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BLUEBIRD HOSPITALITY GROUP

CATERING & CURATED EVENTS

Wedding & Special Events Menu

2027

Every menu is made for your event. Choose a sample menu, build your own, or ask for something off the menu. Prices are starting prices per guest and may change with the market; labor, travel and tax are quoted in your proposal.

Sample Menus

Dinner and cocktail hour priced per guest, full service. Substitutions can be made and may incur an additional fee.

SOUTHERN CLASSIC

Dinner from $18 · Cocktail hour from $9.25

Cocktail hour Pimento cheese sausage balls · Hot honey chicken biscuits · Lowcountry shrimp & grits spoons

Dinner Harvest apple salad with balsamic vinaigrette · Roasted chicken quarters with bourbon-honey glaze · Slow-roasted pulled pork · Mac & cheese · Bacon-braised green beans · Honey cornbread

TUSCAN ROMANCE

Dinner from $19 · Cocktail hour from $7.50

Cocktail hour Peach & whipped ricotta crostini with hot honey · Caprese skewers with balsamic · Garlic butter steak bites with chimichurri

Dinner Arugula salad with lemon vinaigrette & toasted pine nuts · Tuscan herb-roasted chicken · Penne alla vodka · Roasted squash, zucchini & sun-dried tomato · Rosemary focaccia

ITALIAN INDULGENCE

Dinner from $22 · Cocktail hour from $8.25

Cocktail hour Herbed cheese stuffed mushrooms · Chicken parm bites with marinara & mozzarella · Tomato bisque shooters with mini three-cheese melts

Dinner Panzanella salad with red wine vinaigrette · Chicken marsala with wild mushrooms · Shrimp scampi linguine · Roasted broccoli & cauliflower · Creamy parmesan polenta · Garlic bread

MEXICAN FIESTA

Dinner from $22 · Cocktail hour from $8.25

Cocktail hour Carnitas taco bites with lime crema · Chicken tinga tostada bites · Street corn cups with cotija & chili

Dinner Roasted street corn salad · Citrus-lime roasted chicken · Barbacoa beef · Cilantro-lime rice · Cabbage slaw with chili-lime vinaigrette

CLASSIC GARDEN

Dinner from $25 · Cocktail hour from $9.25

Cocktail hour Prosciutto cucumber rounds with whipped feta & dill · Spicy crab tapas with chili aioli · Beef tenderloin crostini with horseradish crème

Dinner Baby spinach & strawberry salad with goat cheese & champagne vinaigrette · Rosemary roasted chicken · Roasted salmon with citrus-herb butter · Roasted fingerling potatoes · Garlic haricots verts · Artisan rolls

RUSTIC LUXE

Dinner from $45 · Cocktail hour from $11

Cocktail hour Smoked gouda mac cups with bacon · Bourbon-glazed pork belly · Corn velouté & lump crab shooters

Dinner Baby greens with candied pecans & goat cheese · Filet mignon with red wine demi-glace · Rosemary garlic sautéed shrimp · Truffle mashed potatoes · Roasted rainbow carrots · Yeast rolls

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Build Your Own

Cocktail Hour

We suggest two or three bites and tapas, or one bite paired with a cocktail station. Every item below can be mixed into any menu.

Hors d'Oeuvres

from $2.25 per guest

Sausage balls
pimento cheese, pepper jelly

Caprese skewers
mozzarella, basil, balsamic

Cranberry brie bites
puff pastry, fresh rosemary

Spinach & artichoke phyllo cups
parmesan, crisp phyllo

Stuffed mushrooms
herbed cheese, toasted crumb

Chicken tinga tostada bites
chipotle chicken, lime crema

Pimento cheese crostini
candied bacon, chive

Peach & whipped ricotta crostini
hot honey, fresh basil

Prosciutto cucumber rounds
whipped feta, fresh dill

Tapas

from $3 per guest · bold small plates

Spicy crab tapas
lump crab, chili aioli, crisp toast

Garlic butter steak bites
seared sirloin, chimichurri

Street corn cups
cotija, lime, chili

Hot honey chicken biscuits
buttermilk biscuit, pickle

Patatas bravas
crispy potatoes, smoky chipotle aioli

Korean BBQ meatballs
gochujang glaze, toasted sesame

Buffalo cauliflower
oven-roasted, blue cheese crumble

Chicken parm bites
crispy chicken, marinara, mozzarella

Firecracker shrimp
sweet chili glaze, sesame, scallion

Carnitas taco bites
crispy pork, lime crema, cotija

Smoked gouda mac cups
bacon, toasted crumb

Tomato bisque shooters
mini three-cheese melts

Premium Hors d'Oeuvres

from $4 per guest

Beef tenderloin crostini
horseradish crème, chive

Tuna wonton crisps
sesame, wasabi aioli

Shrimp & crab cones
lemon & avocado aioli

Bourbon-glazed pork belly
sorghum, toasted sesame

Lowcountry shrimp & grits spoons
tasso gravy, stone-ground grits

Bacon jam spoons
whipped goat cheese, chive

Corn velouté & lump crab shooters
sweet corn, chive oil

Mini chicken & waffles
buttermilk fried, maple drizzle

Smoked salmon cucumber cups
dill cream cheese, caper

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Cocktail Hour Stations

Priced per guest

BISCUIT BAR
from $7

Warm buttermilk, cheddar and country ham biscuits set out with toppings for guests to add: pimento cheese, pepper jelly and strawberry jam, plus whipped honey butter and cinnamon butter.

FLATBREAD BAR
from $7

Oven-baked flatbreads, sliced to order. Choose three: margherita, BBQ chicken & red onion, spinach artichoke, or hot honey pepperoni.

