

CATERED EVENTS PLANNER

hors d'oeuvres, entrées, & venue information



BLUE COLLAR
RESTAURANT ~ BAR ~ CATERING



BLUE COLLAR HORS D'OEUVRES & DESSERTS

Welcome your guests with hors d'oeuvres and set the tone for a successful event.
Hors oeuvres are presented at start time of your event. Buffet entrees are presented 30 minutes later.
25 guest minimum billing.

HORS D'OEUVRES *tasting trays for 10-12 people*

- CRUDITES *assorted raw vegetables with chipotle ranch 45*
- CHARCUTERIE *assorted cured meats, whole grain mustard, crostini 65*
- CHEESE BOARD *assorted cheeses, jam, whole grain mustard, assorted crackers 60*
- FRESH CUT FRUIT *fruits in season, honey yogurt dip 55*
- BRUSCHETTA *mozzarella, seasoned tomatoes, balsamic drizzle 40 add prosciutto 15*
- SPICY TUNA SUSHI TOTS *cucumber, avocado on risotto cakes with sriracha aioli and wasabi sauce 65*
- FILLO DOUGH w BRIE & FIG JAM 45
- SHRIMP SEVICHE SPOONS *cucumber, tomato, onion, jalapeno, mango, cilantro 55*
- CROSTINI w/ BEEF TENDERLOIN *horseradish, pickled red onion, port wine 55*
- SMOKED CHICKEN CANAPE *bleu cheese slaw 45*
- TUXEDO TUNA WONTONS *seared rare with sesame seeds, hoisin dollop 45*
- CRAB SALAD *cucumber cup, Thai chili sauce 55*
- SOFT PRETZEL BITES *stone ground mustard 40 add cheese whiz 10*
- PHILLY CHEESESTEAK EGGROLLS *spicy ketchup 55 add cheese whiz 10*
- BLISTERED SHISHITO PEPPERS *fire roasted Asian peppers with sweet chili dipping sauce 55*
- NASU DENGAKU *Chinese eggplant with miso glaze, sesame seeds 50*
- CRISPY BRUSSELS SPROUTS *spicy miso honey drizzle 50 add bacon 10*
- FRIED GREEN BEANS *horseradish aioli 45*
- FRIED CHEESE CURDS *white cheddar, side red sauce 45*

BOTTOMLESS SOUP or SALAD *soup or salad with two dressings 4pp*

- CAESAR SALAD ~ MIXED GREENS ~ ROSE'S CHIPOTLE CHILI ~ CHICKEN CORN NOODLE ~ SHRIMP BISQUE +2pp
- QUINOA POWER BOWL *roasted brussels sprouts, butternut squash, corn, black beans, avocado, greens +3pp*
- POKE BOWL *mango, cucumber, edamame, tomatoes, quinoa, greens, sriracha aioli, wasabi sauce +3pp*
- NUTS & BERRIES *strawberries, blueberries, walnuts, feta, greens +3pp*

DESSERT TRAYS *two dozen individual treats per tray*

- BROWNIES *chocolate, cream cheese iced, turtle 30*
- ASSORTED COOKIES *double chocolate chunk, macadamia nut 30*
- ASSORTED MIN PASTRIES *mini cream puffs, mini éclair, mousse squares, napoleons 30*
- MINI CHOCOLATE & VANILLA CUPCAKES 25

All hors d'oeuvres are served on 13 x 21" tray. Buffet foods are presented for a maximum of two hours.
Prices are subject to change. Prices do not include 20% service charge and 6% PA sales tax.

All correspondence through CATERING@BLUECOLLARLANC.COM

949 Church Street Landisville Pa 17538 717 537-2107



25 guest minimum billing. \$29 per person. Buffet Catered Events include...

ASSORTED ROLLS *butter*

ENTRÉES *choose two (add \$4pp when offering three entrees)*

VEGETABLES *choose one (add \$2pp when offering two vegetables)*

DRINK STATION *iced tea and coffee*

ENTRÉES

BARBECUE CHICKEN *tangy barbecue sauce, fries*

CILANTRO LIME CHICKEN *brown rice and beans*

CHICKEN MARSALA *mushrooms, creamy risotto*

VEGETABLE RISOTTO w/ CHICKEN *peppers, mushrooms, corn, peas in creamy risotto*

JAMBALAYA *shrimp, chicken, andouille sausage, vegetables, creole broth, brown rice +3pp*

SALMON w/ CITRUS SAUCE *lightly seasoned, farro +2pp*

MISO SALMON *scallions, sesame seeds*

TUNA PICCATA *lemon caper sauce, creamy risotto +2pp*

BLACKENED SCALLOPS *bleu cheese risotto with prosciutto and peas +5pp*

SHRIMP & CRAB MACK N' CHEESE *garlic cream sauce, Old Bay +3pp*

BROKEN BONES *Korean barbecue ribs, fries +2pp*

STUFFED PORK LOIN *port wine sauce, rosemary potatoes*

SHORT RIB MACK N' CHEESE *cheddar, Monterey jack, corn, caramelized onions, barbecue drizzle*

THAI STEAK TIPS STIR FRY *carrots, tomatoes, red onion, peanuts, cilantro & Thai chili sauce over rice +2pp*

MACK N' CHEESE *cheddar, Monterey jack, cream, toasted panko breadcrumbs*

CHEESE TORTELLONI *Chinese eggplant blush sauce*

VEGAN JAMBALAYA *tofu, vegetables, creole tomato broth, brown rice*

VEGETABLES

GREEN BEANS ALMONDINE

MIXED VEGETABLES

Buffet entrées are prepared at 110% of the guest count to ensure food quantities for your event.

