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BLUEBIRD HOSPITALITY GROUP

CATERING & CURATED EVENTS

Drop-Off Menu

2027

Hot, ready-to-serve food with everything needed to serve it: disposable chafers and serving utensils, paper plates, pre-wrapped silverware and napkins. Choose a package or build your own, or tell us your budget and we will build the menu around it. Drop-off orders begin at $800. Prices are based on a minimum of 25 guests and are per guest unless noted; drinks, travel and tax are quoted in your proposal.

Packages

Priced per guest

PASTA BAR

$14

Fettuccine and penne with alfredo and pomodoro, Italian chicken or meatballs, a topping bar and garlic bread.

CHIPOTLE CHICKEN BOWL BAR

$14

Adobo-roasted chicken, cilantro-lime rice and seasoned black beans with pico de gallo, lettuce, cheese, sour cream, salsa and tortilla chips. Add fresh guacamole or queso for $1.50 each.

BBQ BASH

$15

Slow-roasted pulled pork with tomato and mustard sauces, mac & cheese, baked beans, green beans and yeast rolls.

HOLIDAY FEAST

$16.50

Roasted turkey breast, mac & cheese, classic stuffing, green beans, sweet potato crunch and yeast rolls.

Hors d'Oeuvres

$2 per selection · $1.75 per selection when you choose four or more

Sausage balls
pimento cheese

Stuffed mushrooms
herbed cheese, toasted crumb

Everything pigs in a blanket
honey mustard

Prosciutto cucumber bites
whipped feta, fresh dill

Caprese skewers
mozzarella, basil, balsamic

Spinach & artichoke cups
parmesan, crisp phyllo

Bacon & cream cheese rollups
golden puff pastry, green onion

Build your own crostini
toasted crostini with your choice of two toppings

Loaded smashed potato bites
cheddar, bacon, chive

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Build Your Own

Entrées, Pastas & Sides

Most meals pair one protein with two sides and a bread, about $14.25 per guest.

Proteins

$8 for one · $12 for two

Herb-roasted chicken
lemon, garlic, rosemary

Tuscan chicken
sun-dried tomato, spinach, parmesan cream

Chicken piccata
lemon, capers, white wine

Chicken marsala
mushrooms, marsala wine

BBQ chopped chicken
slow-roasted, sweet BBQ

Pulled pork
slow-roasted, Carolina vinegar or sweet BBQ

Balsamic pork tenderloin
Italian herbs, balsamic glaze

Herb-roasted pork tenderloin
garlic, thyme

Glazed pork chops
brown sugar, apple cider

Pastas

$9 per guest with garlic bread · $12 with meat · add chicken or meatballs for $3

Fettuccine alfredo
parmesan cream, cracked pepper

Penne alla vodka
vodka cream, parmesan

Tuscan tomato pasta
sun-dried tomato, spinach, garlic

Mushroom & pepper penne
roasted vegetables, garlic, olive oil

Baked ziti
Italian sausage, ricotta, mozzarella

Lasagna
beef ragù, ricotta

Sides

$2.50 for one · $5 for two · $6.50 for three

Mac & cheese
four-cheese, toasted crumb

Garlic mashed potatoes
Yukon gold, roasted garlic

Herb-roasted baby potatoes
rosemary, garlic, olive oil

Rice pilaf
fresh herbs

Seasonal vegetable medley
roasted, olive oil, herbs

Roasted broccoli
garlic, parmesan

Roasted butter corn
sweet butter, herbs

Green beans
bacon, sweet onion

Garden or Caesar salad
dressing packed on the side

Breads

$1.25 per guest

Yeast rolls
whipped honey butter

Skillet cornbread
honey butter

Garlic bread
parmesan, herbs

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Platters, Sweets & Drinks

To round out your order

Priced as noted. Drinks are made by the gallon; plan about one gallon for every 8 to 10 guests.

Platters

Charcuterie platter · $99
serves 25

Fruit platter · $40
serves 25

Crudité platter · $40
serves 25

Desserts

8-inch cake · $50
serves 16–20

Jar cakes · $6 each
individual, in a choice of flavors

Cookie platter · $65
four dozen

Brownie platter · $45
four dozen

Drinks by the Gallon

Sweet tea · $7
per gallon

Unsweet tea · $7
per gallon

Lemonade · $9
per gallon, made with fresh lemon juice

Water · $3
per gallon

Add-Ons

Premium plastic tableware · $1.75
per guest

Attendant · $125
25–75 guests: set up, restock, pack up

Attendant · $150
76–100 guests

Attendant · $175
101–150 guests