

The Blue Side Tavern

***6 south Bentz Street
Frederick, MD 21701
EventManagerBST@Blueside.com***

Customized Catering By Executive Chef Colin

Colin believes every party should be a Special Event. Each dish whether a plated meal or a classic buffet, is as delicious as it is beautifully displayed. Our signature style is sure to impress.

You will find our catering stands out above the rest. We use only the best ingredients and prepare your event with the care you can expect from only the best. From our top quality lean meats to our 9 Color Vegetable Crudités, our pride stands out. All tables are set with immaculate attention to detail. Our staff is friendly and will be happy to handle any special requests. All of our culinary team are professionally trained and under the leadership of Colin Suser. Colin is an experienced Executive Chef studying in the U.S. and Abroad and is a graduate of the Baltimore Culinary College 1987.

There is so much to offer. If we have not listed your favorite items or services, just ask. We customize to fit your desires.

Thank you,

The Blue Side Tavern

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The Mid-Day Reception

*Baked Brie En Croûte with our Refreshing Raspberry Sauce
Jumbo Stuffed Mushrooms with Sweet Italian Sausage, spinach, balsamic glaze
Fresh, Colorful Crudités with Dipping Sauce
Spanakopita
Mini Bouchees with Lump Crab
Fresh Seasonal Fruit Array
International Cheeses and Gourmet Crackers
Fresh Baked Brownies and Cookies*
\$25.00 per person ++

The Cocktail Party

*Blue Crab Dip with Baguette
House made Meatballs Provencal
Mini Assorted Quiche (served warm)
Baked Brie En croute with wild berry coulee
Mini Chicken wellingtons
Mushroom Caps Duxelles or stuffed with Sausage
Tomato Basil Bruschetta with Garlic Crustini, Reggiano
House Hummus with Tahini and flat bread
Fresh Seasonal Fruit Array*
\$27.00 per person ++

The Italian Buffet

*Antipasto Display
Traditional Caesar Salad
Chef's Pasta Station -
Three Pasta Styles and Sauces of your choice
Classic Beef Lasagna or Chicken Parmesan
Garlic and Assorted Breads
Fresh Seasonal Fruit Array
Assorted cakes and pies*
\$30 per person ++

The Country Picnic

*Our Famous Fried Chicken or Rotisserie
Baked Virginia ham with Special Raisin Sauce or our pulled pork barbecue
Pecan glazed sweet potatoes
Homemade BBQ Baked Beans or collard greens with pork
Homemade Creamy Coleslaw
Fresh Seasonal Fruit Array
Homemade Cookies and Brownies
Lemonade*
\$25.00 per person ++

Add our incredible BBQ Ribs or Beef brisket only \$3.50 More

(++ a reminder that tax and gratuity are added)

The Blue Side Tavern

The Afternoon Tea Finger Sandwiches & Canapés

Cucumber and Watercress Sandwiches
Herbed Cheese Pinwheel Canapés
Decorated Mini Sandwiches of Egg Salad, Tuna Salad, Ham Salad, Shrimp Salad or Chicken Salad (Choose 3)
Smoked Salmon Canapés
Mini tostado shells Filled with Caesar salad roasted corn black beans, Reggiano
Fresh Made Mini Desserts
Coffee and Tea
\$22 per person ++

Vegetarian DeLite

Our Famous Wild & Gathered Greens Salad, goat cheese, fresh berries, nuts, vinaigrette
Fresh Spinach, roasted Red Pepper Quiche
Curried chic peas- coconut milk, zucchini authentic spices- Jazmine Rice
Tortellini Provencal Salad- Capers, Olives, sun dried tomatoes, fresh herbs
Fresh Baked Rolls and Butter
Fresh Seasonal Fruit Array or Vegetable Crudités
Chef Dessert Table
Iced Tea or Lemonade
\$24 per person ++

