



We ask that you have a minimum of 10 people for catering deliveries. We offer free catering delivery in the Norcross area Monday–Friday from 7am–3pm.

62 College Street, Norcross, Georgia • 30071
678-527-6278 • contact@bleuhousecafe.com
www.bleuhousenorcross.com



ADVANCE NOTICE:

A minimum of 24 hours is recommended for all catered events regardless of size or type. When ordering smoked meats or bar-b-que, please give a minimum of 48 hours notice.

CANCELLATION:

A 24 hour notice is required for all cancellations. A cancellation fee will be charged in the case of no notice.

PAYMENT:

Payments may be made by cash, check, or credit card. Billing available for pre-approved corporate accounts.

DIETARY REQUESTS:

We are able to accommodate any dietary needs. Please be sure to tell us if you have any such requests and we will be happy to prepare a special meal for you.

Breakfast

Minimum 10 people. 24-hour notice required.

CONTINENTAL BREAKFAST

An assortment of pastries, cinnamon rolls, muffins, and bagels, and a fruit bowl.

\$6.55 per person

HOT BUFFET BREAKFAST

Baked cheese eggs, sausage, bacon, ham, and biscuits. Choice of grits or potatoes.

\$8.95 per person

BLEU HOUSE BRUNCH

Your choice of our freshly baked quiche, fruit, muffins, and cinnamon rolls with sausage cheese balls.

\$98.50 serves 8–10

BREAKFAST CROISSANTS

An assortment of bacon, ham, and sausage with egg and cheese, served on croissants.

\$6.50 per person

BREAKFAST WRAPS

An assortment of bacon, ham, and sausage with egg and cheese, served on wraps.

\$6.45 per person

FRUIT BOWL

\$2.25 per person

FRUIT PLATTER

\$2.75 per person

QUICHE

Your choice of one of our freshly baked quiche:

- Chicken & Sun-dried Tomatoes
- Spinach & Artichoke
- Ham and Cheddar
- Sausage & Bacon

\$34.00 serves 10



Drinks

COFFEE

\$16.50 per carafe. serves 12–15

ASSORTED JUICES

\$16.00 per gallon (orange juice only)

\$1.50 per individual 10oz bottle

BOTTLED WATER

\$1.50 each

CANNED SODA

\$1.50 each

TEA OR LEMONADE

\$7.00 per gallon

Salad Bowls

Includes choice of 2 dressings.

Add chicken to any salad \$2 per person

CAESAR

Romaine, parmesan, croutons, house caesar dressing

Bowl for 10 \$35

Bowl for 20 \$60

HOUSE SALAD

Mixed greens, cucumbers, tomatoes, red peppers, carrots, choice of dressing

Bowl for 10 \$35

Bowl for 20 \$60

GREEK SALAD

Mixed greens, feta, black & green olives, red peppers, tomatoes, cucumbers, roasted red peppers, onions, balsamic vinaigrette

Bowl for 10 \$45

Bowl for 20 \$80

CRANBERRY SALAD

Romaine, cranberries, crunchy ramen noodles, walnuts, sweet cranberry dressing

Bowl for 10 \$35

Bowl for 20 \$60

SUNSHINE SALAD

Mixed greens, apricots, cranberries, candied pecans, crumbled bleu cheese, granny smith apple slices, raspberry vinaigrette

Bowl for 10 \$45

Bowl for 20 \$80

Add Ons

BALSAMIC CHICKEN

\$2 per person

SIDE OF SALMON

\$60 feeds 12-16



CHEF SALAD

Mixed greens, turkey, ham, cheddar, muenster, carrots, tomatoes, cucumbers, choice of dressing

Bowl for 10 \$55

Bowl for 20 \$95

BALSAMIC CHICKEN SALAD

Mixed greens, balsamic chicken, sun-dried tomatoes, feta, red onions, balsamic vinaigrette

Bowl for 10 \$55

Bowl for 20 \$95

THAI CHICKEN SALAD

Mixed greens, teriyaki chicken, carrots, cheese, red peppers, cucumbers, peanuts, orange-sesame-ginger dressing

Bowl for 10 \$55

Bowl for 20 \$95

Assorted Boxed Lunches

Served in clear three-compartment boxes.

