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# Blue River Bistro

Breckenridge, Colorado

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## Large Party Pickup & Drop Off Menu Corporate. Wedding. Social Event.

**Menu.** Have a specific item in mind, let us know! Our culinary team can accommodate almost any request you may have.

### **Appetizers. 20 Pieces per Platter.**

#### *Beef, Pork & Chicken Appetizer Selections*

- Kobe Beef Sliders; Sweet Hoisin Sauce 115
- Kobe Beef Sliders; Bacon, Blue Cheese & Garlic Aioli 115
- Meatball Sliders, Mozzarella & Spicy Marinara 85
- Steak Skewers; Chimchurri Dipping 115
- Beef Tenderloin Tips; Beet Chips, Peach Sriracha Chutney 165
- Slow Roasted Pulled Pork Sliders 85
- Prosciutto Wrapped Fresh Mozzarella; Crostini Bread 75
- Prosciutto Wrapped Asparagus; Balsamic Reduction 70
- Meat Platter; Mediterranean Salad 135
- Chicken Skewers; Thai Peanut Dipping Sauce 90
- Chicken Skewers; Bistro BBQ 90
- Chicken Skewers; Pineapple Glazed 90



Kobe Beef Slider

#### *Fish & Shellfish Appetizer Selections*

- Jumbo Tiger Shrimp Cocktail 95
- Applewood Bacon Wrapped Tiger Shrimp 115
- Jumbo Tiger Shrimp Skewers; Jalapeno Sauce 145
- Baked Stuffed Shrimp; Garlic Butter 160
- Ahi Tartar; Crispy Wonton 115
- Ahi Sashimi; Wasabi-Soy 115
- Applewood Bacon Wrapped Scallops 215
- Jumbo Lump Maryland Crab Cakes; Old Bay Aioli 115
- Crab Stuffed Mushrooms; Roasted Red Pepper Aioli 75



Shrimp Skewers

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## *Vegetarian Appetizer Selections*

- Marinated Vegetable Skewers 70  
Portabella Mushroom Sliders; Chipotle Pesto 90  
Fresh Mozzarella & Tomato; Basil Infused EVO 110  
Spinach & Artichoke Dip 85  
Mediterranean Bruschetta 80  
Garlic & Roasted Red Pepper Hummus; Toasted Pita Tips 70  
Fresh Vegetable Platter; Black Peppercorn Bleu Cheese 75  
Fruit & Cheese Platter 115



Fruit & Cheese Platter

## **Salads. Approximately 10 Portions per Platter.**

- Kale Salad; Cranberry, Currant, Shallot, Cinnamon & walnut-mascarpone dressing 80  
Beet Salad; Spring Mix, Pistachios, Chevre Goat Cheese, Lemon-Dijon Vinaigrette 75  
Greek Salad; Balsamic Vinaigrette 70  
Spinach Salad; Mandarin Orange, Cranberry, Goat Cheese & Candied Walnuts, Strawberry-Champagne Vinaigrette 75  
Poached Pear & Gorgonzola; Strawberry-Champagne Vinaigrette 80  
Garden Salad; Balsamic Vinaigrette 60  
Caesar; Parmesan Crisps 75  
Cobb Salad; Chipotle-Ranch 95  
Arugula Salad; Parmesan & Lemon Infused EVO 70  
Ahi Tuna Nicoise Salad; Balsamic Vinaigrette 95



Caesar Salad



Ahi Tuna Nicoise

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## **Focaccia Sandwiches. 12 Tea Sandwiches per Platter.**

Portabella Mushroom & Goat Cheese; Chipotle Pesto 60

Roast Turkey & Brie; Cranberry Aioli 70

Roast Turkey & Provolone; Basil Pesto 70

Chicken Walnut Salad 80

Roast Beef & Sharp Cheddar; Horseradish Mayo 85

Ham & Swiss; Honey Dijon Mayo 70

Turkey Club; Thousand Island 85

Grilled Chicken & Avocado; Chipotle-Ranch 85

Pulled Pork Cubano; Dijon 75



Focaccia Sandwiches

## **Pasta Entrees. Approximately 10 Portions per Platter.**

### *Beef, Pork & Chicken Pasta Selections*

Marinated Flank Steak, Asparagus, Tomatoes, Cilantro-Pesto; Penne 210

Homemade Meat Lasagna 195

Italian Sausage Ziti; Italian Sausage, Portabella Mushrooms, Mozzarella 180

Tortellini Carbonara (Vegetarian Available) 200

Chicken & Prosciutto, Fresh Mozzarella, Garlic Cream Sauce; Penne 210

Chicken Breast, Tomatoes, Pine Nuts, Cilantro-Pesto; Linguine 210



Marinated Flank Steak Pasta Entree



Chicken & Cilantro Pest Linguine

### *Shellfish Pasta Selections*

Jumbo Tiger Shrimp Risotto 215

Seafood Primavera, Tomato Cream Sauce; Angel Hair 250

Shrimp, Crabmeat, Feta Cheese, Garlic Cream Sauce; Fettuccine 250



Seafood Primavera

### *Vegetarian Pasta Selections*

Wild Mushroom Risotto 110

Roasted Garlic, Sundried-Tomatoes, Artichokes, Spinach, Garlic-Tomato Broth; Angel Hair 125

