fruit Tray

\$63 / \$87 / \$109

Seasonal sliced fruits, melons, and berries - VG, V, GF, DF

Seasonal Vegetable Tray

\$50 / \$84 / \$112.50

Crudite with spinach dip - VG, GF

Pinwheel Tray

\$98 / \$154 / \$187

An Assortment of Gourmet Wrap Pinwheels

Please Choose Up to 3 Varieties from the following:

Buffalo Chicken
Kale Chicken Caesar
Turkey Club
Grilled Lemongrass Steak
English Garden Tuna - DF
Jamaican Jerk Tofu - VG, DF
Crispy Falafel - VG

Deviled Egg Tray

\$47 / \$65 / \$87

Assortment of Deviled Eggs to Include:

Classic - VG, GF, DF
Buffalo - VG
Bacon Jam - GF, DF

Small Bites & Mini Sandwiches

Sold per dozen
Cold bites can be sent on individual plates
for an additional \$6.50 per dozen

Chicken	Pork	Seafood	Beef	Vegetarian
Blackened Chicken Satay Skewer of wood grilled spicy Cajun marinated chicken breast, creole mustard sauce - GF	Bacon-Wrapped Medjool Date Date stuffed with Mexican chorizo and wrapped in smokey bacon (warm) - GF	Shrimp Ceviche Cucumber Cup Poached shrimp marinated with fresh citrus juices, tri-colored bell peppers and cilantro - GF, DF	Shaved Prime Beef Carpaccio Crostini Blue cheese mousse, toasted pine nuts, shaved parmesan, fresh rosemary, cracked pepper - CN	Mac & Cheese Arancini Fried croquettes filled with creamy mac and cheese (warm) - VG
Chicken Parmesan Stack Roasted garlic tomato compote, fresh mozzarella, and basil confetti (warm)	Candied Bacon Bite Crispy bacon strip caramelized with brown sugar, pecans, cayenne pepper, and maple syrup - GF	Crab & Artichoke Stuffed Mushrooms Stuffed mushroom caps with fresh crab, artichoke hearts, parmesan and cream cheese (warm) - GF, DF	Mini Franks in Blanket All-beef mini hot dog in baked puff pastry dough, honey mustard dipping sauce (warm)	Caprese Skewer Skewer of fresh mozzarella cheese, cherry tomato, and basil leaf - VG, DF
Thai Curry Chicken Crepes Curry and coconut braised chicken, toasted cashews, scallions in a savory crepe purse - DF, CN	Melon and Prosciutto Skewer Fresh melon ball skewered with prosciutto and basil GF, DF	Jumbo Alaskan King Crab Filet Meyer lemon & olive oil emulsion, fresh tarragon leaves - GF, DF	Reuben Egg Rolls Deep-fried crispy wonton wrapper filled with Swiss cheese, shaved corned beef, sauerkraut, thousand island dressing (warm)	Crimson Watermelon Cube Topped with pink peppercorns, yuzu jam, fresh chives, Maldon sea salt - VG, GF, DF
	Mini Buttermilk Biscuits Shaved Virginia country ham, Michigan peach mostarda, pickled mustard seeds (warm)		Jamaican Jerk Steak Crostini Roasted pineapple salsa and whipped chimichurri cream cheese	Seasonal Fruit Sushi Sweetened coconut rice topped with an assortment of seasonal fruits to include strawberries, mango, kiwi and grapes - VG, GF, DF

Mini Sandwiches Tray

\$94 per dozen

Choice of a dozen of:

Roasted Turkey

Imported Swiss, coleslaw, Russian dressing on seeded cocktail rye bread

Roast Beef

Provolone, giardiniera aioli, arugula, roasted peppers on a tomato focaccia

Veggie

Za'atar smashed chickpeas, avocado, cucumber, pickled red onion, field greens, cilantro, lemon Pepper aioli on a polenta sesame roll - VG, DF

Pastrami

Shaved radish, caramelized onion, leaf lettuce, horseradish cream on a dark pumpernickel

Chicken Salad

Dried cranberries, toasted pecans, honey aioli on a challah knot roll - DF, CN

Smoked Ham

Brie cheese, shaved fennel, dried cherry jam on a mini croissant





Mediterranean Kabobs

\$21.50 per person

includes

Choice of protein and grilled skewers of fresh vegetables:

