



BLUE STAR CATERING MENU



DETROIT, MICHIGAN

Planned. Reliable. Professional.

Catering for teams that value
clarity, consistency, and thoughtful execution.

Events for 50+ guests

Two weeks' notice preferred

Customized menus based on your event

Planning is our business.

Your event is our priority.



PLANNED. RELIABLE. PROFESSIONAL.





BLUE STAR

CATERING

DETROIT



BREAKFAST SELECTIONS

Designed for efficient, well-organized meetings and morning programs.

BLUE STAR BREAKFAST BOX — \$12.95 per person

A simple, ready-to-go option for teams on a schedule.

Includes:

- Fresh baked breakfast pastry
- Seasonal fruit
- Chobani® fruit yogurt
- Granola

(GF Available upon request)

CLIENT MEETING BREAKFAST — \$12.95 per person

A step up for small group meetings and team gatherings.

Includes:

- Assorted breakfast pastries
- Seasonal fruit
- Chobani® fruit yogurt
- Granola

(GF Available upon request)

EXECUTIVE CROISSANT SELECTION — \$17.95 per person

Fresh baked croissants with elevated fillings, designed for executive meetings.

Includes a selection of:

- Egg, cheddar & smoked bacon (pork)
- Egg, spinach & feta (V)
- Egg & turkey sausage

Served with:

- Fresh fruit & breakfast potatoes

BREAKFAST WRAP SELECTION — \$17.95 per person

Warm breakfast wraps designed for convenience and variety.

Includes a selection of:

- Egg, cheddar & smoked bacon (pork)
- Egg, potato & vegetable (V)
- Egg & turkey sausage

Served with:

- Fresh fruit & breakfast potatoes

(GF Available upon request)

BOARDROOM BREAKFAST — \$19.95 per person

A complete breakfast spread designed for larger meetings and leadership groups.

Includes:

- Scrambled eggs
- Smoked bacon (pork)
- Turkey sausage
- Roasted breakfast potatoes (GF)
- Assorted pastries
- Fresh seasonal fruit



BEVERAGE SERVICE

COFFEE & HOT TEA SERVICE — \$4.95 per person

Fresh brewed regular coffee, decaffeinated coffee, and assorted teas.

ADDITIONAL BEVERAGES

- Bottled orange juice
- Assorted canned soft drinks
- Bottled spring water

Menu selections may be customized based on guest count and event needs.

PLANNED. RELIABLE. PROFESSIONAL.

★
BLUE STAR
CATERING
DETROIT

MIDDAY BOARDS & PLATTERS

Designed for business lunches, team meetings, and professional gatherings.

TRADITIONAL DELI BOARD — \$19.95 per person

A dependable, well-balanced deli presentation for business settings.

Includes:

- Assorted deli meats
- Sliced cheeses
- Lettuce, tomato, and condiments
- Fresh baked breads

(GF Available upon request)

PROFESSIONAL DELI BOARD — \$29.95 per person

An elevated deli experience with premium meats and a refined presentation.

Includes:

- Premium sliced meats
- Artisan cheeses
- Lettuce, tomato, and condiments
- Fresh baked breads

(GF Available upon request)

VEGETARIAN DELI BOARD — \$19.95 per person (V)

A thoughtful selection designed for vegetarian guests.

Includes:

- Grilled and marinated vegetables
- Assorted cheeses
- Spreads and condiments
- Fresh baked breads

(GF Available upon request)

INDIVIDUAL SELECTIONS

SIGNATURE WRAP MEDLEY — \$17.95 per person

A selection of fresh, ready-to-serve wraps ideal for group settings.

Includes a selection of:

- Turkey Bacon Club
- Grilled Chicken Caesar
- Roasted Vegetable & Hummus (V)

(GF Available upon request)

CLASSIC SANDWICH SELECTION — \$17.95 per person

Classic sandwich combinations prepared for consistency and ease of service.

Includes a selection of:

- Turkey, Swiss & lettuce
- Ham & cheddar
- Grilled chicken
- Vegetarian option (V)

(GF Bread Available upon request)

DESSERTS AVAILABLE UPON REQUEST

Premium upgrades available upon request.