\$10.75 each

An assortment of our most popular sandwiches and wraps, each with assorted sides, and desserts.



Custom Boxed Lunches

Served in clear three-compartment boxes.

\$11.75 each

SANDWICHES & WRAPS

Your choice of sandwich or wrap, side, and dessert.

Choices listed on next page.

Name labels available upon request.

SIDE SALAD CHOICES

with sandwiches only:

- Potato Salad
- Fresh Fruit
- Marinated Olives
- Coleslaw
- Vegetable Pasta
- Marinated Vegetables
- Tomato Mozzarella
- Bag of Chips

SALADS

Your choice of salad, dressing, and dessert. Includes focaccia. Choices listed on next page.

Name labels available upon request.

DRESSING CHOICES

4oz – with salads only:

- Caesar
- Bleu Cheese
- 1000 Island
- Vidalia Onion
- Orange-Sesame-Ginger
- Raspberry Vinaigrette
- Balsamic Vinaigrette
- Ranch
- Cranberry

DESSERT CHOICES

(ask about our gluten-free options)

- 7 Layer Bar
- Blondie Bar
- Chocolate Raspberry Bar
- Granola Bar
- Lemon Square
- Praline Brownie
- Peanut Butter Bar
- Chocolate Chip Cookies
- Oatmeal Walnut Cookies
- Peanut Butter Cookies

Custom Boxed Lunch Sandwich Choices

TURKEY CLUB

Turkey, muenster, bacon, lettuce, tomato, mayo, multigrain

CHICKEN SALAD CROISSANT

House Special with almonds, grapes & apples, mixed greens, croissant

FANNELLI

Turkey, pastrami, swiss cheese, 1000 island dressing, coleslaw, hoagie roll

ITALIAN SUB

Soppressata, salami, ham, provolone, lettuce, onions, tomatoes, oil & vinegar, peppers, hoagie roll

THE CAPTAIN

Roast beef, turkey, bacon, swiss, lettuce, tomato, mayo, ciabatta roll

BRONX BOMBER

Prosciutto, soppressata, salami, fresh mozzarella, roasted red peppers, oil & vinegar, hoagie roll

R. B. CLUB

Roast beef, swiss, coleslaw, bacon, 1000 island dressing, cibatta roll

ROMAN MUFFALATA

Turkey, prosciutto, mixed greens, roma tomatoes, roasted eggplant, fresh mozzarella, olive spread with pesto mayo, ciabatta roll

TUSCAN VEGGIE VEGETARIAN!

Roasted red peppers, tomatoes, eggplant, fresh mozzarella, mixed greens, pesto mayo, focaccia

FUNKY CHICKEN MELT

Chicken, cheddar, honey mustard, lettuce, onions, focaccia

BLEU HOUSE MELT

Chicken, melted swiss, ham, mixed greens, bleu cheese dressing, focaccia

CHICKEN CLUB

Chicken, provolone, tomatoes, bacon, mixed greens, pesto ranch, spinach tortilla

CURRY CHICKEN

Chicken, provolone, cucumbers, red peppers mixed greens, curry cheese spread, tomato tortilla

THE ALFALFA VEGETARIAN!