Vegetarian Lasagne 170

Pomodori; Tomatoes, fresh basil sautéed in garlic-white wine; Angel Hair 110

Macaroni & Imported Cheese 110

Vegetarian Ziti; Portabella Mushrooms, Zucchini, Mozzarella 125

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## **A La Carte Entrees. Approximately 10 Portions per Platter.**

### *Beef Entree Selections*

New York Strip; Tarragon & Shallot Compound Butter 250

New York Strip; Peppercorn Encrusted 250

New York Strip; Garlic & Mushroom Cream 250

Beef Tenderloin; Ruby Red Port Reduction 290

Beef Tenderloin; Mushroom & Shallot Demi 290

Filet Oscar; Hollandaise Sauce 350

Top Sirloin; Sherry Steak Sauce 225

Top Sirloin; Horseradish Cream 225

Hangar Steak; Chimichurri 225

Hangar Steak; Salsa Verde 225

Beef Short Ribs; Burgundy Pan Sauce 225

### *Pork & Chicken Entree Selections*

Chicken Picatta 215

Chicken Marsala 215

Chicken Saltimbocca 215

Chicken Parmesan 215

Pork Tenderloin; Teriyaki Glaze 215

Pork Tenderloin; Apple-Cinnamon Sauce 215

Bone-In Pork Chop; Peach Whiskey Glaze 215

St. Louis Barbequed Ribs 190

Petite Colorado Lamb Shanks; Bordelaise 250



Chicken Marsala

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## *Fish & Shellfish Entree Selections*

Colorado Striped Bass; Lemon Vinaigrette 220  
Arctic Char; Madeira Reduction 220  
Sesame Encrusted Ahi Tuna; Soy-Lime Drizzle 230  
Sashimi Ahi Tuna; Pineapple-Soy Reduction 230  
Salmon; Champagne-Dijon Sauce 220  
Salmon; Apple Bourbon Molasses 220  
Salmon; Cashew Encrusted & Buerre Blanc 240  
Ruby Red Trout; Mango Chutney 220  
Ruby Red Trout; Pistachio Encrusted, Citrus Buerre Blanc 240  
Jumbo Sea Scallops; Truffled English Pea Puree 315  
Jumbo Sea Scallops; Bacon-Browned Butter 350  
Baked Stuffed Shrimp; Garlic Butter 250

## *Vegetarian Entree Selections*

Butternut Squash Quinoa 110  
Eggplant Parmesan 195  
Asian Marinated Tofu & Portabella Mushrooms 150

## **Sides. Approximately 10 Portions per Platter.**

### *Vegetable Selections*

Roasted Brussel Sprouts 40  
Sautéed Haricot Vert; Roasted Almonds 40  
Sautéed Sugar Snap Peas 40  
Grilled Asparagus 40  
Mixed Julienned Vegetables 40  
Honey Glazed Carrots 40

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## *Starch Selections*

Parmesan Reggiano Yukon Gold Mashers 40  
Gorgonzola Yukon Gold Mashers 40  
Scalloped Potatoes 40  
Roasted Red Potatoes 40  
Bell Pepper & Sweet Potato Hash 40  
Sundried Tomato Quinoa 40  
Parmesan Risotto 40  
Basil Jasmine Rice 40  
Creamy Polenta 40  
Roasted Red Pepper Crispy Polenta 40  
Choice of Pasta; Marinara or Butter Sauce 40  
Italian Bread 30

## **Desserts. Approximately 10 Portions per Order.**

Flourless Chocolate Torte 80  
Lava Cake 120  
Chocolate Ricotta Cheesecake 80  
Vanilla Cheesecake; Pecan Praline 80  
Cranberry Bread Pudding; Bourbon Crème Anglaise 80  
Espresso Panna Cotta 80  
Lemon Strawberry Panna Cotta 80  
Custom Cupcakes *Prices Vary*  
Custom Wedding Cakes *Prices Vary*



Bread Pudding



Espresso Panna Cotta

## **Non Alcoholic Beverages**

Fiji Still Water; 330 mL, 500 mL, Liters, 1.5 Liters  
Pellegrino Sparkling; 250 mL, 750 mL, Liters  
Soft Drinks; 12 ounce cans, 16 ounce bottles, 2 Liter Bottles  
Mixers  
Regular & Decaffeinated Coffee  
Assorted Juices