



**CUSTOM
CATERING**
we're serious about fun food


Bluephies
restaurant & vodkaarium

2701 Monroe Street, Madison, Wi
231-3663 | bluephies.com

Bluephies takes great pride in the fact that we have provided fun, professional and high quality catering for many local events.

Some of our clients :

UW Pediatrics, UW Engineering, UW Applied Agriculture, Madison Magnet, Madison Magazine, The March Of Dimes, Edgewood Campus School, American Institute of Architects, St. Mary's Hospital, UW Hospital, Meriter Hospital, Reap Food Group, Gilda's Club of Madison, Madison Symphony Orchestra, Cha Cha Hair Salon, Bary And Cindy Alvarez, and a host of others as well.

Bluephies will work with you to align a custom menu with your personal style and budget. From intimate affairs to large scale events, we make them all memorable.

Hors d'œuvres

meat

- beef tenderloin slider - sourdough, red pepper, onion, horseradish crème fraîche 2.50
- spicy peanut-hoisin satay with dipping sauce chicken 1.50 pork 2.00 beef 2.50
- sausage stuffed mushrooms - italian sausage, goat cheese and toasted bread crumbs 1.50
- curried beef empanadas - ground beef, potatoes, onions and peas with a flaky crust 1.50
- italian meat skewers - cured italian meats with pepperoncini 1.50
- mini wellingtons - beef tenderloin, mushroom purée with a flaky pastry 2.50
- asian style meatballs with a hoisin glaze 1.25
- veal and ricotta meatballs 1.75
- traditional meatballs - tomato sauce or barbecue 1.50
- chicken purses - chicken, sun-dried tomatoes and peppers hand tied with a scallion 2.00
- peking duck rolls - the traditional dish in a crispy spring roll shell 2.50
- bacon wrapped dates 2.50
- curried chicken triangles - curried chicken and peppers in a flaky pastry 2.00
- saltimbocca bites - chicken, prociutto, and sage 2.50
- bacon and cheese stuffed baby potatoes 1.00
- pepperoni calzones - the mini version of a classic favorite 1.00
- jerk chicken chimichanga - beans, rice, cheese and jerk chicken in a crispy tortilla 2.00
- black and bleu beef - black angus beef and local bleu cheese wrapped in bacon 1.75
- steamed bbq pork asian buns 1.75

seafood

- bacon wrapped scallops 2.25
- seared ahi tuna - cucumber salad on a crispy wonton 1.75
- spicy shrimp - garlic and chili and citrus marinated with a jicama salad on a crispy chip 2.25
- blackend salmon - plantain chips, guacamole, and pickled corn relish 1.25
- deviled crab spoons 2.25
- crab stuffed mushrooms 2.00
- steamed spring rolls - crab 2.00 shrimp 2.00 ceviche 2.50
- smoked salmon - cucumber, dilled cream cheese and lemon 1.75
- niçoise spoons - poached tuna, olives, capers, tomatoes, and green beans 1.75
- crab empanadas - crab claw meat and vegetables with a light dressing and a flaky crust 1.50
- baby shrimp stuffed cucumber cups 2.00
- crab cakes 2.25
- steamed seafood asian buns 1.75
- smoked salmon tarts 2.50
- calamari and olive salad spoons 1.75
- crab rangoons 1.50
- jalapeños stuffed with shrimp bacon and cheese 2.00



vegetable

- artichoke and parmesan stuffed mushrooms 1.50
- grilled primavera flatbread 2.00
- steamed vegetable spring rolls 1.95
- spinach and feta phyllo triangles 1.50
- bruschetta with tomato basil salad 1.00
- bruschetta with artichoke and olive salad 1.00
- bruschetta with olive tapenade 1.00
- cheese tortellini skewers with basil pesto 1.50
- tomato and fresh mozzarella skewers 1.50
- artichoke and boursin beignets 1.50
- vegetable empanadas 1.00
- mediterranean stuffed artichoke 1.50
- fig and mascarpone filled phyllo triangles 1.50
- goat cheese and sun-dried tomato palmiers 1.00
- cheese filled rice balls 1.00
- vegetable calzones 1.00
- mini mushroom tarts 2.00
- steamed vegetable asian buns 1.50
- deviled eggs 1.00

this is just a small sample of the foods that we have made for a variety of parties. talk to us about your individual tastes and we will make something just for you.

