

Blaize2Go

The Works– selection of crafted goods to accentuate or compliment any meal!

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| Pickled Red Onions | \$4.49lb |
| Pickled Carrots | \$4.99lb |
| Viennese Cucumbers – <i>sweet & sour with dill</i> | \$4.99lb |
| Tzatziki – <i>cucumber, yogurt & mint salad</i> | \$5.99lb |
| Greek Vegetable Salad | \$6.99lb |
| <i>Cucumbers, red pepper, red onion, kalamata olive, feta cheese</i> | |
| Moroccan Carrot Salad – <i>Chermoula marinade, golden raisins</i> | \$6.99lb |
| Patsy's Slaw – <i>carrot, broccoli, cabbage, buttermilk dressing</i> | \$3.49lb |
| Patsy's Potato Salad – <i>red bliss, egg, celery, onion, Dijonnaise</i> | \$4.79lb |
| German Potato Salad – <i>Bacon, celery, onion, Dijon vinegar dressing</i> | \$5.99lb |
| Chicken Liver Mousse | \$8.29lb |

Salad Platters

Each platter serves between 8-10 people

Shaved Cauliflower **\$38.95**

Broccoli, carrot, radish & golden raisin w basil white balsamic vinaigrette

Brussels Sprout, Apples & Cheese **\$41.95**

Toasted walnut, Goat & Asiago cheese, lemon Dijon vinaigrette

Gingered Vermicelli **\$36.99**

Bok Choy, carrot, red cabbage, bell pepper, Thai basil w lime rice wine vinaigrette

Crimson Beet **\$37.49**

Mandarin orange, arugula, mint, olive oil drizzle

Moroccan Chick Pea **\$34.99**

Cucumber, carrot, red onion, tomato, red pepper, mint, cilantro & feta

Farro Salad **\$36.99**

Arugula, tomatoes, radish, pistachio nuts, Parmesan, mint

Mixed Greens **\$29.99**

Baby field greens, cherry tomatoes, carrots, cucumbers, bell peppers,

Red onion, Choice of dressing

Caprese Salad **\$39.99**

Tomato, fresh mozzarella, basil, drizzled with olive oil and balsamic glaze

Sandwich Platters

Each platter offers 30 sandwiches

Tuscan Tuna & Bean **\$49.99**

Blends of black olives, capers, cannellini beans, tomato, onions

B.E.T. Club **\$49.99**

Bacon, tarragon egg salad and tomato club

Banh Mi **\$52.99**

Our homemade chicken terrine, cilantro, mint, cucumber, pickled carrots, jalapeno and daikon radish with a spicy aioli

Grilled Veg **\$49.99**

Eggplant, red pepper, zucchini and Portobello mushroom nestled on garlic hummus

Old-fashion Meatloaf **\$49.99**

Our take on a classic with a Dijon chili glaze

Moroccan Carrot & Herbed Cheese **\$49.99**

Nestled on an olive tapenade

Honey Kissed Chicken Salad **\$49.99**

Apple, celery, grape and red onion in a honey mayonnaise dressing

Artisan Flatbreads

Traditional

tomato sauce, mozzarella \$11/ \$19

Margherita

tomato, mozzarella, basil \$11/ \$19

White Pie

ricotta, mozzarella, garlic \$11/ \$19

Divine White Pie

ricotta, mozzarella, garlic, broccoli rabe, sausage \$13/ \$24

BBQ Short Rib & White Cheddar

braised short rib, caramelized onions, homemade bbq sauce, sharp white cheddar \$14/ \$26

Fig & Blue

House made fig jam, arugula, sautéed onion, blue cheese \$13/ \$24

Balsamic Glazed Mushroom

balsamic roasted cremini and portobello mushrooms, thyme, fontina cheese \$13/ \$24