Cheddar, provolone, sprouts, tomatoes, cucumbers, red peppers, sun-dried tomato spread, spinach tortilla

THE RASTA TURKEY

Turkey, provolone, roasted red peppers, mixed greens, sun-dried tomato spread, spinach tortilla

ROAST BEEF WRAP

Roast beef, swiss, black olives, sprouts, boursin cream cheese, tomato tortilla

CLUB MED CHICKEN

Chicken, feta cheese, roasted red peppers, mixed greens, black olives, pesto mayo, tomato tortilla

SPICY CHICKEN WRAP

Chicken with melted cheddar, yellow rice, onions, tomatoes, mixed greens, spicy ranch, tomato tortilla

THAI CHICKEN WRAP

Teriyaki chicken, shredded carrots, cheese, red peppers, cucumbers, mixed greens, spicy Thai peanut sauce, spinach tortilla

SORRY CHARLIE

Tuna, mixed greens, sprouts, onions, tomatoes, olive spread, pesto mayo, spinach tortilla

HAM WRAP

Ham, muenster, mixed greens, onions, tomatoes, boursin cream cheese garlic tortilla

Custom Boxed Lunch Salad Choices

CHICKEN CAESAR

Romaine, parmesan, croutons, house caesar dressing

HOUSE SALAD + CHICKEN

Mixed greens, cucumbers, tomatoes, red peppers, carrots,
choice of dressing

GREEK SALAD + CHICKEN

Mixed greens, feta, black & green olives, red peppers,
tomatoes, cucumbers, roasted red peppers, onions,
balsamic vinaigrette

CRANBERRY SALAD + CHICKEN

Romaine, cranberries, crunchy ramen noodles, walnuts,
sweet cranberry dressing

SUNSHINE SALAD + CHICKEN

Mixed greens, apricots, cranberries, candied pecans,
crumbled bleu cheese, granny smith apple slices,
raspberry vinaigrette

CHEF SALAD

Mixed greens, turkey, ham, cheddar, muenster, carrots,
tomatoes, cucumbers, choice of dressing

BALSAMIC CHICKEN SALAD

Mixed greens, balsamic chicken, sun-dried tomatoes, feta,
red onions, balsamic vinaigrette

THAI CHICKEN SALAD

Mixed greens, teriyaki chicken, carrots, cheese,
red peppers, cucumbers, peanuts, orange-sesame-ginger
dressing

Sandwiches & Platters

Minimum 10 people.

All platters include plates, utensils, napkins, serving utensils, and condiments.

SANDWICH PLATTER

Roast turkey & muenster, ham & cheddar, roast beef & swiss, and chicken salad presented on an assortment of breads. Includes choice of side salad and chips.

\$10.15 per person

WRAP PLATTER

Featuring our most popular wraps. Includes choice of side salad and chips

\$10.15 per person

ASSORTED SANDWICHES AND WRAPS

Chef's assortment of our most popular sandwiches and wraps. Includes choice of side salad and chips

\$10.15 per person

TRADITIONAL DELI PLATTER

Roast beef, maple ham, roast turkey, assorted cheeses, mixed greens, tomatoes, assorted relishes and condiments, freshly baked rolls, choice of side salad, and chips.

\$11.95 per person

ITALIAN DELI PLATTER

Assorted Italian meats and cheeses, roast turkey, roasted peppers, marinated olives, Italian tuna salad, artichoke hearts in pesto, assorted bread, choice of side salad, and chips.

\$12.50 per person

ASIAN PLATTER

Teriyaki smoked salmon, Teriyaki chicken strips, Asian noodle salad, Asian-style green beans, cranberry salad with sweet & sour dressing.

\$14.95 per person

SALAD CHOICES

- Cranberry Salad
- Garden Salad
- Potato Salad
- Tomato and Mozzarella Salad
 - Fresh Fruit
 - Pasta Salad
- Marinated Veggies

Hot Entrees

Minimum 10 people.

All options include plates, utensils, napkins, and serving utensils.

HOT BUFFET BAR

Your choice of 1 entree and 2 sides. Served with assorted freshly baked breads and green salad.