Steak and Chicken Grill

Choice of N.Y. Strip or Baseball cut Sirloin
Tender Chicken Brushed w/ fusion style Asian Barbecue
Corn on the cob or campfire baked potatoes
Old School Macaroni and Cheese
Homemade BBQ Baked Beans, brown sugar, bacon, cilantro and cumin
Crisp colorful vegetable Crudités
Fresh Baked Rolls and Butter
Homemade Apple Pie and Brownies
Lemonade
\$36.00 per person ++
Add our incredible BBQ Ribs only \$3.50 More

The American Deli

3 Potato Salad
Pasta Salad
Fresh Roasted Turkey
Baked Virginia Ham
Rare Roast Beef
Assorted Cheeses
Condiments and Relishes
Chips
Fresh Baked Rolls
\$22 per person ++

The Original Salad Sampler

Fresh Sliced Seasonal Fruit Array
Premium Chicken Salad
Albacore Tuna Salad
Festive Pasta Salad
Sliced Tomatoes, Pickles and Lettuce
Assorted Breads and Rolls
Fresh Baked Brownies and Cookies
\$20 per person ++

The Salad Sampler Two

Fresh Seasonal Fruit Array
Our Fabulous Shrimp Salad
Virginia Ham Salad
Country Egg Salad
Traditional Potato Salad with Egg
Sliced Tomato, Pickles and Lettuce
Fresh Baked Rolls
Homemade Cookies and Brownies
\$22 per person ++

Game Time Munchies

BBQ or Italian style Meatballs
Chicken Wings-Old Bay, Barbecue, Teriyaki or Buffalo
Creamy Crab Dip
Seven-Layer Dip with Tortillas, House made
Salsa and lime
Crisp Vegetable Crudités
Domestic Cheeses and Crackers
Fresh Seasonal Fruit
\$25 per person ++

The Blueside Tavern

Build your own Buffet

All of our Buffets are garnished in Signature Style and are accompanied by fresh baked rolls and butter.

A party planning Note: If you are planning a reception period before dinner, many guests enjoy appetizers to help break the ice.

Package 1

(Choice of: 2 Entrees, 3 Accompaniments and Dessert)

Entrees

Our Famous Fried Chicken
Tender Brisket- Barbecue or onion Gravy
Pulled House Smoked Barbecue Pork
Classic Beef Lasagna
Farmhouse Pasta (vegetarian)

Baked Virginia Ham with Our Raisin Sauce
Beef Stroganoff over buttered noodles, sour cream
Rotisserie Chicken—Traditional, Cajun or Jerk
Broiled Tilapia, lemon Caper Cream

Accompaniments (Sides/Salads)

Tortellini Salad
Tossed Rainbow of Salad
Green Beans Amandine or Country Stewed
Our 3 Potato Salad
Homemade Creamy Coleslaw
Roasted Rosemary Potatoes

Fresh Mozzarella and Roma Tomato Salad
Rice Pilaf
Fresh Seasonal Fruit Array
Homemade BBQ Baked Beans
Fresh, Colorful Vegetable Crudités
Broccoli, Carrots, Corn O'Brian or Vegetable Medley

Desserts

Fresh Seasonal Fruit Array
Homemade Brownies

Homemade Cookies
Our Homemade Pie
\$22 per person ++ Luncheon
\$27 per person ++ Dinner

Package 2 (you may also choose from package 1)

(Choice of: 2 Appetizers, 2 Entrees, 3 Accompaniments, and 1 Dessert)

Appetizers

International Cheeses with Gourmet Crackers
Salmon Mousse Bouchées
Baked Brie with Raspberry Sauce

Spanakopita
Fresh, Colorful Vegetable Crudités
Mini Egg Rolls with duck sauce

Entrees

Colin's own Apple Jack Chicken
Cajun catfish in Raspberry Sauce
Fettuccini Alfredo, baby spinach, Shrimp
Seafood Newburg- Over Rice Pilaf
Crab Quiche, spinach, tomato, Gruyere