substantial & sweet



platters

platters serve approximately 50 people; smaller platters are available

- vegetable platter with assorted dips 150.00
- greek platter - assorted vegetables with hummus, baba ghanoush, and pita chips 175.00
- fresh fruit 175.00
- fruit and cheese platter 200.00
- sausage and cheese platter 200.00
- italian antipasto platter - italian meats and cheeses with marinated vegetables 240.00
- salmon platter - whole smoked salmon or 2 sides of blackened salmon with garnishes 240.00
- shrimp cocktail - 200 jumbo shrimp with a variety of dipping sauces 325.00
- ceviche platter 325.00

cocktail sandwiches

sandwich platters will consist of 50 sandwiches

- turkey blt - roasted turkey, bacon, greens, tomatoes, and garlic aioli 175.00
- dijon turkey - roasted turkey, caramelized onions, roasted red peppers, mozzarella, dijon aioli, lettuce, and greens 200.00
- portobello - roasted portobello, sun-dried tomato tapenade, caramelized onion, mozzarella, tomatoes, and greens 150.00
- cheesesteak - roasted beef, caramelized onions, roasted peppers, horseradish crème fraîche, and gorgonzola 200.00
- chicken apple walnut salad - with gorgonzola, red onions, tomatoes, and greens 175.00
- turkey waldorf salad - turkey, apples, grilled grapes, onions, celery, greens, and tomatoes 175.00
- salmon - cold smoked salmon, bacon, apples, greens, tomatoes, and garlic aioli 225.00

cakes

sheet cakes are available in the following sizes

- 10' round, 6 layer cake - serves 12-16 50.00
- ¼ sheet - serves about 20 40.00
- ½ sheet - serves about 40 75.00
- full sheet - serves about 80 150.00

- carrot cake - topped with toasted coconut and pecans
- chocolate - topped with chopped brownies
- red velvet - topped with chocolate chips

jumbo cupcakes are available in the above flavors 42.00 per dozen

eruption cakes

- 9' round only - serves 12 50.00

chocolate or raspberry eruption cakes filled with bits of cheese cake, mousse, cake and almonds

sweets

sweet prices based on 100 pieces

- mini cheesecakes - assorted flavors and toppings 175.00
- mini pies and tartlets 200.00
- key lime or lemon tarts 200.00
- mini pecan tarts 200.00
- assorted bars and brownies 150.00
- full sized cookies - classic favorites 150.00
- assorted mousses in little glasses 175.00
- assorted petit fours 175.00
- chocolate covered strawberries 150.00

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the pricing structures for the entrées in this menu are shown with two prices; the first price is the smaller-lunch sized portion and the second is the larger-dinner sized portion. if one price is listed the price will be per person or per serving.

beef entrées

	lunch	dinner
roasted beef tenderloin with herbed potatoes and a caramelized pearl onion sauce	13.00	16.00
fig and olive braised beef short rib with a potato purée and grilled asparagus	12.00	15.00
hoisin-glazed flank steak with a spicy chimichurri sauce, asian slaw, and steamed buns	12.75	15.75
porcini and cinnamon rubbed beef shank with a cabernet reduction, braised vegetables, and gratin potatoes	13.00	16.00
spicy grilled skirt steak with cheesy polenta fries, grilled vegetable, and herb-citrus mojo	12.50	15.50
roasted strip loin with a mushroom ragout, fingerling potatoes, and zucchini	13.00	16.00
andouille stuffed meatloaf with roasted potatoes, green beans, and bbq gravy	9.50	12.50
slow roasted beef ribs, bacon cabernet sauce, potato galette, and roasted vegetable	12.50	15.50
5 spice sirloin brochette with a vegetable spring roll and sticky rice	10.50	13.50

chicken entrées

	lunch	dinner
roasted chicken breast with a honey-vinegar butter, savory bread pudding, and green beans	12.00	15.00
chicken breast stuffed with mushrooms, sun-dried tomatoes and feta cheese, served with a red pepper sauce and potato cake	12.75	15.75
almond crusted chicken breast with saffron couscous and a curried vegetable stew	12.50	15.50
seared chicken breast with an orange dill sauce, rice, and glazed carrots	11.75	14.75
pumpkin seed crusted chicken breast, chile infused sweet potatoes, broccoli, and an apple cider reduction	12.50	15.50
spice grilled chicken breast with a sweet potato chorizo gratin, and gorgonzola honey butter	12.00	15.00
aborio crusted pan-fried chicken, mashed potato, gravy, and creamed corn	9.50	12.50
grilled chicken with sherried onions, and stroganhoff mushrooms	11.50	14.50
red wine, bacon and mushroom braised chicken with gnocchi	9.50	12.50

