

# **BLUE MOUNTAIN** *Bistro Catering*

## **THEME DINNERS**

### **VEGETARIAN WEDDING BUFFET**

#### **APPETIZERS**

##### **TOFU CHICKEN WINGS**

OUR AWARD WINNING RECIPE MINUS THE CHICKEN,  
JALEPENO OR THAI STYLE

PRIMAVERA PANINI BITES WITH BASIL AIOL

MOCK CHICKEN SALAD IN PHYLLO CUPS

MUSHROOM RISOTTO CAKES

GREEN PEA DEVILED EGGS

GARDEN SALAD WITH TOMATO BASIL VINAIGRETTE

#### **ENTREE BUFFET SELECTIONS**

THAI CURRIED VEGETABLES WITH PEANUT CRUSH  
AND COCONUT SCENTED JASMINE RICE

SPINACH AND RICOTTA ROULADES  
WITH CHARRED TOMATO SAUCE

HERBED POLENTA TRIANGLES  
ON A BED OF LOCAL SWISS CHARD AND KALE`

### **FRENCH PROVENCAL BUFFET**

*"LE GRAND AIOLI"*

*CASUAL YET SOPHISTICATED ELEGANCE!!*

THIS TRADITIONAL FEAST IS CELEBRATED IN MANY VILLAGES IN THE SOUTH OF FRANCE, AND HAS BECOME A SIGNATURE PARTY MENU FOR BLUE MOUNTAIN BISTRO CATERING!! A STUNNING DISPLAY OF POACHED AND STEAMED SEASONAL VEGETABLES (EX: FENNEL, ASPARAGUS, CARROTS, TURNIPS, BEETS, FRENCH GREEN BEANS, FINGERLING POTATOES, ARTICHOKE, AND TOMATOES) ACCOMPANIED BY FRESHLY GRILLED SHRIMP, FILET MIGNON, AND SALMON.

BOWLS OF AIOLI, SEA SALT AND CRACKED BLACK PEPPER ACCOMPANY THIS EXTRAORDINARY SUMMER PARTY FARE!



**845-340-9800**