



Gourmet **Full Service Dinner in your Home
Curated by Blue Plate**

Passed Hors D'oeuvres Options:

Peanut Crusted Chicken

Peanut Crusted Chicken Breast, Cucumber Round, Red Onion Sweet Chili Relish

Free Form Maki

Colorful Soy Paper, Tempura Whitefish Nuggets, Sushi Rice, Togarashi Aioli, Sweet Chili Sauce

Italian BLT

Crispy Soppressata Cup, Burrata Cheese, Sweet 100 Tomatoes, Herb Aioli, Basil

First Course:

Mixed Greens with Blackberries

Baby Field Greens, Fresh Blackberries, Red Watermelon, Goat Cheese Crumbles
White Balsamic Vinaigrette

Traditional Bread Basket

An assortment of Seasonal Dinner Rolls, Raisin Sunflower Crisps and
Cornbread Madeleines served with Sweet Creamy Butter Sprinkled with Sea Salt

Entrée:

Grilled Filet of Beef with Blistered Cherry Tomatoes

Potato Galette, Grilled Asparagus, Blistered Tomatoes Tossed with Arugula,
Red Wine Reduction, Micro Bull's Blood Garnish

Dessert:

Take Five:

Chocolate Cheesecake Bavarian, Pretzel Crust, Peanut Butter Ganache, Peanuts,
Salted Caramel, Dark Chocolate Shell, Chocolate Sauce



Gourmet **Boxed Dinner**

PQB Mini Artisan Baquette

Served with Salted European Butter and House-made Apricot Jam

Kale And Granola Salad

Chiffonade Green Kale, Mixed Field Greens, Shaved Red Cabbage, Dried Fruit Granola, Sunflower Seeds, Champagne and Poppy Seed Vinaigrette

Sliced Filet Mignon

French Potato Salad, Sauce Vered, Poached Green Asparagus, Cured Egg Yolk, Pickled Onions, Shaved Harvey Moon

Take Five

Chocolate Cheesecake Bavarian, Pretzel Crust, Peanut Butter Ganache, Peanuts, Salted Caramel, Dark Chocolate Shell, Chocolate Sauce