\$12.95 per person

ENTREE CHOICES

- Parmesan Crusted Chicken
- Balsamic Chicken
- Chicken Piccata
- Bacon-Wrapped, Cheese-Stuffed Meatloaf
- Spinach and Provolone Stuffed Chicken
- Pulled Pork

SIDE CHOICES

- Squash Casserole
- Green Beans
- Sweet Potato Casserole
- Parmesan Smashed Potatoes
- Broccoli Salad
- Macaroni & Cheese
- Oven Roasted Potatoes & Veggies
- Broccoli & Cheese
- Rice Pilaf

\$14.95 per person:

- Bacon-Wrapped Pork Tenderloin
- Wood-Smoked Teriyaki Salmon
- Rosemary-Shallot Pot Roast

FAJITA BAR

Balsamic chicken and flank steak, yellow rice, black beans, lettuce, sour cream, black bean salsa, chopped tomatoes, soft tortillas, and chips.

\$13.50 per person

MARKET BBQ

Pulled pork and smoked turkey served with mac and cheese, market coleslaw, buns, pound cake, tea, and lemonade.

\$16.45 per person

BAKED POTATO BAR

Served with chicken chili, butter, sour cream, cheddar cheese, jalapenos, and caesar salad.

\$10.95 per person

BLEU HOUSE SPECIAL

Balsamic chicken, Teriyaki salmon, roasted potatoes and vegetables, choice of salad, and bread.

\$14.25 per person

CHICKEN POT PIE

Served with rice pilaf, choice of salad, and bread.

\$10.95 per person

LASAGNA

Choice of beef, chicken, or veggie. Includes choice of salad and bread.

\$10.95 per person

Dessert

Our desserts are available in-house and may also be purchased on platters or in gift baskets.

Ask our catering specialist about gluten-free offerings and specialty cakes and pies.

7-LAYER BAR

BLONDIE BAR

CHOCOLATE RASPBERRY BAR

GRANOLA BAR *(gluten free!)*

LEMON SQUARE

PEANUT BUTTER BAR

PRALINE BROWNIE

CHOCOLATE CHIP COOKIES

PEANUT BUTTER COOKIES

OATMEAL WALNUT COOKIES

ASSORTED BAR PLATTER

A variety of our delicious brownies and bars.

\$2.50 per person

ASSORTED COOKIE PLATTER

A variety of our delicious, fresh-baked cookies

\$1.50 per person

ASSORTED DESSERT PLATTER

A variety of our delicious brownies, bars, and cookies.

\$2.50 per person

HOMEMADE POUNDCAKE

Your choice of our freshly baked poundcakes:

- Chocolate-Covered Chocolate Chip
- Vanilla with fresh strawberries & powdered sugar
- Apple Cinnamon

\$24.00

BLACKBERRY COBLER

\$38.00 full pan. serves 20

FRENCH MACARONS

(Gluten free!)

Please call to order. Your choice of flavors and colors.

*****Minimum 48 hours notice*****

Minimum order 1 dozen.

\$21 per dozen

Meals for Two

Please give 48 hours notice.

ANTIPASTO BOX

Sliced Italian meats & cheeses, cherry peppers, marinated olives and veggies. Served with assorted breads.

\$14.99

FRUIT & CHEESE BOX

Melons, strawberries, & grapes alongside gourmet cheeses. Served with crackers.

\$14.99

MEDITERRANEAN BRIE

Brie wheel with sun-dried tomato pesto, kalamata olives, and capers. Served with focaccia bread and crackers.

\$19.99

SOUTHERN PICNIC

Whole smoked chicken, tomato & feta salad, pesto green beans, tangy coleslaw, & praline brownies.

Served with biscuits.

\$28.50

PROVENÇAL PICNIC

Sliced balsamic chicken, sliced marinated flank steak, roasted asparagus, roasted potatoes tossed with tomatoes and artichoke hearts, & French macarons.

Served with focaccia.

\$31.95

BAR-B-QUE PICNIC

Pulled pork, smoked turkey, watermelon salad, coleslaw, & chocolate chip cookies. Served with warm buns.

\$29.95



Appetizers

DIPS AND SPREADS

One pound of spread and our house-made toasted tri-color tortilla chips.

