

Blue Spruce Lounge Catering Menu

Passed & Stationary Hors d'oeuvres Menu

Tier I (\$3 per person)

Stuffed Mushrooms

Chicken Satay

Bruschetta

Meatballs (Sweet and Sour or Swedish style)

Caprese Skewers

Spanakopita

Beef Hibachi Skewers

Zucchini Crowns

Blackened Steak Skewers

Tier II (\$4 per person)

Coconut Wonton Shrimp

Mini Beef Wellingtons

Fresh Fruit Skewers

Crab Bagelette

Mini Deep Dish Pizza

Sesame Artichoke Hearts

Asiago Asparagus en Crute

Mini Quiche

Tier III (\$5 per person)

Bacon Wrapped Scallops

Nagi Maki

Clams Casino

Maryland Lump Crab Cakes

Tenderloin Crostino with Asiago Crème

Smoked Salmon Canapes

Oysters on the half shell

Jumbo Shrimp Cocktail

New Zealand Lamb Chops

Crème Fraiche and Caviar Blini

Ahi Tuna on Sesame Wonton

Smoked Salmon Filets on Cucumber

Pork con Carne Sliders

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Crudité Table

Cheese & Crackers \$5 per person
Add Seasonal Vegetables & Dip \$3 per person
Add Fresh Fruit & Dip \$3 per person
Add Charcuterie \$4

Tureen (Hot Dips) \$4 per person

Spinach and Artichoke Dip
Southwest Fondue
Buffalo Chicken
Crab Dip

Per person pricing is based on a minimum of 30 guests

Fees will be negotiated for any party with less than 30 guests

All food and beverages are to be purchased from Blue Spruce Lounge Catering and consumed on premise

All pricing will be subject to 8% NYS Sales Tax and 20% Gratuity

