



Bleu Gourmet Catering

Bleu Gourmet is a wine shop, restaurant and full service catering operation. Founded in 2004 by Sonny Ahuja, formerly of Nevada Wine Cellar, Bleu Gourmet has quickly become the place to call when you want great quality food at an affordable price.

Some of BG's press includes articles in Food & Wine Magazine, Las Vegas Home & Design, Cargo, The Review Journal, City Life, Las Vegas Weekly and The Las Vegas Sun.

Some of BG's clients include Nevada Cancer Institute, R & R Partners, L5 Lofts, World Market Center, Sephora, Bang & Olfson, David Yurman, Young President's Organization, the Guggenheim and Las Vegas Art Museum.

The following pages are just a few samples of what BG can offer and are by no means absolute. If you would like us to design a special menu for you please contact Sonny Ahuja at the restaurant or by email.

Thank you,

**Sonny Ahuja
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Lunch Drop Off Catering Menu

Artisan Sandwich Platters

Small (10 Sandwiches)	\$95
Medium (15 Sandwiches)	\$145
Large (20 Sandwiches)	\$190
Boxed Lunch	\$15

Includes choice of sandwich and includes fruit salad, pasta salad, dessert and bottled water.

Sandwich Choices

Bleu Sandwich

Choice of Turkey, ham or chicken, tomato, butter lettuce, herb mayonnaise.

Chicken & Prosciutto

Chicken, prosciutto, tomato, spinach, mozzarella, fresh basil and balsamic

Italian Delight

Assorted Italian cold cuts with roasted red peppers and olive tepeade spread

Tomato Mozzarella

Sliced mozzarella, tomatoes, fresh basil and balsamic reduction

BLT

Crispy bacon, butter lettuce, tomatoes, herb mayonnaise

Black Forrest Ham

Ham, Gruyere cheese, tomato and Dijon

Tandoori Chicken

Marinated chicken breast, butter lettuce, sliced mango and mango chutney

Turkey & Brie

Turkey, brie cheese, spinach and black cherry merlot sauce

Filet Mignon

Roasted filet mignon, mushrooms and creamy horseradish sauce



Catering Menu
\$25 per person

Shrimp ceviche in cucumber cup

Stuffed Mushroom Caps

Tandoori Chicken Kabobs w/ Mango Chutney

Filet Canapé w/ peppercorn sauce

Antipasto Canapé

Vegetable Kabobs

Asparagus wrapped prosciutto

Mini chocolate swirled cheesecake



Fun Finger Food Menu
\$35

Spicy sausage blanketed in pizza dough and served with Dijon mustard

'Shake & Bake' Lamb Cutlets

Meatloaf Canapé – Meatloaf topped with tomato puree and dollop of mashed potato

Halibut 'Fish Sticks' – Breaded halibut served with cocktail and tartar sauce

Filet 'Sliders' – Sliced filet mignon w/ caramelized onions and creamy Roquefort on sliced roll

House made marshmallow 's'mores' topped with white chocolate drizzle

Rice Krispy Treats topped w/ white chocolate ganache



\$55 per person

Passed Appetizers and Buffet

Tandoori Chicken Kabobs w/ Mango Chutney

'Shake & Bake' or Curried Lamb Cutlets

Bleu Cheese Stuffed Leeches

Filet Canapé w/ peppercorn sauce

Antipasto Canapé

Salmon Tartar on brioche toast points

Buffet

Chicken Picatta over linguini pasta in a caper butter sauce

Filet Mignon w/ Peppercorn sauce

Mashed potatoes

Wild mushrooms

Dessert

Assorted Petit Fours



\$70 per person

Passed Appetizers and Buffet

Duck Crepe

Sea Scallops wrapped in bacon

Stuffed mushroom caps

Filet Canapé w/ peppercorn sauce

Antipasto Canapé

Salmon Tartar on brioche toast points

Mashed Potato Bar

Garlic mashed potatoes served in a martini glass with assorted toppings

Toppings include but are not limited to:

Assorted cheeses, butter, sour cream, chives, bacon, Roquefort sauce and ham

Buffet

Baked Salmon

Pasta Pomodoro

Sauteed asparagus

Dessert

Assorted Petit Fours

Mini chocolate swirled cheesecake



Menu Options

Hors D'Oeuvres

Stuffed Mushroom Caps

Brushetta

Tomato, mozzarella, basil and balsamic reduction on focaccia toast points

Ceviche in Cucumber Cup

Asparagus wrapped in Prosciutto

Smoked Salmon Canape w/ Pesto

Shrimp Cocktail

Tandoori Chicken Kabobs w/ Mango Chutney

Chicken Satay w/ Peanut sauce

Filet Mignon Kabobs

Sea Scallops wrapped in Bacon

Curried Lamb Cutlets

'Shake & Bake' Lamb Cutlets

Bleu Cheese Stuffed Leeches

Salmon Tartar on brioche toast points

Pate & Cornichon Canapé

Filet Canapé w/ peppercorn sauce

Filet Canapé w/ Roquefort sauce

Antipasto Canapé

Mini Beef Wellington



Entrée Selections

Tandoori Chicken, spicy mashed potato and tomato chutney

Baked Salmon, roasted tomatoes, mushrooms and sautéed asparagus

Thai curry shrimp

Almond crusted mahi, sautéed spinach and zucchini

Seared sea bass with miso glaze and Asian vegetables

Roasted chicken and green bean casserole

Filet mignon peppercorn with mashed potatoes and wild mushrooms

Vegetarian Lasagna

Vegetarian stuffed bell peppers

Linguini with chicken and pancetta in a Roquefort, brie, camembert and gorgonzola tomato sauce

Mac & Cheese for Grown Ups

Penne pasta with beef ragout and ricotta



Buffet Stations

Carving Stations

Filet Mignon carving station w/ choice of creamy horseradish, peppercorn or Roquefort sauces and served with dinner rolls

Roasted Salmon

Served with caper Buerre blanc

Roasted Turkey

Mashed Potato Bar

Garlic mashed potatoes served with a variety of 'fix-your-own' toppings and served in martini glass

Crepes

(only available for private residences at the moment)

Great for brunches

Build your own crepes with a variety of fillings; sweet and savory

Sides

Seasonal Mushrooms

Garlic Mashed Potatoes

Roasted Red Potatoes

Asparagus

Creamy Spinach Casserole



Desserts

House made marshmallow 's'mores' drizzled w/ white chocolate

Petit Fours

Mini chocolate swirled cheesecake

Chocolate covered rice krispy squares

Choice of white chocolate or milk chocolate covered strawberries

Lemon Cake

Bread Pudding

Oreo truffle balls

'Chipwich' ice cream sandwich with housemade chocolate chip cookies

Chocolate chip cookies

Peanut butter mousse in edible chocolate cup



Bar Packages

Bleu Gourmet is licensed to offer a variety of bar packages. From a simple beer and wine package to full premium liquor BG can fulfill your requests. Please contact Sonny Ahuja to discuss your options.

Service

BG has all the staff to pamper you and your guests. Our chefs, bartenders and wait staff are all young and energetic.

Our staff bills at \$30 per hour with a 5-hour minimum.

Drop Off

Bleu Gourmet can deliver and set up a nice display for your in home or office entertaining.

Delivery & Set-Up
\$50
Rentals not included