All boards, platters, and individual selections include:
Your choice of fresh cut fruit salad or Mediterranean pasta salad
and Better Made® potato chips.



Boards and platters are designed for shared service and may be customized based on guest count and preferences.

★
BLUE STAR
CATERING
DETROIT

BOX LUNCHES & INDIVIDUAL SALADS

Designed for efficient service, individual convenience, and well-organized group meals.

BLUE STAR BOX LUNCH — \$19.95 per person

A complete, individually packaged meal designed for efficient service and consistent quality.

Includes (all box lunches):

- Choice of sandwich or wrap
- Better Made® potato chips
- Fresh baked cookie
- Choice of pasta salad or fruit salad

Sandwich & Wrap Options (select one):

- Turkey Bacon Club
- Grilled Chicken Caesar
- Ham & Cheddar
- Roasted Vegetable & Hummus (V)

(Other combinations available upon request)



INDIVIDUAL ENTRÉE SALADS — \$15.95 each

Fresh, composed salads designed as complete individual meals.

Minimum order of 25 per selection

(May combine selections to meet overall guest count)

MICHIGAN HARVEST SALAD (V, GF)

Spring mix with dried cranberries, mandarin oranges, toasted walnuts, apples, and feta.

Served with raspberry vinaigrette.

CHEF SALAD (GF)

Mixed greens with turkey, ham, cheddar, Swiss, and hard-boiled egg.

GRILLED CHICKEN CAESAR

Romaine, shaved parmesan, croutons, and grilled chicken. *Served with creamy Caesar dressing.*

BLUE STAR COBB SALAD (GF)

Romaine with roasted turkey, applewood bacon, hard-boiled egg, tomatoes, cucumbers, and cheddar cheese.

Served with choice of dressing.

Includes:

- Roll and butter



*Box lunches and salads are individually packaged for freshness and easy service.
Selections may be customized based on guest count and preferences.*

PLANNED. RELIABLE. PROFESSIONAL. ★

BLUE STAR

CATERING
DETROIT

BLUE STAR GRAND SALAD BAR

A fresh, customizable experience designed for groups who appreciate choice and quality.



Our healthiest choice. Packed with fresh ingredients and endless possibilities. Ideal for teams seeking a lighter, customizable alternative to traditional catering.

GRAND SALAD BAR — \$19.95 per person

A complete, build-your-own salad experience with premium ingredients and a variety of fresh options.

Includes:

- Assorted fresh greens
- Premium salad toppings
- House-made croutons
- A variety of dressings
- Rolls and butter

PREMIUM TOPPINGS

- Grape tomatoes
- Cucumbers
- Shredded carrots
- Red onions
- Bell peppers
- Crunchy chickpeas
- Kalamata olives
- Dried cranberries
- Mandarin oranges
- Sliced apples
- Toasted walnuts
- Sunflower seeds
- Crumbled bacon
- Shredded cheddar cheese
- Feta cheese

PROTEIN ADD-ONS *(add to any salad bar)*

Sliced Grilled Chicken	\$6.95 per person
Julienne Turkey	\$4.95 per person
Julienne Ham	\$4.95 per person
Salmon	\$9.95 per person
Beef Tenderloin	\$12.95 per person
Hard-Boiled Eggs	Included

DRESSING OPTIONS

- Ranch
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Caesar
- Italian
- Lemon Herb Vinaigrette
- Honey Mustard
- Blue Cheese
- Catalina French
- Nikki's Greek Dressing

Selections may be customized based on guest count and preferences.





BLUE STAR

CATERING

DETROIT

GLOBAL SPECIALTY BARS

Designed for interactive service, bold flavors, and well-planned corporate events.

MEXICAN STREET TACO BAR — \$18.95 per person (GF Available)

A vibrant, build-your-own taco experience designed for group interaction.

Includes:

- Seasoned ground beef
- Marinated chicken
- Soft flour tortillas
- Corn tortillas
- Shredded lettuce
- Diced tomatoes
- Shredded cheese
- Sour cream
- House-made salsas

Served with:

- Tortilla chips
- Traditional garden salad



TEX-MEX GRILLED FAJITA BAR — \$21.95 per person (GF Available)

A sizzling fajita experience with bold, familiar flavors.

