
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

Red Bird Chicken Lollipops, Honey-Chili Glaze \$125

Elk Sliders; Sweet Hoisin Sauce 125

Beef Sliders; Bacon, Blue Cheese & Garlic Aioli 125

Meatball Sliders, Mozzarella & Spicy Marinara 125

Prosciutto Wrapped Asparagus; Balsamic Reduction 80

Chicken Skewers; Thai Peanut Dipping Sauce 100

Chicken Skewers; Bistro BBQ 100

Fish & Shellfish Appetizer Selections

Lobster Roll Sliders \$215

Applewood Bacon Wrapped Tiger Shrimp 165

Jumbo Tiger Shrimp Skewers; Jalapeno Sauce 145

Salmon or Ahi Tartar; Crispy Wonton 145

Salmon or Ahi Sashimi; Wasabi-Soy 145

Applewood Bacon Wrapped Scallops 215

Jumbo Lump Maryland Crab Cakes; Old Bay Aioli 145

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Vegetarian Appetizer Selections

Impossible Burger Sliders; Chipotle Pesto 125
Fresh Mozzarella & Tomato; Basil Infused EVO 110
Spinach & Artichoke Dip 100
Mediterranean Bruschetta 80
Fresh Vegetable Platter; Black Peppercorn Bleu Cheese 100
Fruit & Cheese Platter 145

Salads. Approximately 10 Portions per Platter.

Panzanella; Pickled Golden Beet, Pancetta, Rye Crouton, Spring Mix, Tumeric Farro, Radish, Shaved Parmesan, Heirloom Tomato, Sweet Pea Vinaigrette 125
Greek Salad; Balsamic Vinaigrette 125
Spinach Salad; Mandarin Orange, Cranberry, Goat Cheese & Candied Walnuts, Strawberry-Champagne Vinaigrette 125
Butter Leaf; Fried Avocado, Feta Cheese, Truffled Caper-Lime Vinaigrette 125
Garden Salad; Balsamic Vinaigrette 90
Caesar; Parmesan Crisps 125
Cobb Salad; Ranch 125
Bistro Salad; Fresh Artichoke Heart, Feta, Heirloom Tomato, Pine Nut, Butter Leaf, Walnut Dressing

Focaccia Sandwiches. 12 Tea Sandwiches per Platter.

Wild Mushroom & Goat Cheese; Chipotle Pesto 100
Chicken Walnut Salad 100
Ham & Swiss; Honey Dijon Mayo 100
Grilled Chicken & Avocado; Chipotle-Ranch 100

Pasta Entrees. Approximately 10 Portions per Platter.

Beef, Pork & Chicken Pasta Selections

Marinated Beef Tips, Asparagus, Tomatoes, Cilantro-Pesto; Penne 250
Homemade Elk Lasagna 250
Tortellini Carbonara (Vegetarian Available) 250
Chicken Marsala 250

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Shellfish Pasta Selections

Jumbo Tiger Shrimp Risotto 280

Shrimp + Sausage, Roasted Red Pepper Sauce 280

Vegetarian Pasta Selections

Wild Mushroom Risotto 230

Pomodori; Tomatoes, fresh basil sautéed in garlic-white wine; Angel Hair 230

Macaroni & Imported Cheese 230

Vegetarian Ziti; Portabella Mushrooms, Asparagus, Mozzarella 230

A La Carte Entrees. Approximately 10 Portions per Platter.

Beef/Game Entree Selections

Elk Rack; Tarragon & Shallot Compound Butter 500

Elk Rack; Fig Demi Glace 500

Beef Tenderloin; Ruby Red Port Reduction 500

Beef Tenderloin; Mushroom & Shallot Demi 500

Filet Oscar; Hollandaise Sauce 600

Buffalo Short Ribs; Burgundy Pan Sauce 350

Pork & Chicken Entree Selections

Chicken Picatta 270

Chicken Parmesan 270

Pork Chop, Bacon Jam 350

Fish & Shellfish Entree Selections

Colorado Striped Bass; Mango Chili Sauce 300

Sesame Encrusted Ahi Tuna; Soy-Lime Drizzle 350

Salmon; Champagne-Dijon Sauce 300

Salmon; Apple Bourbon Molasses 300

Salmon; Pistachio Encrusted & Buerre Blanc 300

Jumbo Sea Scallops; Truffled English Pea Puree 400

Jumbo Sea Scallops; Bacon-Browned Butter 400

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Vegetarian Entree Selections

Cauliflower Farro 230
Eggplant Parmesan 230
Asian Marinated Tofu & Portabella Mushrooms 230
Keema Curry, Lentils, Peas, Tomatoes 230

Sides. Approximately 10 Portions per Platter.

Vegetable Selections

Roasted Brussel Sprouts 60
Sautéed Haricot Vert; Roasted Almonds 60
Sautéed Sugar Snap Peas 60
Grilled Asparagus 60
Mixed Julienned Vegetables 60
Honey Glazed Carrots 60

Starch Selections

Parmesan Reggiano Mashers 60
Gorgonzola Mashers 60
Scalloped Potatoes 60
Roasted Red Potatoes 60
Bell Pepper & Sweet Potato Hash 60
Parmesan Risotto 60
Basil Jasmine Rice 60
Creamy Polenta 60
Choice of Pasta; Marinara or Butter Sauce 150
Italian Bread 60

Desserts. Approximately 10 Portions per Order.

Vanilla Cheesecake; Pecan Praline 100
Cranberry Bread Pudding; Bourbon Crème Anglaise 100
Macarons; Caramel Sauce 100
Cocoa Dusted Chocolate Truffles 100

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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