Lemon Pepper Chicken - DF, GF

Mediterranean Veggie - VG, V, GF, DF

Citrus-Marinated Steak + \$2.25 per serving - GF, DF

Herb-Marinated Shrimp + \$6.75 per serving - GF, DF

Rosemary-Marinated Pork - GF, DF

Toasted Orzo Rice Pilaf - VG, DF

Greek Salad with Red Wine Vinegarette

Grilled Pita

Hummus

Chicago Buffet

\$20 per person

includes

Shaved Top Round Simmered in Italian Beef Jus - GF, DF

Turano Roll - VG, V, DF

Mild Giardiniera - VG, V, GF, DF

Charred Peppers and Onions - VG, V, GF, DF

Chilled Pasta Primavera - VG

Salt & Pepper Potato Chips - VG, V, GF, DF

Hot Buffets

10 person minimum per order

Build-Your-Own Buffet

\$22.00 per person

10 person minimum per combination

Choose one per group

Simply Grilled Chicken Breast With Herb Jus - GF

Chicken Piccata With Light Lemon And Caper Sauce

Peri-Peri Chicken Breast With Cilantro - GF

Barbecued Chicken With Tangy Bbq Sauce -GF

Grilled Salmon Glazed With Wild Honey-dill Sauce- GF

****48 Hour Notice + \$4.95 per person**

Roasted Cauliflower Steak In White Wine And Garlic Jus - VG, V, GF, DF

Roasted Potatoes - VG, V, GF, DF

Whipped Yukon Gold Potatoes - VG, GF

Steamed Jasmine Rice -VG, GF

Penne Pasta With Marinara, Fresh Grated Parmesan And Basil -VG

Garlic Broccoli Florets - VG, GF

Grilled Mediterranean Vegetables With Balsamic - VG, V, GF, DF

Sautéed Green Beans - VG, V, GF, DF

Steamed Mixed Vegetables - VG, V, GF, DF

Butter Roasted Carrots - VG, DF

Garden Salad - VG, V, GF, DF

Classic Caesar Salad

SANDWICH BUFFET

10 PERSON MINIMUM

Sandwiches

Box \$18.50 each; Individually packaged box with sandwich, side salad, chips, and housemade cookie
*All Sandwiches can be made gluten-free with an additional charge

Lemon Pepper Chicken

Sliced chicken breast, chickpea hummus, crumbled feta cheese, baby spinach, pickled cucumber on an oat ciabatta roll

Roast Beef

Shaved roast beef, mushroom tapenade, baby arugula, peppercorn-asiago aioli on marble rye bread

Chicken Salad

Roasted chicken breast salad, wildflower honey, toasted pecans, dried cranberries, butter lettuce on a brioche bun - CN

Zesty Italian

Shaved prosciutto, marinated artichokes, black olive tapenade, fresh mozzarella, basil, roasted red peppers, herb-infused oil on a crusty sub roll

Tuscan Roasted Turkey

Sliced oven-roasted turkey breast, basil pesto, sun-dried tomato aioli, mozzarella, and green leaf lettuce on a Tuscan roll - CN

Black Forest Ham

Sliced black forest ham, mustard seed gouda, hickory bacon jam, bibb lettuce, beefsteak tomato, caramelized onions, herb aioli on a pretzel roll

Tray \$17.50 per person; family-style trays with a sandwich, side salad, chips, and housemade cookie

French Onion Chicken

Sliced chicken breast with caramelized onions, Swiss, arugula and dijonnaise on a French onion roll

Oven Roasted Turkey

Sliced oven-roasted turkey breast, provolone, chiffonade romaine, tomato artichoke chutney, and giardiniera aioli on tomato focaccia

Tuna Club

Albacore tuna salad, red onion and carrot escabeche, bacon tapenade, beefsteak tomato, green leaf on a torta roll - DF

The Garden

Aged goat cheese, tomato, cucumber, sprouts, shaved onion, spinach, balsamic reduction, smashed avocado on an oat ciabatta roll -VG

Grilled Miso Tofu

Grilled tofu, avocado, butter lettuce, red cabbage, shaved fennel-carrot salad, miso-lime dressing, sriracha drizzle on a sesame seed bao bun -VG, DF

Caprese Sandwich

Fresh mozzarella, tomato, and basil with pesto aioli on an herbed ciabatta dinner roll





Select snacks can be individually packaged for
\$0.30 more per piece.
minimum of 10 per selection.

