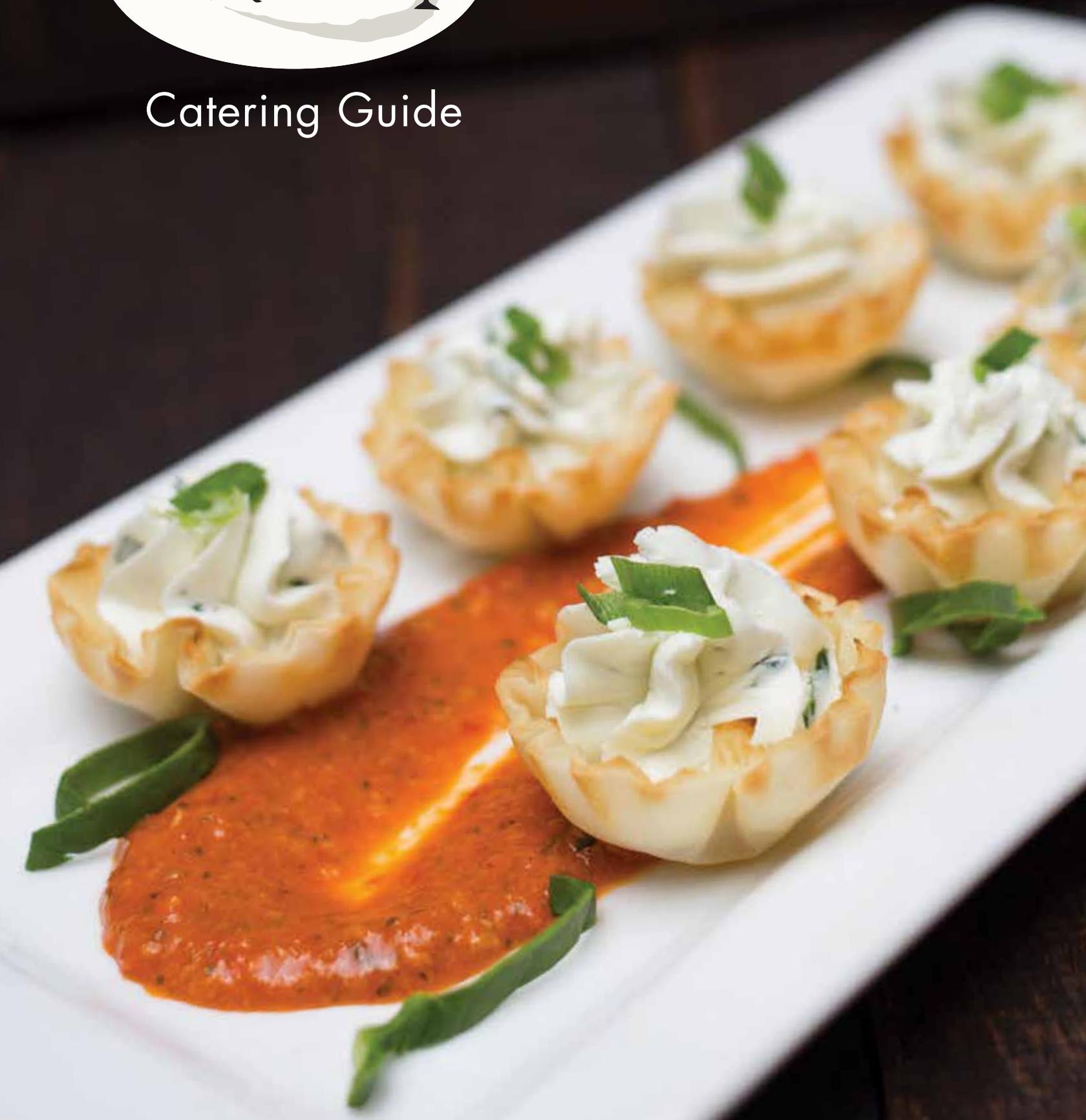




## Catering Guide





# bleu events

314.231.4808



We offer clients an innovative full-service catering experience with extensive expertise in the food industry.

From event coordination and conception, our professional and experienced staff will assist you with every step of the planning process.

From setup and décor, to food presentation. There are no limitations on what we can do.



Take your event to the next level.

#### Catering Customized for You

Our professional staff will supply your full service needs, buffet dinners, plated meals, appetizer receptions, corporate lunches and happy hours, breakfast and break service.