For instance, a group of 100 would be served 55 portions each of both entrée selections for a total of 110 portions.

Protein servings are: 6oz seafood and chicken, halved ~ 8oz vegetarian items

Buffet foods are presented for a maximum of two hours.

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Available for all golf outings and lunch banquets with service before 4pm.

Buffet Service includes: Two Accompaniments, Drink Station & Assorted Cookies. 25 guest minimum billing.

BUFFET THEMES

BACKYARD COOKOUT \$18pp

Hamburgers & Hot Dogs, Toppings: Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo, Relish

SOUP & SALAD BAR \$18pp

Spring Mix, Chopped Romaine, Chicken, Bacon Bits, Tomatoes, Onions, Cucumbers, Walnuts, Shredded Cheeses, Croutons, Caesar, Ranch and Balsamic Vinaigrette Dressings, Assorted Rolls

“IT’S A WRAP” \$20pp

Assortment of Chicken Caesar, Ham & Cheese w/ Dijonnaise, Turkey & Swiss w/Honey Mustard. Wraps are cut to pinwheels.

PICNIC BASKET \$20pp

Tavern Ham, Roast Turkey, Roast Beef, Swiss, American, Cheddar, Assorted Breads, Lettuce, Tomato, Onion, Pickles, Mustard, Mayo

TACO TRUCK \$20pp

Seasoned Ground Beef & Pulled Chicken, Soft Taco Shells
Toppings: Lettuce, Tomato, Onion, Shredded Cheddar, Salsa, Sour Cream

ITALIAN \$23pp

Pasta Primavera with browned garlic & oil, Chicken & Broccoli Alfredo, Italian Sausage w/Peppers and Onions, Fresh Baked Rolls

BARBECUE PIT \$25pp

Barbecue Chicken, Korean Barbecue Pork Ribs, Corn Bread

ACCOMPANIMENTS

SOUP DU JOUR

TOSSED SALAD

CAESAR SALAD

POTATO SALAD

MACARONI SALAD

PASTA SALAD

POTATO CHIPS

BAKED BEANS

Add accompaniment +\$3pp

DRINK STATION

COFFEE

ICED TEA

Buffet entrées are prepared at 110% of the guest count to ensure food quantities for your event. Buffet foods are presented for a maximum of two hours. We gladly accommodate guests who request a vegan, gluten free or nut free diet.

Guest count and menu selections are final 14 days prior to event.

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OPEN BAR CHOICES

25 guest minimum billing.

HOUSE OPEN BAR

Liquor: House Vodka, Rum, Tequila, Whiskey, Gin + mixers

Wine: Cabernet Sauvignon, Pinot Grigio

Beer: Miller Lite, Yuengling lager

1 HOUR 16pp 2 HOURS 22pp 3 HOURS 28pp

PREMIUM OPEN BAR

Liquor: Tito's vodka, Bacardi rum, Tres Agaves tequila, Tanqueray gin, Captain Morgan spiced rum, Jack Daniels, Jim Beam bourbon + mixers

Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay

Beer: Miller Lite, Yuengling lager, Mack's Blue Collar IPA

1 HOUR 18pp 2 HOURS 24pp 3 HOURS 30pp

ULTRA PREMIUM OPEN BAR

Liquor: Premium Spirits (above) + Grey Goose vodka, Don Julio tequila, Crown Royal whiskey, Makers Mark bourbon, Dewars scotch, Hendricks gin + mixers

Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay

Beer: Miller Lite, Yuengling lager, Mack's Blue Collar IPA

White Claw mango & black cherry

1 HOUR 22pp 2 HOURS 28pp 3 HOURS 34pp

Add a champagne toast for \$4 per person. Signature drinks are available at an additional cost. Pricing includes glassware, sodas, club soda, tonic, lime juice, pineapple juice, cranberry juice and garnishes.

BAR POLICIES FOR EVENTS

Blue Collar Hospitality is bound by all local and state regulations governing the sale and consumption of alcoholic beverages. In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.

We do not pour shots at our events. Alcohol from events is not allowed outside the event space; this includes hallways, Blue Collar restaurant, bar and deck. The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited. The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event. If alcohol is suspended or terminated for any reason, the company will not be liable for any damages of any kind whatsoever. We reserve the right to make reasonable substitutions if the specified product ordered at the time of your event becomes unavailable. Prices are subject to 6% Pa sales tax (for food) and a 20% service charge on the total bill.

CASH BAR

Guests buy their own drinks, cash or credit card. Two hour service. \$300 minimum billing.

CONSUMPTION BAR

Host runs a drinks tab to be paid at end of event. Two hour service. \$300 minimum billing.

Bartender and Bar Setup 150
Additional Bartender 100

BEER

Miller Lite, Yuengling lager 5
Mack's Blue Collar IPA, White Claw 7

WINE

Cabernet, Merlot, Pinot Grigio, Chardonnay 8

LIQUOR

Tito's, Bacardi, Captain Morgan, Jack Daniels, Jim Beam
Tres Agaves, Tanqueray + mixers 8

NON ALCOHOLIC BAR

Coke, Diet Coke, Sprite, iced tea, water 5pp

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