Snacks

Go Boxes

Charcuterie Go-Box - CN

Individual snack box filled with hand-selected meats and cheeses, market fresh fruit, crackers, and Toasted walnuts \$13.50 each

Protein Go-Box - VG, GF, CN

Individual snack box filled with hard-boiled eggs, cheese, peanut butter cup, and green apple slices \$13.50 each

Veggie and Dip Go-Box - VG, CN

Individual snack box filled with market-fresh veggies, pesto hummus cup, and crackers \$12 each

Mixed Nuts

A mixture of roasted and salted nuts - VG, V, GF, DF, CN \$6.50 each

Totopos Tortilla Chips with Roasted Tomato Salsa & Guacamole - VG, V, GF, DF

\$9pp

Pine Nut & Herb Hummus with Pita Chips - VG

\$6.75pp

Soft Baked Pretzel Stick with Pimento Cheese - VG

\$7pp

Chex Mix

\$4.50 each

Sweet and Salty Chex Mix

Cheerios, Chex, cashews, and pretzels tossed with vanilla chocolate chips - VG, CN

Churro Chex Mix

Rice Chex and Cinnamon Toast Crunch cereal drizzled with white chocolate - VG

Kettle Chips

\$4.25 each

Truffle Chips

Housemade kettle chips dusted with truffle salt

Tandoori Chips

Housemade kettle chips dusted with Tandoori Seasoning - VG, V, GF, DF

Popcorn

Chunky Monkey Popcorn

\$4 each

White popcorn tossed with pretzels, banana chips, chocolate, and vanilla drizzle - VG

Bloody Mary Popcorn

White popcorn topped with housemade bloody mary powder - VG, V, GF, DF

Plain Ol' Popcorn - VG, V, GF, DF

Sweet Bites

Sweets can be individually packaged for an additional \$0.25 per piece.
10 count minimum per selection.

Fudge Brownie Bites - VG \$3.50 each

Gluten-Free Chocolate Chip Cookies - VG, GF \$4.25 each

Bar Cookie Bites \$3.50 each

An assortment of seasonal cheesecake, chocolate, and fruit bars - VG

Housemade Cookies \$3.00 each

An assortment of chocolate chip, oatmeal raisin, peanut butter, and sugar
VG, CN

Chocolate Cherry Mousse Cups \$4.25 each

Dark chocolate cup, chocolate mousse, amaretto cherry, cocoa nibs
VG, V, GF, DF

Cheesecake Lollipops \$3.50 each

Dipped in assorted chocolates and toppings - VG, GF, CN

Dark Chocolate Dipped Strawberries - VG, V, GF, DF \$3.50 each

Funfetti Rice Krispie Treats \$3.00 each

Rice Krispies, rainbow sprinkles, white chocolate drizzle - VG, DF

Strawberry Lemon Shortbread Cookies \$3.00 each

Vanilla shortbread, strawberry chocolate glaze, lemon zest - VG

Seasonal Chocolate Truffles - VG, GF, CN \$3.50 each

Berry Citrus Cake Bites \$3.50 each

Lemon-orange cake, strawberry mascarpone, fresh blueberry, fresh mint - VG

Vegan Cake Bite \$3.00 each

Vegan Sponge Cake, Apricot Jam, Fresh Berries and Mint - V, VG, DF



Dessert Trifles \$6.25 each

Black Forest

Brownie Crumbs, Cherries, Chocolate Mousse with Chocolate Curls - VG

Strawberry Shortcake

Strawberry shortcake, fresh chopped strawberries, strawberry preserve, whipped topping, and mint - VG

Key Lime Pie

Graham Cracker Crumb, Key Lime Curd, Whipped Topping with Fresh Lime Zest - VG

Apple Pie

Graham Cracker Crumb, Apple Pie Filling, Whipped Topping with Fresh Mint - VG

S'mores

Chocolate cake crumbs with marshmallow fluff, graham cracker crumbs, pastry cream, and chocolate curls - VG

Chef's Choice \$62/\$125/\$185
Assorted Sweet Bite Tray - VG, CN

SMALL serves 10-12 people

MEDIUM serves 15-18 people

LARGE serves 20-24 people

VG vegetarian **V** vegan **GF** gluten-free **DF** dairy-free **CN** contains nuts