Since food is our passion, our menu changes with the seasons to ensure impeccable quality. We can customize a menu with locally sourced produce. We have something for everyone, including vegetarians and meat lovers alike.

#### Event Planning

Let us create the perfect event. Themed corporate events, decor, entertainment, casual, elegant, formal, modern, vintage, holiday and more. We will work within your budget and any dietary restrictions, needs or requests. We offer full service day of coordination and can provide rental setup, linens and everything you need.

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#### Our Services & Catering Options

Featured Displays  
Hors d'Oeuvres  
Featured Dips  
Family Style Servings

Interactive Food Stations  
Plated Lunch & Dinner  
Lunch & Dinner Buffet  
Dessert

Breakfast & Brunch  
Boxed Lunch  
Event Planning Details



## Service Styles

### Cuisine Style Options

Depending on your event and menu, your service could take the form of hors d'oeuvres, food stations, buffets, or served plated meals.

### Hors d'Oeuvres

Add our Passed Hors d'Oeuvre selections to any style of service as a tasty preview to your meal. If you want to create movement, variety, and a seriously social atmosphere, go heavy on the hors d'oeuvres, add food stations, and let them take the place of dinner altogether.

### Family Style

Platters full of freshly made food are delivered to each table so that guests can enjoy a relaxed meal without leaving their seats.

### Food Stations

For the perfect complement to our other service styles, look into our interactive food stations. Sprinkle these stations around for a fun, social atmosphere that gives your guests an exciting eating experience with many choices.

### Buffets

Can't make up your mind? Then go for a traditional or family-style buffet. Both offer a down-to-earth feel and, more importantly, lots of choices for finicky eaters.

### Plated Lunch or Dinners

For a more elegant atmosphere, consider one of our served plated lunches or dinners with a formal menu. In this instance, you may choose to offer your guests one entrée or dual entrées, prepared with the utmost care and attention.

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**Questions?** Contact one of our sales representatives for help selecting a menu that's perfect for your event and budget. Looking for something that isn't on our menu? We can provide options to fit your needs.



## Featured Displays

Minimum serving of 25 guests per board, platter and display.

### Antipasto Display

Cured Meats, Marinated Olives, Grilled Vegetables, Basil Mozzarella Balls, Crackers & Croustades  
\$132.00 per board



### Rustic Gourmet Cheese Board

Assorted Gourmet Cheeses Garnished with Seasonal Berries, Rosemary Mixed Nuts, Served with Croustades  
\$77.00 per board

### Fresh Fruit Display

Assortment of Fresh Seasonal Fruits & Berries  
\$66.00 per platter



### Fresh Vegetable Display

Assortment of Raw Seasonal Vegetables, served with Green Goddess Dip  
\$66.00 per platter

### Smoked Salmon Display

with Dill Cream Cheese, Red Onion, Capers, Chopped Egg & Arugula, Served with Crackers & Croustades  
\$154.00 per platter

### Bread Display

Assortment of Artisanal Bread Served with C choice of 2 Dips (see page 8), House Infused Olive Oil, Tapanade, Crackers & Croustades  
\$94.00 per 25 guests



# Hors d'Oeuvres



Pricing based on bites per dozen.  
Minimum of 3 dozen per selection.

Please alert your sales representative of any dietary restrictions. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

## Shrimp Ceveche Spoon **G**

Citrus Marinated Shrimp  
\$31.95 per dozen



## Beef Carpaccio

Thinly Sliced Beef Tenderloin, Arugula, Lemon Capers, Shaved Parmesan Cheese, Toasted Crostini & Fresh Chives  
\$36.95 per dozen

## Beef "Stroganoff" Crostini

Thinly Sliced Beef Tenderloin, Dill Sour Cream, Fried Shiitake Mushrooms, Toasted Crostini & Fresh Chives  
\$36.95 per dozen



## Assorted Cocktail Sandwiches

All sandwiches are pre-assembled on mini pretzel buns, served with mayonnaise and mustard on side.