- SUNDRIED TOMATO SPREAD
 - CURRY SPREAD
 - CHILLED SPINACH DIP
 - OLIVE TAPENADE
 - GUACAMOLE
 - PINEAPPLE SALSA
- BLACK BEAN & CORN SALSA

\$13.75

Appetizers Continued

SLICED FRESH FRUIT PLATTER

\$2.75 per person

CUT FRESH FRUIT BOWL

\$2.25 per person

IMPORTED & DOMESTIC CHEESE DISPLAY

Garnished with fruit and served with crackers

12" platter serves 10-12 – \$54.95

GARDEN-FRESH VEGETABLE BASKET

Served with an herbed dipping sauce

12" basket serves 10-12 – \$24.95

ASSORTED MINI WRAPS PLATTER

\$1.25 per piece

TORTELLINI & RAVIOLI SKEWERS

Served with roasted red pepper pesto

\$1.75 per piece

CHICKEN BREAST SKEWERS

Your choice of Thai, Terikayi, Balsamic, or Blackened

\$1.75 per piece

PARMESAN CRUSTED CHICKEN STRIPS

\$1.50 per piece

ANTIPASTO

Cured Italian meats, cheeses, marinated vegetables and olives accompanied by petite bread sticks and rolls

\$5.45 per person

PROSCIUTTO-WRAPPED ASPARAGUS

\$1.35 per piece

MINI CHICKEN SALAD CROISSANTS

\$2.75 per piece

BAKED BRIE

\$49.50

FILLED PHYLLO CUPS

choice of pimiento cheese, spinach dip, sundried tomato

\$1.25 per piece

PIMIENTO DEVILED EGGS

\$1.00 per piece

SAUSAGE-STUFFED MUSHROOMS

\$1.50 per piece

EGGPLANT ROTINI

Served with salsa verde

\$2.25 per piece

Specialty Menus

Minimum 10 people.

PARTY MENU 1

- Grilled flank steak with flat bread and cilantro salsa
- Italian antipasto platter featuring thinly sliced Italian meats & cheeses and marinated olives & vegetables
 - Asian chicken with Thai peanut sauce
 - Assorted mini wraps
 - Baked brie
 - Fruit platter with amaretto cream
 - Assorted miniature desserts

\$21.45/person

PARTY MENU 2

- Spiral-cut honey glazed ham with biscuits and rolls
 - Parmesan-crust chicken fingers with pesto ranch dipping sauce
 - Braised meatballs in red wine sauce
 - Vegetable platter with herb dipping sauce
 - Cheese presentation featuring imported and domestic cheeses with fruit garnish & crackers
 - Dessert assortment platter

\$20.95/person

BLEU HOUSE DINNER PARTY BUFFET

- Chevre and spinach stuffed chicken breasts in a sun-dried tomato & wine sauce
 - Woodsmoked teriyaki salmon
- Parmesan-smashed new potatoes
 - Spinach gratin
- Oven-roasted vegetables
 - Focaccia Bread
- Cranberry-Walnut Salad
 - Assorted desserts

\$30.75/person

HOMESTYLE HOLIDAY DINNER

- Oven-roasted turkey breast
 - Glazed ham
- Cornbread dressing and gravy
- Butter-whipped red-skinned potatoes
 - Home-style green beans
- Sweet potato souffle with streusel topping
- Choice of cranberry-walnut salad or green salad
- Choice of squash casserole or spinach gratin
 - Yeast rolls
 - Tea
- Choice of pumpkin pie, pecan pie, cherry pie, chocolate chip pound cake, or plain pound cake with strawberries

150 guests: \$14.25 per person

100 guests: \$16.50 per person

50-100 guests: \$20.95 per person

25-50 guests: \$24.15 per person

under 25 guests: \$27.45 per person

AFTERNOON TEA

- Mini chicken salad croissants
 - Cucumber sandwiches
 - Cranberry salad
 - Tortellini skewers
- Assorted dessert bars

\$15.25 per person