

BOURBON BLUE

NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

Dinner—Buffet

For parties of 25 guests or more

Tier One

\$28 per person + 8% sales tax + 20% gratuity

...choose three entrée's..

Pasta Primavera

...fresh garden vegetables tossed with penne pasta in garlic & oil

Oven Roasted Chicken

...roasted chicken breast topped with country gravy

Blackened Tilapia

...seared and served with candied pecans and vanilla brown butter

Jambalaya

...a cajun stew of chicken, andouille sausage, tasso ham, shrimp and crawfish cooked with trinity and dirty rice

Chicken Marsala

...seared chicken medallions topped with mushrooms and marsala sauce

Chesapeake Crab Cakes— add \$2 per person

...baked, served with creole tartar sauce

Baked Pasta

...penne pasta tossed with marinara sauce and mozzarella cheese

Petite Tender Medallions— add \$4 per person

...seasoned & grilled beef medallions topped with red wine demi glace

Tier Two

\$32 per person + 8% sales tax + 20% gratuity

...choose three entrée's..

Bourbon Glazed Pork Loin

...sliced, topped with a bourbon cherry glaze

Blackened Catfish

...creole spiced and seared, served with andouille gravy

Seared North Atlantic Salmon

...farm raised, pan seared, served in a lemon butter sauce

Slow Roasted Prime Rib— add \$4 per person

...seasoned and slow cooked, sliced into petite steaks, served with red wine demi glace and creamy horseradish sauce

Chicken Cordon Blue

...chicken breast stuffed with honey ham and swiss cheese, lightly breaded and baked,
served with bistro mustard glaze

Shrimp Scampi

...seared in garlic, served over roasted red pepper and pasta

Country Style Ribs

...grilled & slow roasted, smothered in citrus chipotle bbq sauce

2 Rector St
Philadelphia PA 19127

215.508.3360
www.bourbonblue.com

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Dinner—Buffet Sides

Salads

...choose 1...

House Salad

...mesclun greens topped with tomatoes, cucumbers, carrots & red onion with balsamic vinaigrette

Caesar Salad

...crisp romaine lettuce tossed with parmesan, croutons and caesar dressing

Starches

...choose 1...

Mashed Potatoes
Whipped Sweet Potato
Dirty Rice
Rice Pilaf
Steamed Rice

Roasted Red Bliss Potatoes
Red Beans & Rice
Baked Macaroni & Cheese*
Savory Herb Stuffing*
Jalapeno Cornbread Stuffing*

Vegetable

...choose 1...

Green Beans
Broccoli
Honey Glazed Carrots
Seasonal Vegetable Medley
Sugar Snap Peas & Julienne Carrots

*Additional \$2 per person

Chef's Selection of Desserts

An assortment of mini desserts hand selected by our Chef.

Chocolate Fondue—add \$4 per person

Additional Buffet Options

Carving Station

Whole Prime Rib with Creamy Horseradish Sauce—add \$8 per Person
Honey Glazed Ham with Mama Jo Mustard—add \$7 per Person
Roast Turkey Breast with Herbed Cranberry Compote—add \$6 per Person
Roasted Filet Mignon with Red Wine Demi Glace—add \$10 per Person

*Attendant Fee: \$50 each attendant

***Coffee, tea, iced tea, lemonade and soda included. Includes free refills**

***We are able to custom build any buffet to suit the needs of you and your guests. ***

We are happy to accommodate any dietary restrictions or special dietary needs that you may have and are especially conscious to many different food allergies. Please ask to speak with our Event Coordinator or Chef for more details.

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