Options: House Brined Herb Roasted Turkey & Provolone, Smoked Ham & Swiss, Roast Beef & Cheddar, Curried Chicken Salad, Grilled Balsamic Squash & Goat Cheese  
\$27.95 per dozen | minimum 1 dozen each per sandwich type

## Curried Chicken Phyllo Cups

Curried Chicken Salad in Phyllo Cups Topped with Fresh Blueberry  
\$24.95 per dozen



## Bacon Wrapped Flank Steak **G**

Served with Tangy BBQ  
\$32.95 per dozen

### Signature Crab Cakes

Served with Spicy Remoulade

\$47.95 per dozen

### Marbled Deviled Eggs **V G**

\$14.95 per dozen

### Bloody Mary Meatballs

Tossed in House Bloody Mary Sauce

\$16.95 per dozen | 4 pieces per guest recommended

### Boneless Chicken Bites

One Ounce Breaded Chicken Bites with Honey Mustard & Sweet BBQ

\$14.95 per dozen | 4-6 pieces per guest recommended

### Mini Tostada **G**

Chili Verde Pork, Braised Chicken, Black Bean & Corn **V G**

\$27.95 per dozen

### Logboat Beer Battered Shrimp

Served with Spicy Citrus Aioli

\$35.95 per dozen | 3 pieces per guest recommended

### Roasted Sweet Potato Medallions **V G**

Fig Jam & Pecan Crumble

\$26.95 per dozen

### Baked Veggie Phyllo Cups **V**

Spinach, Mushroom, Onions, Red Pepper & Shaved Parmesan Cheese in a Baked Phyllo Cup

\$24.95 per dozen

### Cucumber Cups **V G**

Red Pepper Hummus Tabouli Salad

\$24.95 per dozen





# Dips

Dips are priced at 4 oz. per guest.

## *Hot Dips*

### **Classic Spinach & Artichoke**

with Tortilla Chips, Carrots & Celery

\$77.00 per 25 guests

### **Chipotle Queso Dip**

with Tortilla Chips (Add Chorizo \$20.00)

\$55.00 per 25 guests

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## *Cold Dips*

### **Signature Hummus**

with Grilled Naan Bread & Vegetables

\$88.00 per 25 guests

### **Bruschetta Bar**

Tomatoes, Capers, Red Onions & Parsley Tossed with Garlic & Olive Oil, Served with Croustades

\$50.00 per 25 guests

### **Black Bean & Corn Salsa**

with Blue & White Corn Chips

\$44.00 per 25 guests

# Family Style Servings

Minimum of 20 guests. All family style entrées are served with our house salad, fresh baked rolls and butter, choice of vegetable and starch, served with iced tea and water.

Please alert your sales representative of any dietary restrictions.

## Hand Breaded Fried Chicken or Fried Fish

with Whipped Mashed Potatoes & Gravy,  
Country Style Green Beans, Brown Sugar &  
Rosemary Glazed Carrots

\$25.95 per guest

## Ribeye

with Chimichurri Sauce, Grilled Vegetables, Cilantro  
Lime Rice & Chipotle Black Beans

Market Price

## Oven Roasted Salmon

with Mini Roasted New Potatoes, Brown Butter  
& Shallot Green Beans & Roasted Vegetables  
with Feta Cheese

\$32.95 per guest

## Seafood Boil

with Shrimp, Crawfish, New Potatoes, Okra, Corn on  
the Cob, Jalapeño Hushpuppies & Melted Butter

\$31.95 per guest

For an authentic boil experience, this option is served  
directly on tables.

Want to customize your own family style menu?  
Please consult your sales representative.





# Food Stations

Priced at 4 ounce portions per guest.  
Minimum order of 20 required.

## Loaded Mashers Station

Whipped Potatoes with Selection of Toppings:  
Shredded Cheese, Bacon, Green Onions, Sautéed  
Mushrooms & Sour Cream  
\$8.95 per person

## Macaroni & Cheese Station

Bleu's Signature Mac & Cheese with Selection  
of Toppings: Shredded Cheese, Bacon, Sautéed  
Mushrooms & Roasted Red Peppers  
\$9.95 per person

## Seafood Station

Layered Crab Dip with Fresh Crab, Cream Cheese,  
Avocado Mousse, Bell Peppers & Red Onions,  
Served with Croustades, Pepper Jack & Shrimp  
Stuffed Mushrooms, Smoked Salmon Croquettes  
with Dill Aioli  
\$15.95 per person

## Build Your Own Ball Park Station

Mini Corn Dogs, Pretzel Bites, Nachos and  
French Fries. Toppings: Ketchup, Mustard,  
Relish & Jalapeños.  
\$9.95 per person

