

Blue Willo Catering

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At Blue Willo Catering we cater all different types of events. The following represents a collection of popular menu items. Feel free to ask us about a custom menu for your function. We are open to your desires and want to prepare the right menu for you and your guests for any occasion.

Full Service Catering: Set up and take down self-serve buffet with chafing dishes.

Drop off Services: Set up self-serve buffet in disposable containers with disposable serving utensils. Disposable warming dishes are available for an additional charge.

Cancellation of events: All drop-off orders require a 24-hour cancellation notice. Cancellations within the 24-hour period will be charged 50% of the total invoice. All events require a minimum 72-hour notice.

Breakfast Buffets

Traditional All-American Breakfast

Scrambled eggs, roasted potatoes, sausage, and bacon served with regular and decaf coffee w/condiments.

Southwestern Burrito's

Hearty breakfast burritos with a choice of eggs, ham, bacon, sausage, chorizo, potato and cheese all served with side of salsa sour cream. This buffet includes regular and decaf coffee w/ condiments.

The Corporate Deal

Assorted danish, bagels and muffins complemented by a tray of seasonal fruit, served with fruit juice, regular and decaf coffee w/ condiments, butter, jam & cream cheese included.

Croissant & Blueberry French Toast Casserole

Buttery croissants and fresh blueberries baked in sweet vanilla custard. Served with sausage patties, breakfast potatoes and includes regular and decaf coffee w/condiments.

Corporate Box Lunches

All include choice of sandwich, bag of chips, side of seasonal fruit, bottled water and homemade chocolate chip cookie or peanut butter cookie.

Sandwich Choices: roast beef, ham, turkey, vegetarian, tuna salad, or chicken salad

Choice of Cheese: mild cheddar, provolone, swiss, havarti, horseradish cheddar

Choice of Breads: croissant, farm white, whole wheat, rye, sourdough, whole wheat sub roll, white sub roll

Executive Box Lunches

All include main entrée, bag of chips, seasonal fresh fruit, bottled water and choice of homemade chocolate chip cookie, peanut butter cookie or fudge brownie.

Chinese Chicken Salad: bed of romaine lettuce, baby field greens, topped with diced chicken breast, mandarin orange slices, sliced almonds and crunchy asian noodles, Served with sesame ginger dressing.

Strawberry Spinach Salad: fresh baby spinach topped with organic strawberries, feta cheese, and sliced red onion, Served with a raspberry vignette.

½ Luncheon Sandwich, ½ salad: choose spring or caesar

½ luncheon Sandwich, 8oz cup of soup: choose from Tomato, minestrone, or chicken tortilla

Buffalo Chicken Wrap: Large tortilla loaded with our buffalo marinated chicken breast, chopped lettuce and diced tomatoes. Served with a side of our buffalo ranch dressing

Chicken Caesar Wrap: Large tortilla topped with diced crisp romaine lettuce, diced chicken breast, parmesan cheese, and served with caesar dressing.

Platters

Fresh Fruit

Fresh cut seasonal fruit is a perfect addition to a brunch or lunch menu

Small serves 6-11

Medium serves 12-15

Large serves 16-25

Garden Crudités

Assortment of seasonal fresh vegetables served with ranch dressing for dipping

Small serves 6-11

Medium serves 12-15

Large serves 16-25

Antipasto

Features genoa and peppered salami, provolone cheese, pepperoncini's, mozzarella cheese, roasted peppers and marinated artichoke hearts, assorted olives, grapes and assorted crackers

Medium serves 10-16

Large serves 17-25

Meat & Cheese Tray

Slices of roast beef, turkey, ham, cheddar, and swiss cheese's then garnished with olives. minimum order serves 10

Luncheon Sandwich Trays

Choose from roast beef, turkey, ham, vegetarian, tuna and chicken salad
cheddar, swiss, provolone cheese

Assorted breads: croissant, farm white, whole wheat, rye, sourdough

Condiments: mustard and mayo served on the side

Extra: Make it a Wrap

House Specialties

All entrees come with seasonal vegetable, starch, dinner roll and butter

Baked Potato Bar: Jumbo russet potatoes with sides of whipped butter, sour cream, bacon, broccoli, shredded cheese, homemade chili and salsa

Beef Brisket

Crisp Fried Chicken and Waffles

Land and Sea Gumbo

Lemon Chicken

Pecan Crusted Chicken with Apricot Sauce

Shrimp Etouffee

Stuffed Pork Loin (herb stuffing or fig and goat cheese)

Taco Bar: Shredded chipotle chicken, spicy ground beef, refried beans, spanish rice, sour cream, salsa served with choice of flour or corn tortillas.

Tequila Lime Chicken

Teriyaki Chicken with grilled Pineapple

Italian Table

Cheese Ravioli (Marinara Sauce or Alfredo Sauce)

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Fettuccine Alfredo

Veal Piccata

Vesuvio Chicken (bone in) Roasted potatoes, peas, lemon herb broth

Add Chicken additional charge applies

Add Shrimp additional charge applies

American Turkey Dinner service for 8-12 people

16-18 pound turkey (pre-cooked weight)

Trimnings include:

3 pounds dressing

4 pounds mashed potatoes

3 pounds candied yams with marshmallows

2 pounds of green beans

2 quarts gravy

1 pint of cranberry relish

1 dozen dinner rolls

Traditional Ham

2 lbs. Candied Yams with Marshmallows

4 lbs. Scalloped Potatoes

2 lbs. of Green Beans

1 Dozen Dinner Rolls

Pork Crown Roast

Trimnings include

3 pounds dressing

4 pounds scalloped potatoes

2 pound green beans

1 quart port sauce

1 dozen dinner rolls