Flounder Florentine, Broiled with Lemon and Wine
Chicken Portabella, Sun dried tomato, Fresh Rosemary
Tender Beef Brisket Cabernet demi-glace
Seafood Creole over Basmati rice
Roast Angus Filet tips Au Poirve

Accompaniments (Sides/Salads)

Fresh Mozzarella and Roma Tomato Salad
Green Beans Amandine or Country Stewed
Pineapple Mango Carrots
Festive Pasta Salad
Rainbows of Tossed Salad with Dressing

Our Sensational Seasonal Salad or Caesar
Scalloped Potatoes or Herb Roasted Potatoes
Our 3 Potato Salad
Herbed Rice pilaf
Fresh, Colorful Vegetable Crudités

Desserts

Fresh Seasonal Fruit Array
Chefs Carrot Cake
Fruit Cobbler
Homemade Cookies or Brownies

Chef's Chocolate Cake
Our Special Assorted Mini Pies
Homemade Apple Pie
\$27 per person ++ Luncheon
\$30 per person ++ Dinner

The Blue Side Tavern

Package 3 (you may also choose from package 1 or 2)

(Choice of: 4 Appetizers (2 may be butlered), 3 Entrees, 4 Accompaniments, and 2 Desserts)

Appetizers

Stuffed Mushroom Caps Duxelle
Potato Knish
Tomato Basil Bruschetta with Baguette
International Cheeses with Gourmet Crackers
Salmon Mousse Bouchées
Baked Brie with Raspberry Sauce

Meatballs (Italian, BBQ or Swedish)
Homemade Humus with Pita Wedges
Cheese Puffs
Spanakopita
Fresh, Colorful Vegetable Crudités
Pate' in Pastry

Entrees

Chicken Wellington
BBQ Swordfish
Encrusted Pork Chops with Apple Brandy Glaze
Pinwheels of Beef and Spinach
Red Snapper in Raspberry Sauce

Seafood Creole
Veal Piccata
Beef Stroganoff
Chicken Marsala
Chicken and Shatake Mushroom Strudel

Accompaniments (Sides and Salads)

Penne pomodoro
Pecan encrusted sweet potatoes
Baked Tomatoes with Roasted Cheese and Herbs
Apple, Walnut, Date Rice
Fresh Mozzarella and Roma Tomato Salad
Green Beans Almondine
Pineapple Mango Carrots
Festive Pasta Salad
Rainbows of Salad with Dressing

Lemon Nut Broccoli
Stir fry vegetables
Waldorf Salad
Baby spinach Quiche
Our Sensational Seasonal Salad
Scalloped Potatoes
Our 3 Potato Salad
Herbed Rice pilaf
Fresh, Colorful Vegetable Crudités

Desserts

Chocolate Fondue with Fresh Fruit
Fresh Seasonal Fruit Array
Homemade Brownies
Fruit Cobbler

Chocolate Mousse Chantilly cream
Homemade Cookies
Our Special Assorted Mini Pies
Homemade Apple Pie

\$30 per person ++ Luncheon

\$36 per person ++ Dinner

The Blue Side Tavern

PLATED ENTRÉES

Each meal is beautifully presented, as it is delicious. Your meal will be accompanied by a fresh salad, Chef's signature choice of fresh vegetable and starch, and just-baked rolls and butter.

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\$28.95 Per Person

- *Our Country Roasted & Encrusted Pork Loin with Carmel-Pecan Yams and Asparagus*
- *Lemon Herbed Chicken atop our Light and Delicious Champagne Sauce*
- *Incredible Beef Roulades, Tender & Rolled with Special Stuffing, Drizzled with our Dijon Brandy Sauce*
- *Classic Chicken Marsala*
- *Pasta Primavera with Penne Pasta in a Mixture of Fresh Garden Vegetables and Alfredo Cream Sauce.*
- *Slow Roasted Turkey Platter Accompanied by all the Trimmings, Dressing, Vegetables, Mashed Potatoes*
- *A Favorite, Broiled Flounder Florentine with Lemon Crowns*