## Build Your Own BBQ Station

Slow Roasted Pulled Pork & Slider Buns with  
Toppings: KC Style BBQ Sauce, House Tangy  
BBQ Sauce, Sliced Red Onions, Apple Cabbage  
Slaw & Pickles  
\$12.95 per person



### Build Your Own Salad Station

Fresh Mixed Field Greens  
Served with 2 Dressing Choices:  
Creamy Cucumber Buttermilk &  
Roasted Shallot Vinaigrette  
Artisan Bread

Choice of 4 Toppings:  
Charred Beets, Charred Red Onions, Charred  
Cashews, Fresh Melon, Goat Cheese, Pickled Red  
Onions, Tomatoes, Cucumbers, Shredded Carrots,  
Parmesan Cheese, Garlic Croutons  
\$7.95 per person  
Add additional toppings for \$1.95 per person

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### Carving Stations

Served with choice of 2 Sauces & Artisan Rolls.  
Minimum order of 25 guests required.

Sauce Choices:  
Apple Bacon Chutney, Au Jus, Chimichurri  
& Horseradish Cream Sauce

### Garlic & Pepper Encrusted Beef

Try pairing with our Au Jus Sauce  
Market Price

### Apple Cider Brined Pork Tenderloin

Try pairing with our Apple Bacon Chutney  
Market Price

### Ancho & Chile Smoked Prime Rib

Paired with Horseradish Cream Sauce  
Market Price





## Entrées

Minimum of 20 guests. All plated entrées are served with our house salad, fresh baked rolls and butter, choice of vegetable and starch, served with iced tea and water.

All plated entrées are to be pre-selected with same side choice for each meal (we recommend no more than three entrée selections to be offered).

Please alert your sales representative of any dietary restrictions. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

### Ratatouille **V** **G**

with Mix of Seasonal Vegetables

\$21.95 per guest

### Pan Seared Shrimp

with Lemon, Red Pepper & Garlic Herb Pasta or Zucchini Noodles **G**

\$21.95 per guest

### Oven Roasted Sea Bass

with a White Wine Sauce

\$38.95 per guest

### Oven Roasted Salmon **G**

with Ponzu Sauce or Roasted Red Pepper Remoulade

\$30.95 per guest

Try it family style! (see page 14 for pricing)



### Braised Bone in Short Ribs

\$32.95 per guest

### Brown Sugar & Mustard Brined Pork Tenderloin

Oven Roasted Pork Loin with Bacon & Apple Chutney  
or Sage Cream Sauce with Caramelized Onions

\$31.95 per guest

### Beef Filet

8 oz. Grilled Beef Tenderloin with Exotic Mushroom Duxelle, served with  
Red Wine Reduction & Fresh Tarragon

Market Price

### Oven Roasted Chicken Breast

with Lemon Garlic Sauce

\$27.95 per guest

### House Brined Half Roasted Chicken

with Brown Butter Sage Sauce

\$25.95 per guest

Dessert additions may also be added to your selection for an additional price. Please see the dessert section on pg. 18 for more information.



# Lunch & Dinner Buffet

Minimum of 20 guests required. Lunch buffets are available until 4pm. **V** indicates that selections are vegetarian.

## *American Comfort Buffet*

### Lunch Buffet

\$18.95 per guest

### Dinner Buffet

\$20.95 per guest

Includes: Mixed Green Salad with Cucumber Buttermilk Dressing, Hand Dipped Fried Chicken, Traditional Mashed Potatoes with White Pepper Gravy, Country Style Green Beans & Buttermilk Biscuits

### Dessert Selections (Select One)

Peach Cobbler with Chantilly Cream

Apple Cobbler with Chantilly Cream

Mixed Berry Cobbler with Chantilly Cream

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## *Mexican Fiesta Buffet*

### Lunch Buffet

\$15.95 per guest

### Dinner Buffet

\$18.95 per guest

Includes: Fajitas Served with Flour Tortillas, a Mix of Grilled Bell Peppers & Onions, Sour Cream, Salsa, Shredded Lettuce, Shredded Cheese & Green Onion.

Served with Chipotle Black Beans & Seasoned Spanish Rice. Dessert includes Fried Tortilla Triangles Tossed in Cinnamon Sugar, Served with Chantilly Cream.