CROSTINI BAR
from $6

Toasted crostini set out with whipped ricotta and toppings for guests to add: tomato basil bruschetta, roasted peaches & hot honey, olive tapenade and balsamic mushrooms.

Boards

Seasonal fruit board · from $3
melon, berries, grapes

Cocktail display · from $6
cured meats, cheeses, crackers

Crudité board · from $3
garden vegetables, herb dip

Grazing table · from $9
meats, cheeses, fruit, breads, dips

Build Your Own

Dinner

We suggest a salad, one or two entrées and two or three sides. Beef, lamb and seafood are priced higher.

Salads

from $2.50 per guest

Harvest apple
baby greens, honeycrisp apple, balsamic vinaigrette

Classic Caesar
romaine, shaved parmesan, garlic croutons

Strawberry spinach
goat cheese, candied pecans, poppyseed

Roasted pear
arugula, gorgonzola, honey vinaigrette

Heirloom caprese
tomato, mozzarella, basil

Watermelon & feta
mint, lime, arugula

Soups

from $2.50 per guest

Tomato basil bisque
San Marzano tomato, cream

Butternut squash
brown butter, sage

Loaded potato
cheddar, bacon, chive

Italian wedding
meatballs, escarole, orzo

Minestrone
white beans, garden vegetables

Chicken & wild rice
thyme, cream

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Entrées

from $9 per guest

PROTEINS

Tuscan chicken
sun-dried tomato, spinach, parmesan cream

Chicken marsala
wild mushrooms, marsala wine

Chicken piccata
lemon, capers, white wine

Herb-roasted chicken
lemon, garlic, rosemary

Pulled pork
Carolina vinegar, sweet BBQ or bourbon

Pork tenderloin
apple-bourbon glaze

Braised beef tips
red wine gravy, roasted mushrooms

Braised short ribs
red wine, root vegetables

Seared flank steak
chimichurri or peppercorn sauce

Roasted salmon
honey-dijon, citrus-herb or blackened

Sautéed shrimp
garlic butter, scampi or Cajun

Herb-roasted lamb chops
rosemary, garlic, red wine jus

Filet mignon and surf & turf available on request.

PASTA

Penne alla vodka
vodka cream, parmesan

Baked ziti
ricotta, mozzarella, marinara

Lasagna
beef ragù, ricotta

Tuscan sun-dried tomato pasta
spinach, garlic cream

Pesto tortellini
basil pesto, pine nuts

Potato gnocchi
brown butter, sage

Shrimp scampi linguine
garlic, lemon, white wine

Cajun seafood pasta
shrimp, andouille, Cajun cream

Fettuccine alfredo
parmesan cream, cracked pepper

Sides

from $2.50 per guest

Garlic mashed potatoes
Yukon gold, roasted garlic

Four-cheese mac
aged cheddar, toasted crumb

Sautéed haricots verts
garlic, toasted almonds

Roasted Brussels sprouts
bacon, balsamic glaze

Rainbow carrots
honey, thyme

Roasted asparagus
lemon, parmesan

Fingerling potatoes
rosemary, sea salt

Potatoes gratin
gruyère, cream

Sweet potato crunch
pecan streusel

Roasted street corn
cotija, lime, chili

Wild rice pilaf
fresh herbs, toasted pecans

Lemon herb orzo
parmesan, fresh herbs

Roasted broccoli & cauliflower
parmesan, lemon

Skillet cornbread
honey butter

Yeast rolls
whipped honey butter

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Dinner Stations

PRICED PER GUEST

Stations replace a plated or buffet dinner. Choose one standalone station, or pair two to three mix-and-match stations.

Standalone Stations

A full meal on their own

PASTA BAR
from $17

Two pastas, two sauces, one protein, a topping bar and garlic toast. Self-serve or chef-attended.

TACO BAR
from $17

Two meats, a seven-topping bar and two sides.

EVERYTHING BUT THE BASKET
from $15

Finger sandwiches, scones or biscuits, desserts and a sparkling or bottled drink. Mini charcuterie boards available.

BRUNCH BAR
from $18.50

Chicken & waffles, French toast, eggs your way, sausage and bacon, cheesy grits, breakfast potatoes, fruit and a juice bar.

Mix & Match Stations

Pair with one or two other stations

CARVING STATION
from $17

Prime rib, beef tenderloin, pork tenderloin or leg of lamb, with one side.

SHRIMP & GRITS
from $13

Jumbo shrimp, tasso gravy and stone-ground grits with a topping bar.

MAC & CHEESE BAR
from $10

Elbow or cavatappi with four-cheese sauce and toppings.

SLIDER STATION
from $9

Two sliders and one side.

BAKED POTATO BAR
from $8

Baked potatoes with bacon, sour cream, butter, cheddar and green onion.

SALAD BAR
from $6

Mixed greens and baby spinach with eight toppings and three house dressings.

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Service

Choose your service level

Menu prices are quoted at our Full Service rate. Choose your service level, then add any extras.

FULL SERVICE	ECONOMY SERVICE
Our menu prices	*15% off food*
Premium serving equipment, including roll-top chafers, plus table décor and our team on site to set, serve and refresh throughout your event.	The same menu with no frills: economy chafers and simple serving ware. Table décor and premium presentation are not included.

Add-Ons

Real tableware · $6–$10 per guest
plates, flatware, goblets, napkins

Table bussing · $2 per guest
required with real tableware

Additional staff · $175 per attendant
five hours on site

Cake cutting · $0.75 per guest
plates and forks included

Event cleanup · $400–$600
tables, chairs, venue checklist

Trash removal · $125
cans, bags and haul-away

Desserts and bar service are on their own menus. Full-service events within 40 miles begin at $1,500; beyond 40 miles or out of state, $3,000.