

CELEBRATE THE SEASON!

Let us plan your holiday celebration with impeccable service and decadent flavors. We'll seamlessly coordinate the evening and take the stress out of entertaining, so you can enjoy the party!

Help us Plan your Event!

When's the party?

Let us know the date and time of your celebration.

Who's on the List?

How many guests do you anticipate?

Your place or ours?

Hold your celebration at Bleu & Fig on the corner of Garden & High in Clintonville for up to (50) guests. Location rental is inclusive of private event space, service staff, barnwood tables & chairs, mercury votive candles, disposable pressed palm plates, napkins, flatware and cups and non-alcoholic beverages (Sparkling Lemonade and Cucumber Infused Water).

LOCATION RENTAL RATES (3HR BLOCK)		
Monday-Thursday 9am-4pm	Monday-Thursday 4pm-10pm	Friday-Sunday Anytime
\$200	\$300	\$400
FOOD/BEVERAGE MINIMUM \$800	FOOD/BEVERAGE MINIMUM \$1000	FOOD/BEVERAGE MINIMUM \$1400

Or, if you have another venue in mind, we can bring the party to you!

What's on the menu?

How do you envision your party? Looking for a full meal or light bites? Guests mingling on heavy hors d'oeuvres or sitting down to a buffet dinner?

Service Level?

Grab & Go: Food will be ready for pickup from our kitchen (1400 Dublin Rd) in disposable containers.

Client Pickup: Pickup from our kitchen. Items will be presented on platters & ready to serve. You'll return platters after your event to Bleu & Fig (4622 North High Street).

Delivery & Set up*: We'll arrive with plenty of time to set up your event. Food will be presented on platters with elevations, tongs, food tags & holders. You can return everything after your event to Bleu & Fig, or we'll return for pickup for an additional charge.

Service Staff*: Same as delivery and set up and our staff will stay throughout the event to replenish the food, wait on guests and clean up afterward.

Bartending Staff*: You provide the alcohol; we'll provide the bartender.

*tell us more about your event for a service price quote. All orders are required to meet our \$400 catering minimum



Want the most bang for your buck? Of course you do!
You'll save over 30% by choosing one of our signature holiday menus below.
Sorry, no substitutions, but check out the items you can add on the next page!

BOUTIQUE BITES MENU: When you're looking for some snacks, not a full meal. \$15pp

Petite Cheese Board with Olives, Nuts, Berries & Crackers
Crudit  with Roasted Garlic Hummus
Thick Cut Brown Sugar Candied Bacon
Snowflake Crinkle Cookies
~1.5 piece/serving per person~

HOLIDAY BRUNCH MENU: Try something different this year! \$20pp

Cr me Brulee Baked French Toast with Maple Syrup and Berries
Roasted Red Pepper and Cheddar Cheese Egg Frittata
Apple Sage Grilled Chicken Sausage
Fresh Fruit Salad with Honey Mint Vinaigrette
~1.5 piece/serving per person~

HOLIDAY HEAVY HORS D' OEUVRES MENU: When you want a full meal with a laid-back feel. \$30pp

Signature Cheese Board with Olives, Nuts, Berries & Crackers
Crudit  with Roasted Garlic Hummus
Focaccia Bread with Goat Cheese, Pear and Pomegranate
Crispy Phyllo Cup with Gournay & Cranberry Walnut Chutney
OH! Chips Sweet Potato Chips with Caramelized Fennel Dip
Parmesan Orzo with Roasted Vegetables Shooter
Roasted Pepper and Buttermilk Grilled Chicken Skewer
Thick Cut Brown Sugar Candied Bacon
Spicy Lemon Garlic Crab Dip with Crunchy Salt & Pepper Wontons
Snowflake Crinkle Cookies
~1.5 piece/serving per person~

HOLIDAY BUFFET MENU:

When you're looking for a traditional lunch or dinner menu. \$30pp

Seasonal House Bread
Baby Mixed Greens Salad with Shaved Parmesan and Champagne Vinaigrette
Roasted Brussels Sprouts with Shallot Confit and Spiced Cashews
Parmesan Orzo with Roasted Vegetables
Black Pepper Pork Tenderloin with Fig Preserves
or
Asiago Grilled Chicken Breast with Roasted Garlic Lemon Cream Sauce
Snowflake Crinkle Cookies
~one generous serving per person of each menu item~

Modern pressed palm disposable plates, napkins and flatware are included in menu pricing.