\$32.95 Per Person

- *Chicken and Shrimp Marsala*
- *Our Delicious Broiled Crab Cake and Lemon Crown*
- *Tender Filet Wellington with Mushrooms and Cabernet Demi Glaze*
- *Rockfish Crab encrusted with white wine lemon beurre blanc*
- *Our Jambalaya Cajun chicken, andouille, jumbo shrimp served with red beans and jasmine rice*
- *Baked Norwegian Salmon with lemon basil butter Sauce*
- *Roasted 10 spice Cornish Hen with a Fabulous Cranberry orange Glaze, Cous Cous and glazed Carrots*

\$38.95 Per Person

- *Prime Rib Au Jus or roasted tenderloin of beef with Horseradish Sauce*
- *Stuffed Salmon or rockfish with Crab Imperial*
- *Blue Side Surf and Turf (Cajun Chicken Breast and Crab Cake)*

\$44.95 Per Person

- *Classic Surf & Turf (Prime Rib or roasted tenderloin & Our Fabulous Crab Cake)*
- *Jumbo Lump Crab Imperial*
- *Sauté Filet Mignon Au Poinçon, Pepper Brandy Sauce teriyaki shrimp kebob*

Plated Dessert (Choice of one)

*Home Baked Apple Pie Sinful Chocolate Layer Cake, Carrot Cake,
Home Baked Cherry Pie or Our Awesome Mousse
For an additional charge of \$1.00 pp, Homemade Cheese Cake, Key Lime Pie, or
Moist Pound Cake Topped with Fresh Fruit Melba*

There is so much we can offer. If you do not see the entrée you are looking for, just let us know.

The Blueside Tavern

Hors D'oeuvres

As your guests arrive, before their dinner, enjoy delicious hors d'oeuvres!

<i>Fresh Fruit Array</i>	<i>\$ 2.50</i>	<i>Mushrooms Stuffed with Sweet Italian Sausage</i>	<i>\$ 2.5</i>
<i>Spanakopita</i>	<i>\$ 3.00</i>	<i>International Cheeses with Gourmet Crackers</i>	<i>\$ 2.5</i>
<i>Cheese Puffs</i>	<i>\$ 2.25</i>	<i>Meatballs (Italian Swedish or BBQ)</i>	<i>\$ 2.7</i>

<i>Chicken Satay with Special Peanut Sauce</i>	\$ 3.00	<i>Canapé Toasted and Traditionally Topped</i>	\$ 2.7
<i>Tomato Basil Bruschetta and Baguette</i>	\$ 2.00	<i>Potato Skins with Cheddar Cheese and Bacon</i>	\$ 2.5
<i>Mushroom Stuffed Vegetable Pate'</i>	\$ 2.50	<i>Baked Brie en croûte with our Raspberry Sauce</i>	\$ 3.5
<i>Puffed Pastry Seafood Bouchée</i>	\$ 2.75	<i>Chicken Wings (Teriyaki, BBQ or Buffalo)</i>	\$ 2.2
<i>Chicken Tarragon Bouchée</i>	\$ 2.75	<i>Scallops Wrapped in Bacon</i>	\$ 6.7
<i>Salmon Mousse Bouchée</i>	\$ 2.75	<i>Jumbo Shrimp Cocktail</i>	\$ 6.2
<i>Cold Crab Claws</i>	\$ 5.50	<i>Classic Antipasto Display</i>	\$ 4.2
<i>Seven Layer Dip and Homemade Salsa</i>	\$ 2.00	<i>Mushrooms Stuffed with Lump Crabmeat</i>	\$ 3.9
<i>Quiche in a Bite Size Assortment</i>	\$ 3.00	<i>Deviled eggs with balsamic glaze, caviar</i>	
<i>Pork Barbecue Empanadas</i>	\$ 4.00		
<i>Classic Pig in the Blanket</i>	\$ 3.00	<i>Mediterranean Humus with Pita Triangles</i>	\$ 2.0
<i>Fresh PEI Mussels garlic wine</i>	\$ 5.00	<i>Oysters on the ½ shell</i>	\$ 6.0
<i>Our Coconut Shrimp with Sweet Sauce</i>	\$ 6.25	<i>Oysters Rockefeller</i>	\$ 6.0
<i>Mini Egg Rolls with Sauce</i>	\$ 3.75	<i>Quesadilla Wedges</i>	\$ 3.5
<i>Creamy Crab Dip with Baguette</i>	\$ 4.00	<i>Mini Crab Balls</i>	\$ 5.0

