
Blue River Bistro

Breckenridge, Colorado

Off-Site Catering Corporate. Wedding. Social Event.

Service. The Blue River Bistro professionally trained staff are available for set-up, break-down, hand-passed courses, plated or buffet dinners. Servers, bartenders and the Bistro culinary team are available at an hourly charge.

Rentals. The Blue River Bistro has all the items needed to execute a successful event. Flatware, plate-ware, glassware and linens are available at affordable rental rates. The Bistro also has relationships with rental companies for items such as tables, chairs, DJ equipment, projectors and much more.

Menu. On-Site Preparation. 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













Indicates the item is suited to be hand passed as well as plated

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Fish & Shellfish Appetizer Selections

- Crispy Jumbo Tiger Shrimp; Sweet Jalapeno Sauce 115 
- 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 
- Mahi Mahi Tacos; Peach & Tomato Salsa 115 
- Baked Tomato & Garlic New Zealand Green Lipped Mussels 85
- Baked Bacon & Green Onion New Zealand Green Lipped Mussels 90
- Prince Edward Island Mussels; Coconut-Curry 75
- Prince Edward Island Mussels; Jalapeno-Roasted Tomato & Pear Sauce 80




Shrimp Skewers

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 
- Jalapeno & Cheese Raviolis; Sour Cream & Avocado Mousse 75 
- Crispy Portobello Mushroom Raviolis; Spicy Marinara 75 
- Garlic & Roasted Red Pepper Hummus; Toasted Pita Tips 70
- Fresh Vegetable Platter; Black Peppercorn Bleu Cheese 75
- Fruit & Cheese Platter 115



Fruit & Cheese Platter

 *Indicates the item is suited to be hand passed as well as placed*

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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

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; Chipolte-Ranch 85

Pulled Pork Cubano; Dijon 75



Focaccia Sandwiches

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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 & Proscuitto, 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

Pasta Bar:

- Choice of Pasta: Fettuccine, Linguine, Penne, Elbow, Spinach & Cheese Filled Tortellini, Risotto
- Choice of Sauces: Marinara, Bolognese, Garlic Cream Sauce, Garlic Butter, Basil Pesto, Chipolte Pesto
- Choice of Protein: Grilled Steak, Chicken Breast, Jumbo Tiger Shrimp, Jumbo Lump Crab Meat, Salmon, Slow Roasted Pork, Tofu

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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

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Rentals

Glassware

- 16 ounce Water/Iced Tea/Beer
- 22 ounce Unisex Wine
- 6 ounce Champagne
- 14 ounce Pints
- 10 ounce Rocks
- 6 ounce Martini
- 1.5 ounce Shot
- Coffee Mugs



Silverware

- Dinner Forks
- Butter Knives
- Steak Knives
- Tea Spoons
- Soup Spoons



China

- Appetizer Plate
- Salad Bowl
- Entrée Plate
- Pasta Bowl
- Dessert Plate

Linens

- Napkins
- Table Clothes
- Available Colors: White, Black, Ivory, Champagne, Maize

Furniture

- Tables, Chairs and other items available