Pasta

Approximately 8-10 servings per platter

Cavatelli

Bolognese– ground beef, herbs, onion, red pepper flakes, sauce **\$52.95**

Vegetarian– eggplant, zucchini, onion, chunky tomato sauce **\$43.95**

Celery Root & Mushroom Lasagna **\$42.95**

White three-cheese béchamel sauce

Classic Lasagna **\$36.95**

Layered with our homemade tomato sauce, basil ricotta, Parmesan and

Mozzarella

Ravioli

Mushroom ravioli in creamy blush sauce **\$36.95**

Butternut Squash ravioli in a sage and brown butter sauce **\$41.95**

Italian four cheeses and chunky tomato sauce **\$39.95**

Tortellini– generous 3lb pasta ***Cheese/Beef***

Classic cheese or meat filled pasta with our marinara **\$30.95/ \$36.95**

Spinach, tomatoes and feta cheese **\$35.95/ \$42.95**

Garlic, broccoli rabe and balsamic tomato gravy **\$36.95/ \$44.95**

Vegetarian

Approximately 8-10 servings per platter

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| Vegetable Paella | | \$67.99 |
| <i>Asparagus, artichoke hearts, red pepper, onion and peas masterfully blended with tomatoes, spices and Arborio rice</i> | | |
| Eggplant Terrine | | \$37.99 |
| <i>With marinated tomato and roasted pepper salad</i> | | |
| Chesapeake Vegetable Cakes | <i>Vegetarian</i> | \$42.99/doz |
| Chickpea, Tomato & Spinach Curry | | \$39.99 |
| <i>Fragrant blend of spices, ginger and garlic slow cooked in coconut milk</i> | | |
| Cauliflower Gratin | | \$38.99 |
| <i>Blends of cheese add sharp and creamy notes</i> | | |

Poultry

Whole & segment piece poultry is citrus brined

Roasted Chicken - 8 Thighs & 8 Drumsticks

Dry Rub & BBQ Glazed **\$26.99**

Jamaican Jerk w Chimichurri **\$28.99**

***Mediterranean Braise - artichoke hearts, kalamata olive,
roasted peppers, pepperoncini*** **\$36.99**

Honey Cider & Dijon Glazed Turkey Breast **\$53.99**

Cranberry & Chipotle glazed Turkey Breast **\$49.99**

Turkey Meatloaf

Old fashion style with a Brown Sugar Chili-Dijon glaze **\$24.95**

Turkey Meatballs - prices reflect (1 dozen-3oz each) count

Moroccan Style in a roasted pepper sauce or minted yogurt sauce **\$46.95**

Homemade Tomato Garlic Sauce **\$39.95**

5-spice Sesame-Ginger Soy Glaze **\$42.95**

Tandoori Style - yogurt, cinnamon, garlic & ginger **\$45.95**

Beef

Meatballs - Prices reflect quantity of (1 dozen - 3oz each)

Classic All Beef- Slow braised in our homemade tomato garlic sauce **\$35.99**

Fra Diavolo - Slow braised in our spicy tomato sauce **\$36.99**

Tandoori Style - yogurt, cinnamon, garlic & ginger **\$42.99**

Short Ribs - 3lbs finished & sliced product with gravy

Memphis style BBQ **\$69.99**

Borolo Braised - red wine, beef stock and tomato sauce **\$72.99**

Flat Iron Tenderloin

Ginger Soy Brochettes - marinated, skewered then seared w veg **\$48.95/doz**

Peruvian Brochettes - Churrasco marinated served w chimichurri **\$49.95/doz**

Meatloaf

Patsy's Classic **\$32.99**

Caramelized onion, carrot, celery with brown sugar chili mustard glaze

Desserts

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| <i>Glazed Coconut Walnut Bundt Cake</i> | \$18.00 |
| <i>Cherry Cream Cheese Coffee Cake</i> | \$20.00 |
| <i>Blueberry Butter Cake</i> | \$22.00 |
| <i>Moroccan Orange Loaf with Citrus Glaze</i> | \$17.00 |
| <i>Raspberry Tarte</i> | \$23.00 |

***Don't forget about our cupcakes!**

Breakfast, lunch or dinner - Clean, healthy and delicious food is always available for takeout and catered events. All foods are made fresh per order. We request 6 hours notice for your order, and will make every effort to accommodate any last minute requests

Don't forget about the holiday menus. We take pride in the community and working with some fantastic neighbors throughout the area. We try to highlight their work with our creations. Check out the next holiday menu and let Blaize Catering take care of your meal.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.