These hors d'oeuvres are priced to accompany your dinner. For a hors d'oeuvre only reception see our separate menu.

POPULAR STATIONS

Popular Stations to compliment your meal and delight your guests

CARVING STATIONS

<i>Roast Beef for 74 guests or less</i>	\$6.00
<i>Slow Roasted Prime Rib Au Jus</i>	\$10.00
<i>Peppered Filet Mignon</i>	\$12.00
<i>Fresh Roasted Turkey or Virginia Ham</i>	\$7.00

CLASSIC RAW BAR

(Mark
Price,

FRESH FISH DISPLAY

<i>Chilled Peppered Atlantic Salmon with Dill Cream Sauce and Gourmet Breads</i>	(Mark Price,
<i>Smoked Fish Display with Capers, Onions, Tomatoes, Lemon Crowns, Bagels and Sauce</i>	(Mark Price,

The Blue Side Tavern

Dessert Tables To Match Any Occasion

Add an Elegant touch to your reception and spoil your guests with delicious desserts.

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Supreme Dessert Array

Featuring Exquisite Dessert Creations of Decorated Cakes, Mini Pies, Petit Fours, Fruit Tarts and other Pastry Treats. A Most Popular Package. \$3.95 per guest

Fondue Fantasia

An Incredible Display of Fresh Fruit, Berries and Pound Cake to Dip in our Irresistible Chocolate Fondue. \$3.50 per

Cake Extravaganza

Let us Serve Your Cake on "Painted" Plates of Fresh Fruit Melba or Sinful Chocolate Sauce. \$1.00 per guest

Classic Dessert Table

A Variety of Delicious and Wonderfully Decorated Cakes, Mouth Watering Pies and Fresh Baked Cookies. \$2.95 per Guest

The Beverage Selections

All prices are based on a Three Hour event

#1 - The Non Alcoholic Celebration - \$4.00 per guest

Assorted Sodas, Iced Tea, Fresh Brewed Coffee Hot Tea Station and Our Festive Fruit Punch

#3 - Name Brand Bar - \$26.00 per guest

Includes items in Package Two & Featuring Name Brand Liquors

#2 - The Beer and Wine Package - \$20.00 per guest

*Popular Regular and Light Beers
Chardonnay, White Zinfandel & Merlot Wine
Assorted Sodas, Coffee and Tea Station*

#4 - Premium Open Bar - \$30.00 per guest

Includes Items in Package Three and Featuring Top Shelf Liquors such as Crown Royal, Hennessy, Bailey's Irish Cream, Glenlivet, Frangelico

Additional Options:

Additional Choice of Imported Beer \$1.50 per guest

Champagne Toast or Sparkling Cider Toast for all Guests - \$2.00 per guest

Coffee Service – Coffee or Hot Tea Provided to Each Guest at Their Seat \$2.00 per guest

Carafe of Wine on Each Guest Table \$21.00

Frozen Drinks \$2.00 per Guest with Package 3 or 4

Add an Hour to your Party - \$3.00 Per Hour per Guest

Extended Bar Package 2 3 or 4 \$3.00 Per Hour per Guest

A Cash Bar is Available upon a Request, \$295.00 Set-up Fee.