A LA CARTE HORS D'OEUVRES

Minimum order of (20) pieces/servings is required

We suggest ordering at least two pieces/servings per guest of most items.

Have questions or want assistance putting together a menu? We're happy to help!

Crispy Phyllo Cup with Gournay & Cranberry Walnut Chutney \$2

OH! Chips Sweet Potato Chips with Caramelized Fennel Dip \$2

Focaccia Bread with Goat Cheese, Pear and Pomegranate \$3

Creamy Arugula and Heart of Palm Dip with Crunchy Wontons \$3

Sesame Pretzel Wrapped All Beef Frank with Honey Mustard Sauce \$3

Thick Cut Brown Sugar Candied Bacon \$3

Petite Redskin Twice Baked Parmesan Potato \$3

Roasted Pepper and Buttermilk Grilled Chicken Skewer \$3

Red Quinoa & Green Lentils with Red Wine Vinaigrette & Marcona Almonds \$3

Chopped Holiday Salad in Endive Cup \$3

Parmesan Orzo with Roasted Vegetables Shooter \$3

Roasted Citrus Shrimp with Spicy Cocktail Sauce \$4

Black Pepper Pork Tenderloin Satay with Fig Preserves \$4

Crudités with Roasted Garlic Hummus \$4

Spicy Lemon Garlic Crab Dip with Crunchy Salt & Pepper Wontons \$5

Roasted Beet Vegetable Slider with Chive-Feta Aioli \$5

Black Pepper Pork Tenderloin Slider with Fig Preserves \$6

Roasted Garlic Chicken Breast Slider with Red Pepper Aioli \$6

Seared Tuna on Wonton with Plum Preserves & Balsamic Pearls \$6

Rosemary Beef Tenderloin Slider with Bleu Cheese Horseradish Aioli \$8

Seared Lamb Lollipop with Mint Chimichurri \$8

Cheese Board with Olives, Nuts, Berries & Crackers \$8

Desserts

Coconut Macarons \$3

Iced Hot Chocolate \$3

Chocolate Buttercream Truffle Brownie \$3

Candied Lemon Bars \$4

White Chocolate Mousse Shooter \$5

Cinnamon Pumpkin Roll with Maple Buttercream \$5

Beverages (onsite events only)

Assorted Soda \$3

Coffee Service \$3

Use the menu above to:

1. Create your own Heavy Hors d'oeuvres Menu.
2. Choose items to add to our signature Holiday Hors d'oeuvres Menu.
3. Add Hors d'oeuvres before enjoying your Holiday Brunch, Lunch or Dinner Buffet.



Want to add on to the Holiday Buffet Menu? Lots of tasty options below!

Vegetables

- Grilled Asparagus Spears with Marcona Almonds \$5
- Candied Baby Carrots with Walnuts & Holiday Grapes \$5
- Caramelized Honey Rosemary Butternut Squash \$5
- Roasted Garlic Parmesan Cauliflower Florets \$5

Sides

- Parmesan Orzo with Roasted Vegetables \$5
- Red Quinoa & Green Lentils with Red Wine Vinaigrette & Marcona Almonds \$5
- Creamy Marinara Penne Pasta ala Vodka \$5
- Toasted Pistachio Cranberry Orange Cous Cous \$5

Entrees

- Black Pepper Pork Tenderloin with Fig Preserves \$10
- Brown Sugar Glazed Holiday Ham \$10
- Asiago Grilled Chicken Breast with Roasted Garlic Lemon Cream Sauce
- Salmon Filet with Dill Cream Sauce \$10
- Beef Filet Tips with Wild Mushroom Cabernet Demi-Glaze \$12
- Rosemary Beef Tenderloin with Bleu Cheese Horseradish Aioli \$18

Desserts

- Coconut Macaroons \$3
- Iced Hot Chocolate \$3
- Chocolate Buttercream Truffle Brownie \$3
- Candied Lemon Bars \$4
- White Chocolate Mousse Shooters \$5