lamb and pork entrées

	lunch	dinner
garlic-braised lamb with lentils, honey glazed celery root, and carrots	12.50	15.50
tandoori spiced lamb loin with rice, tomato cucumber salad, and a mint aioli	14.50	17.50
chile-rubbed lamb leg with an apple-raisin chutney and green chile bread pudding	12.50	15.50
traditional bbq ribs with creamy potato salad, baked beans, and bacon and butter braised greens	11.00	14.00
peanut-infused bbq spare ribs with a tomatillo corn salsa, gratin potatoes, and grilled corn	10.00	13.00
ginger and apple brined pork loin, with potato gratin and roasted cauliflower	12.00	15.00
grilled pork tenderloin with a caramelized onions and potato hash with a fig and gorgonzola compote	12.75	15.75

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salads

the salads are available in three different size portions

	side	lunch	dinner
red wine poached pears with spinach, gorgonzola and candied walnuts with a red wine dressing	2.75	5.75	8.75
jicama, peppers, onions and crispy tortillas with greens and a chipotle dressing	2.00	5.00	8.00
chopped blt salad with ranch dressing	2.50	5.50	8.50
bibb lettuce, cucumbers, snap peas, and radish with a buttermilk dressing	2.25	5.25	8.25
heirloom tomatoes, arugula, feta cheese, and aged balsamic vinaigrette	2.75	5.75	8.75
crab and avocado salad with peppers and a charred corn vinaigrette	4.25	7.25	10.25
grilled asparagus, bleu cheese, wild mushrooms and a honey mustard dressing	3.25	6.25	9.25
nappa cabbage, spinach, carrots, peppers, onions, crisp wonton, sweet chile basil dressing	2.25	5.25	8.25
spinach, red onions, hard boiled eggs, crispy bacon, sweet apple dressing and goat cheese	2.75	5.75	8.75

hot sandwiches

	per person
bbq pork, spice rubbed and vinegar basted	10.50
bbq beef, spice rubbed and braised in bbq sauce	10.50
hot italian beef	9.75
meatballs and tomato sauce	9.75
chili burgers - burgers with a portion of spicy chili in top	9.75
burger au poivre - grilled burgers with a brandy, and a peppercorn sauce	9.75



seafood entrées

	lunch	dinner
artichoke and olive crusted salmon with a sweet pea risotto cake	13.00	16.00
seared salmon with a potato celeriac purée and a pinot noir reduction	12.50	15.50
grilled salmon with cracked green olives, tomato confit, and baby potatoes	12.00	15.00
seared halibut with a potato cauliflower purée and gold raisin jam	13.00	16.00
scallion-ginger crusted mahi mahi with an a coconut almond rice cake topped with a citrus butter	12.50	15.50
prosciutto wrapped cod with a brown butter caper sauce with asparagus and couscous	11.50	14.50
shellfish paella - clams, shrimp, mussels, scallops with spanish chorizo and rice	13.00	16.00
brodetto - tomato based seafood stew served on grilled bread	13.00	16.00
jambalaya - bacon, andouille, ham, crawfish and vegetables slow simmered in a spiced tomato broth	9.50	12.50
tortilla wrapped catfish with dirty rice and a scallion butter and two chile purees	9.50	12.50

vegetarian entrées

	lunch	dinner
spring vegetable rotollo in a light tomato sauce	9.00	12.00
cheese tortellini with grilled vegetables in a light cream sauce	9.00	12.00
napoleon of ratatouille, phyllo, and feta cheese with basil oil	8.50	11.50
spaghetti squash manicotti with brown butter sage sauce and truffle oil	9.75	12.75
vegetable lasagna with tomato sauce	8.00	11.00
vegetable strudel with a roasted tomato and mushroom sauces	9.00	12.00
eggplant parmesan with a crispy noodle cake	8.00	11.00
chile rellanos- poblano peppers, stuffed with cheese, mushrooms, and spinach in a light mole' sauce,	8.50	11.50
avocado salad, black beans and rice		