Includes:

- Grilled chicken
- Grilled steak
- Sautéed peppers and onions
- Flour tortillas
- Corn tortillas
- Shredded cheese
- Sour cream
- House-made salsas

Served with:

- Tortilla chips
- Traditional garden salad



MEDITERRANEAN SHAWARMA STATION — \$18.95 per person

A fresh, balanced option with Mediterranean-inspired flavors.

Includes:

- Seasoned grilled chicken
- Warm pita bread
- Hummus
- Garlic sauce
- Fattoush salad
- Tabbouleh
- Jasmine rice pilaf



ASIAN STIR-FRY STATION — \$19.95 per person (GF Available)

A customizable stir-fry experience built for flexibility and flavor.

Includes:

- Chicken
- Fresh vegetables
- Steamed rice
- Sesame ginger dressing
- Traditional garden salad

Served with:

- Sesame ginger dressing
- Traditional garden salad

Also available with beef, shrimp, or salmon.



GREEK TOWN BUFFET — \$18.95 per person

A hearty, well-rounded Mediterranean-style spread.

Includes:

- Seasoned chicken
- Roasted potatoes
- Rice pilaf
- Pita bread
- Traditional Greek salad
- Falafel with tzatziki

★ **Featuring our Traditional Greek Salad**
 Made with crisp romaine, cucumbers, tomatoes, red onions, Kalamata olives, and feta cheese.



Specialty bars are designed for full-service events and may be customized based on guest count and preferences.

PLANNED. RELIABLE. PROFESSIONAL.

BLUE STAR

CATERING

DETROIT

SIGNATURE CHICKEN & BEEF

Prepared with balanced flavors and designed for consistent professional service.

CHICKEN ENTRÉE SELECTIONS — \$19.95 per person

Honey Dijon Chicken *(GF Available)*

Oven-roasted chicken finished with a smooth honey Dijon glaze.

Chicken Piccata *(GF Available)*

Lightly sautéed chicken breast with lemon, capers, and a delicate white wine sauce.

Grecian Stuffed Chicken *(GF)*

Chicken breast stuffed with spinach and feta, finished with a light herb sauce.

Continental Honey Bourbon Chicken *(GF Available)*

Glazed chicken breast with a subtle bourbon sweetness and balanced seasoning.

Chicken Cordon Bleu

Chicken breast stuffed with smoked ham and Swiss cheese, lightly breaded and served with a delicate chicken sauce.



All chicken entrées are served with:

House rice pilaf • Caesar salad with creamy Caesar dressing • Rolls and butter

BEEF SELECTIONS — \$19.95 per person

Classic Beef Stroganoff *(GF Available upon request)*

Tender beef in a rich, savory mushroom cream sauce.

Served with:

Caesar salad • Rolls and butter



Additional entrée upgrades available upon request.

BLUE STAR

CATERING

DETROIT

COASTAL INSPIRATIONS

Fresh, well-balanced seafood entrées designed for elevated corporate dining experiences.

Ideal for clients seeking a lighter, elevated alternative to traditional entrées.

SALMON SELECTIONS — \$19.95 per person

Prepared with precision and clean flavors for consistent, professional service.

Lemon Herb Salmon (GF)

Oven-roasted salmon finished with fresh herbs, lemon, and light seasoning.

Maple Glazed Salmon (GF)

Salmon glazed with a subtle maple finish, balanced with savory seasoning.

Blackened Salmon (GF)

Seasoned salmon with a bold blackened spice blend, seared for flavor and texture.

Teriyaki Glazed Salmon (GF Available)

Salmon finished with a light teriyaki glaze and balanced seasoning.



BLACKENED MAHI-MAHI (GF) — \$19.95 per person

Fresh mahi-mahi seasoned with a bold spice blend and seared for a clean, flavorful finish.



All entrées include:

House rice pilaf • Seasonal vegetable or salad • Rolls and butter

Seafood selections are prepared for quality and consistency and may be customized based on guest count and preferences.