### Entrée Selections (Select Two)

Marinated Chicken Thighs

Marinated Flank Steak

Grilled Zucchini & Cauliflower **V**



### *When in Rome Buffet*

#### Lunch Buffet

\$18.95 per guest

#### Dinner Buffet

\$20.95 per guest

#### Additions

Add Grilled Chicken or Italian Sausage

Additional \$4.95 per person

Includes the following: Classic Caesar Salad with Parmesan Cheese, Croutons & House Made Caesar Dressing. Ground Beef Lasagna with House Made Marinara, Parmesan & Provel Cheese. Accompanied by Warm Seasoned Garlic Bread. Dessert includes Assorted Cannolis & Biscottis.

Build your Pasta Bar: Served with Cavatappi Pasta, House Made Alfredo Cream Sauce & Marinara with Green & Red Peppers, Zucchini, Mushrooms, Onions & Grated Parmesan.

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### *Old Fashioned BBQ Buffet*

#### Lunch Buffet

\$18.95 per guest

#### Dinner Buffet

\$20.95 per guest

Includes: Pulled Pork & Shredded Beef with Tangy BBQ Sauce. Served with Slider Buns, Onions, Pickles, Slow Cooked Bacon & Brown Sugar BBQ Beans. Dessert includes Assorted Brownies, Blondies & Cookies

#### Side Selections (Select Two)

Apple & Cabbage Cole Slaw  
House Potato Chips  
Traditional Potato Salad  
Classic Pasta Salad  
Fresh Fruit Platter



### *Deli Shop Buffet*

#### Lunch Buffet

\$13.95 per guest

Includes: Sourdough Baguettes, Wheat Bread & Rye Bread, Dill Pickles, Red Onions, Sliced Tomatoes, Sliced Domestic Cheeses, Mayonnaise & Mustard. Dessert includes Assorted Brownies, Blondies & Cookies

#### Selections (Select Two)

House Brined Turkey Breast	Genoa Salami
Oven Roasted Beef	Grilled Vegetables
Smoked Ham	

#### Side Selections (Select Two)

Pasta Salad	Potato Salad
Fresh Fruit Platter	Apple
Potato Chips	

#### Additions

Mixed Green Salad with Creamy Cucumber  
Buttermilk & Roasted Shallot Vinaigrette  
Additional \$3.95 per guest

# Create Your Own Buffet

Create your own buffet includes the following: baked rolls with whipped butter, choice of salad, sides & dessert. Beverages include iced tea & water. All buffets include one salad selection, one starch accompaniment, one vegetable accompaniment and one dessert. Additional salad, side or dessert option may be added for an additional \$2.95 per guest. All buffet entrées can be plated for an additional \$2.95 per guest. Additional \$3.95 per guest to substitute individual dessert. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

## Lunch Buffet (Available Until 4pm)

One Entrée  
\$20.95

Two Entrées  
\$23.95

## Dinner Buffet

One Entrée  
\$25.95

Two Entrées  
\$27.95

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### Salad Selections

#### Bleu House Salad **V G**

with Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette

#### Classic Caesar Salad **G**

with Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons & House Caesar Dressing

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### Entrée Selections

#### Brown Sugar & Mustard Brined Pork Loin **G**

Oven Roasted Pork Loin with Bacon & Apple Chutney or Sage Cream Sauce with Caramelized Onions

#### Caribbean Spiced Chicken

Grilled Chicken Breast Marinated with Traditional Caribbean Spices, Topped with Fresh Pineapple Salsa

#### Sliced Sirloin **G**

Peppercorn & Garlic Encrusted Beef with Rosemary Caper Bordelaise

#### Oven Roasted Chicken Breast

with Lemon Garlic Sauce

#### Ratatouille **V G**

with Mix of Seasonal Vegetables

#### House Brined Oven Roasted Turkey Breast **G**

with Brown Butter Sage Sauce



### Starch Accompaniment

Herb Roasted Sweet Potatoes  
Whipped Cheddar Mashed Potatoes  
Paprika & Herb Roasted New Potatoes  
Traditional Whipped Potatoes  
Herbed Traditional Cous Cous  
Rice Pilaf

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### Vegetable Accompaniment

Brown Sugar & Rosemary Glazed Carrots  
Brown Butter & Shallot Green Beans  
Bacon & Caramelized Onion Green Beans  
Seasonal Vegetable Medley  
Braised Seasonal Kale  
Country Style Green Beans  
Bleu's Signature Sautéed Brussels Sprouts  
(add \$1.95 additional per guest)

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### Dessert

3 oz. dessert portion per guest  
Flourless Chocolate Cake   
Traditional Carrot Cake with Cream Cheese Frosting  
Red Velvet Cheesecake Brownies  
Glazed Lemon Cake  
Cobbler choice of Apple, Mixed Berry or Peach



