

# Bluebird Catering Corporate Menu

Contact: [catering@bluebirdevents.net](mailto:catering@bluebirdevents.net)

\*All prices based on 12 guest minimum, delivery and taxes not included.

\*All options come with disposable plates, cups, and silverware.

Check out our food trailer menu for additional options!

## Breakfast Packages

\*\$25 Fee added for disposables dishes and serving utensil's

### Continental \$8 Per Person

Bagels, In-House Pastries & Muffins, Fresh Fruit.

### Premium Continental Bar \$10 Per Person

Bagels, In-House Pastries & Muffins, Fresh Fruit, Assorted Yogurt Parfaits w/ topping bar.

### Hot Breakfast Bar \$12 Per Person

Your choice of Pancakes, Waffles, or French Toast served with Scrambled Eggs, Bacon, Sausage, Fresh Fruit.

## Hot Lunches/Dinners Packages

(Served buffet style)

\*\$25 Fee added for disposable chafing frames, and serving utensil's

\*Substitutions and add-ons available

### Brunch \$16 Per Person

French Toast or Waffles, Fried Chicken, Biscuits & Gravy, Eggs, Pimento Cheese Grits, Sausage & Bacon.

### Classic Southern BBQ \$15 Per Person

Pulled Pork, Mac & Cheese, Green Beans, Coleslaw, Peach Cobbler, Rolls.

### Pasta \$12 Per Person

Garden Salad, Baked Ziti, Roasted Vegetables, Garlic Bread.

# Bluebird Catering Corporate Menu

Grilled Chicken \$14 Per Person

Garden Salad, Grilled Chicken, Sautéed Squash & Zucchini, Roasted Potatoes.

Chicken Piccata \$15 Per Person

Chicken Piccata, Garlic & Herb Penne, Sautéed Mushrooms & Onions, Garlic Bread.

Pork Tenderloin \$13 Per Person

Balsamic Pork Tenderloin, Garlic Mashed Potatoes, Sautéed Green Beans.

Cocktail Hour \$10 Per Person

Pimento Cheese Sausage Balls, Pigs In A Blanket, Stuffed Mushrooms, Spinach Artichoke Phyllo Cups.

Mini Dessert Bar \$8 Per Person (perfect for celebrations or birthdays)

Mini Cupcakes, Brownie Bites, Cookie Cups, Cheesecake Stuffed Strawberries.

## Build Your Own Menu

### Proteins

#### Poultry

Fried Chicken \$9  
Grilled Chicken \$8  
Chicken Kebabs \$10  
Chicken Parmesan \$10  
Tuscan Chicken \$12

#### Pork

Pulled Pork \$8  
Pork Tenderloin \$8  
Baby Back Ribs \$9  
Pork Chops \$8  
Schnitzel \$9

#### Beef

Burgers \$10  
Hot Dogs \$6  
Meatloaf \$9  
Salisbury Steak \$9

#### Seafood

Grilled Shrimp \$10  
Shrimp Scampi \$12  
Fried Fish \$11  
Broiled Fish \$10

### Pastas

Fettuccini Alfredo \$8  
Baked Ziti \$8  
Baked Feta \$9

Gnocchi & Mushroom \$11  
Lemon Ricotta Bucatini \$11  
Carbonara \$12

**Add-ons**  
Chicken \$2  
Shrimp \$4

# Bluebird Catering Corporate Menu

## Sides

Mac & Cheese \$3	Garlic Bread \$1	Roasted Vegetables \$3
Mashed Potatoes \$2.5	Rolls \$.75	Sautéed Squash & Zucchini \$2.5
Roasted Baby Potatoes \$2.5	Cornbread \$1.5	Garden Salad \$2.75
Rice Pilaf \$1.5	Sautéed Green Beans \$2.5	Caesar Salad \$2.75
Lemon Parmesan Orzo \$2.5	Roasted Corn \$2.5	

## Desserts by the half pan (12-16 people) or dozen

\*All made from scratch in-house

Peach Cobbler \$36	Banana Pudding \$36	Cupcakes \$30	Pecan Pie \$20
Berry Cobbler \$36	Sweet Potato Crunch \$30	Cheesecake \$30	Key Lime Pie \$20
Bread Pudding \$30	Cinnamon Rolls \$30	Peanut Butter Pie \$20	Half Sheet Cake \$45
Cookies \$24	Brownies \$12	8" Cake \$35	

## Drinks by the gallon or individual

Tea Sweet/Unsweet \$5	Canned Soda \$1.5	Bottled Juices \$2.25
Lemonade \$8	Bottled Water \$1	