★
BLUE STAR
CATERING
DETROIT

HORS D'OEUVRES, SLIDERS & DISPLAY COLLECTION

FEATURED DISPLAYS

Grand Grazing Table — \$24.95 per person

An abundant, artfully styled presentation of artisan meats, cheeses, fresh fruit, roasted vegetables, house dips, marinated olives, breads, and crackers. Finished with fresh flowers and herbs for an elegant presentation.

Mediterranean Hummus Board — \$12.95 per person

House-prepared hummus with grilled vegetables, olives, feta, vegetarian stuffed grape leaves, and warm pita.

SLIDER SELECTIONS

- **Classic Reuben Slider**
Corned beef, Swiss cheese, coleslaw, and Thousand Island dressing.
- **Philly Steak & Peppers Slider**
Shaved steak with sautéed peppers and onions, provolone, and roasted garlic mayo.
- **Italian Deli Slider**
Capicola, mortadella, salami, provolone, pepperoncini, and roasted garlic mayo.
- **Jalapeño Popper Turkey Slider**
Roasted turkey, bacon, pepper jack, jalapeño, and herb mayo.
- **Ham & Swiss Slider**
Smoked ham, Swiss cheese, caramelized onions, and honey mustard.
- **Chicken Cordon Bleu Slider**
Grilled chicken, ham, Swiss cheese, and Dijon.
- **Buffalo Chicken Slider**
Crispy chicken tossed in Buffalo sauce with cheddar, lettuce, and ranch.
- **Portobello & Roasted Pepper Slider (V)**
Grilled portobello, caramelized onions, roasted peppers, mozzarella, and balsamic glaze.



DISPLAY & RECEPTION SELECTIONS

- **Tomato Bruschetta (V)**
Roma tomatoes, fresh basil, garlic, and olive oil on toasted baguette.
- **Vegetable Spring Rolls (V)**
Cabbage, carrots, and glass noodles with soy-ginger dipping sauce.
- **Salmon Tartlets**
Flaky pastry cups filled with smoked salmon mousse, capers, and dill.
- **Chili Garlic Salmon Skewers (GF Available)**
Roasted salmon glazed with chili garlic sauce and finished with sesame and scallions.
- **Spinach & Artichoke Stuffed Mushrooms (V)**
Roasted mushrooms filled with creamy spinach-artichoke blend.
- **Beef Bulgogi Satay (GF Available)**
Marinated beef skewers with scallions and sweet-soy glaze.
- **Chicken Kafta Meatballs (GF Available)**
Mediterranean-spiced chicken meatballs with yogurt-dill sauce.
- **Caprese Skewers (V, GF)**
Tomato, basil, mozzarella, and balsamic glaze.
- **Mini Spanakopita (V)**
Crisp phyllo triangles filled with spinach and feta.



Display selections are customized based on guest count, event style, menu balance, and budget. We'll work directly with you to build the right presentation for your group.



PLANNED. RELIABLE. PROFESSIONAL.



BLUE STAR

CATERING
DETROIT

DESSERTS & BEVERAGES

Thoughtful finishing touches to complement your event.

DESSERT SELECTIONS



Assorted Mini Dessert Bars — \$2.95 per person

A rotating selection of:

- Chocolate brownies
- Blondie brownies
- Swirl brownies
- Lemon bars



Fresh-Baked Cookies — \$1.95 per person

An assortment of classic favorites,
baked fresh for each order.



Fudge Brownies — \$2.95 per person

Rich, classic chocolate brownies.



Lemon Bars — \$2.95 per person

Bright and balanced with a light
citrus finish.



Sweet Dreams Specialty Desserts — \$5.95 per person

Chef-selected premium desserts designed
to elevate your event.

BEVERAGE SERVICE

Coffee & Hot Tea Service — \$4.95 per person

Fresh brewed regular coffee,
decaffeinated coffee, and
assorted teas.



Additional Beverages

- Assorted canned soft drinks
- Bottled spring water
- Bottled orange juice



FOOD SAFETY NOTICE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

Please inform us of any dietary restrictions or allergies when planning your event.