# Desserts

Please alert your sales representative of any dietary restrictions. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

## Traditional Desserts

\$6.95 per guest | 3 oz. portions

Flourless Chocolate Cake **G**

Glazed Lemon Cake

Red Velvet Cheesecake Brownies

Traditional Carrot Cake with Cream Cheese Frosting

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## Gourmet Desserts

\$8.95 per guest

Blood Orange Chocolate Cheesecake

Lemon Thyme Pound Cake with Chantilly Cream

Coconut Creme Cake **V**

Chocolate creme de menthe Cake

Caramel Apple Cake

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## Traditional Dessert Bites

\$28.95 per dozen | minimum of 1 dozen per selection | 1.5 oz bites

Fresh Baked White Chocolate Chip Blondie Bites

Fresh Baked Brownie Bites

Chef's Selection of Assorted Cheesecake Bites

White Chocolate Raspberry, Red Velvet, Vanilla and Mixed Berry

Chef's Selection of Assorted Traditional Cookies

Double Chocolate with White Chocolate Chip,  
Chocolate Chip, Sugar, Peanut Butter **G** and Snickerdoodle **V**

Chef's Selection of Assorted Cake Bites

Carrot, Lemon, Flourless Chocolate **G**

## Gourmet Dessert Bites

\$36.95 per dozen | minimum of 1 dozen per selection

### Assorted Tea Cakes

Pistachio, Matcha & Raspberry

### Apple Pie Creme Puff

Cinnamon Choux Dough, Caramelized Apples & Apple Brandy Cream

### Mini Fruit Tartlets

### Assortment of Truffles

Dark Chocolate, Raspberry, Mocha Rum, Pink Sea Salt & Bourbon Pecan

### Chef's Selection of Gourmet Cookies

Ginger Snap  , Brown Butter Chocolate Caramel, Chocolate Crinkle, Chocolate Dipped Shortbread & Chocolate Dipped Peanut Butter 



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## Cakes

Special cake options and pricing are available. Consult your sales representative for more information.

Want to provide your own cake? Bleu will provide the following if necessary: knife, flatware, dishware, napkins, dessert table with linen, and cutting service. A \$1.95 per person dessert fee will be added for any outside desserts. This fee is waived if guest provides all of the items listed above.

# Breakfast & Brunch

## Morning Break

Minimum of 1 dozen per flavor.

### Mini Muffins

\$14.95 per dozen

### Large Muffins\*

Lemon Poppyseed, Banana & Blueberry

\$28.95 per dozen

### Mini Scones\*

\$18.95 per dozen

### Large Scones\*

Assortment of Sweet & Savory Flavors:  
White Chocolate Raspberry, Apple Cinnamon,  
Ham & Swiss, Bacon & Cheddar

\$28.95 per dozen

### Assorted Danish

\$23.95 5 per dozen

### Donuts

Glazed, Chocolate, Assorted Cake

\$16.95 per dozen

### Mini Bagels

Served with Cream Cheese

\$16.95 per dozen

### Large Bagels

Served with Cream Cheese

\$23.95 per dozen

### Fresh Fruit Display

Assortment of Seasonal Fruits & Berries

(Serves 25 Guests)

\$66.00 per platter, 1 serves 25 guests

### Whole Fruit

Apples, Oranges & Bananas

\$1.95 per piece

## Create your Own Breakfast Buffet

Minimum of 20 guests required. Buffet includes water, choice of orange juice or cranapple juice.

One Entrée \$14.95 | Two Entrées \$16.95

### Entrée Selections

Fluffy Scrambled Eggs

Fluffy Scrambled Eggs with Sharp Cheddar  
& Fresh Chives

Classic Egg Casserole (choice of 3 ingredients)  
Applewood Smoked Bacon, Breakfast Sausage,  
Fresh Spinach, Tomato, Roasted Red Pepper, Swiss  
Cheese, Pepper Jack Cheese & Cheddar Cheese

House Made Buttermilk Biscuits & Sausage Gravy

Baked French Toast with Cinnamon Honey Butter

### Protein Selections (Select Two)

Applewood Smoked Bacon

Smoked Ham Slices

Pork Sausage Links

Turkey Sausage Links

### Side Selections (Select Two)

Seasoned Red Potato Home Fries

Cheddar Cheese Grits

Cheesy Hash Brown Casserole

Fresh Fruit Platter

\* Gluten-free & vegan flavors available.  
Please consult your sales representative.

# Boxed Lunch

Minimum of 10 guests required. Boxed lunches are served in disposable boxes with disposable flatware and napkin. Available for pick up or drop off service.

All boxed lunches are to be preselected with same side choice for all guests.

## *Gourmet Boxed Lunch*

Served on Sourdough Baguette

\$15.95 per box

### Hardwood Smoked Ham

with Swiss Cheese, Balsamic Onions, Mixed Greens & Rosemary Aioli

### House Brined Roasted Turkey Breast

with Cheddar Cheese, Romaine, Tomato & Dijon

### Herb Crusted Roast Beef

with Provolone Cheese, Pickled Red Onion & Mixed Greens with Sriracha Aioli

### Grilled Vegetable Sandwich

with Goat Cheese & Balsamic Reduction

### Side Selections (Select Two)

Classic Pasta Salad

Traditional Potato Salad

Miss Vickie's Potato Chips

Mixed Greens with Roasted Shallot Vinaigrette

Apple

### Dessert Selection (Select 1)

Fresh Baked Cookie

House Made Blondie

Chocolate Brownie



## *Traditional Boxed Lunch*

Served on Sourdough Baguette. Accompanied by Lettuce, Tomato, Onion, Mayonnaise & Mustard Served on Side

\$13.95 per box

### Ham & Swiss

### Turkey Breast & Provolone

### Roast Beef & Cheddar

### Grilled Vegetable & Rosemary Aioli

### Side Selections (Select Two)

Miss Vickie's Potato Chips

Apple

Fresh Baked Cookie

### Additions

Bottled Water, Bottled Tea or Soda

\$2.95 each

# Event Planning Details

## Guaranteed Booking

To guarantee your booking, a signed contract and deposit is required. A deposit and/or credit card is required with signed contract to secure our service. Deposit amount will be applied to final invoice.

## Tax & Service Charge

All food and beverage is subject to a service charge and current Missouri state and local sales tax. Service charges vary depending on service style selected. If group is tax exempt, a State of Missouri tax exemption letter must be provided with signed contract.

## Under Minimum Fee

Set minimum orders on boxed lunches (10 minimum) and buffet service (20 minimum). If you order less than the minimum a \$11 per guests "under minimum" fee will be applied.

## Decorating

No nails or tacks in the walls, glitter, confetti, small feathers or any other small pieces similar to those just listed. If client chooses to use glitter, confetti or items described above, there will be a \$150 cleaning fee.

## Food Service

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Removal of food and beverages (other than box lunches or pre-arranged pick-up orders) is not allowed due to public health and safety guidelines set forth by the office of Environment, Health & Safety. For health reasons, uneaten food and beverage will be disposed of. Outside food or beverage of any kind will not be permitted in any event spaces or restaurant by any guest. A service fee will be applied for any desserts and beverages not provided by Bleu Events. Please see your sales representative to make arrangements.

## Event Planning Details

We are happy to arrange and assist with additional rental and setup needs. Please consult your sales representative for pricing.

## Specialty Linen Rentals

Specialty linens and additional colors available upon request. Upcharges may apply. See your sales representative for appropriate linen to table sizes.

70"	\$11.00
90"	\$14.00
120"	\$22.00
132"	\$27.00
Overlay (52")	\$9.00
Linen Napkins	\$2.00
Table Runner	\$9.00
Chair Cover	\$7.00
All-in-one	\$22.00

## Budget

We understand budgeting can be an overwhelming process, especially if this is your first event planning experience. We are here to help! Explore our budget considerations below and contact us with questions.

## Food & Service Style

Your event is shaped by food and service style considerations. We pride ourselves on creating a unique experience for you and your guests, which incorporates food into your décor.

Food considerations include how many courses and options you'd like to offer your guests, as well as the style of the meal. Your menu selections, including: passed hors d'oeuvres, food stations, featured displays, plated meals, buffets, and desserts.

Your menu selections will dictate the service style of your event. Your event is executed by a varied team of event professionals including chefs, operations staff who manage event logistics to deliver and set-up your event, as well as our service team who serves your guests during the event and clean up afterwards.

## Rental Equipment

When you book an event with us, service ware items including china, flatware, chaffing dishes and basic table setup with house linens are included in your menu price.



