



EVENT CATERING MENU

Our experienced event team is looking forward to creating a memorable, festive and delicious occasion for you and your guests. In addition to the menu items listed, our chef may have seasonally-inspired specials available, so please ask! We are also happy to create a completely custom menu for your event by request.

To request a proposal, order or learn more: theblvdkitchen@gmail.com | More info in the Booking Notes!

GRAZING BOARDS & APPETIZER BUFFETS

A bounty of gourmet ingredients, beautifully presented for guests to enjoy as they mingle.

- Mediterranean Crudité - \$12/pp
- Artisan Cheese & Gourmet Charcuterie - \$14/pp | w/Veggies & Dips - \$17/pp
- Add Pintxo Selection to your Board - +6/pp
- Add Market Salad Cups to your Board - +\$6/pp
- Market Fruit - \$12/pp | Add House Granola and Greek Yogurt - \$16/pp



PASSED HORS D'OEUVRES

Choose 3 - \$28/pp | Choose 4 - \$35/pp | Choose 5 - \$42/pp

NOTE: Pricing is for up to 3 hours of service | GF – Gluten-Free, GFA – GF Available, VE – Vegan, V -Vegetarian

Crostini (all GFA):

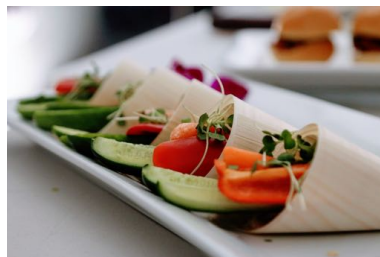
- Beef Tenderloin with Horseradish Crème Fraiche and Microgreens
- Rough-Chopped Bruschetta with Garlic & Herbs (V)
- Smashed Avocado with Pickled Red Onion & Sesame (VE)
- Whipped Ricotta, Seasonal Produce & Herbs (V)

One-Bite Sandwiches:

- Buttermilk Biscuits with Smoked Turkey & Pickled Cranberries
- Corn Muffins with Country Ham & Honey Mustard
- Grilled Cheese with Tomato Soup Shooters (V)
- Pulled BBQ Chicken or Pork with House Pickles
- BLVD Chicken Salad Sliders on Pretzel Buns

Cups & Cones:

- Artisan Cheese & Charcuterie (GFA)
- Crudité with House Hummus (GF, VE)
- BLVD Chicken Salad (GF)
- Roasted Veggie & Grain Salad (GF, VE)
- Shrimp Ceviche (GF)



Pintxo Skewers:

- Fresh Mozzarella, Tomato & Basil (GF)
- Grilled Chicken – Sesame or Lemon/Herb
- Market Fruit, Cheese & Mint (GF, V)
- Prosciutto & Melon w/ Balsamic Glaze (GF)
- Salami, Fontina & Roasted Artichoke (GF)
- Tofu Satay with Peanut Sauce (VE)

Global Selections:

- Caramelized Onion Flatbread with Gorgonzola and Arugula (V)
- Chicken Tinga Tacos with Pico de Gallo (GF)
- Chickpea Masala on Naan with Mango Chutney (VE)
- Greek Meatballs with Tzatziki
- Hoisin Chicken on Gem Lettuce with Crispy Noodles
- Roasted Grape Tartlets with Goat Cheese
- Tuna Tartare on Cucumber with Furikake (GF)

Sweet Bites (all V)

- Chocolate Pot de Crème
- Espresso Ricotta Mousse
- Fresh Berry Skewers (GF, VE)
- Mini Chocolate Chip Cookies with Sea Salt – Served Warm
- Lemon Icebox Squares
- Toasted Marshmallow Brownies (GF)



COCKTAIL SNACKS

House Popcorn (popped on site) | BLVD Snack Mix | Spiced Cocktail Nuts
Our famous One-Bite Chocolate Chip Cookies – Served Warm
From \$8/pp – Available only as an add on to other catering services.

BUFFETS & SEATED DINNERS

Buffets from \$60/pp | Seated from \$100/pp | Brunch – Luncheon – Afternoon Tea – Dinner – Special Occasion
We're happy to work with you to create a memorable menu!

STAFFING AND OTHER EVENT SERVICES

Our team can coordinate and book all required services to make your event a seamless experience for host and guests.

STAFFING

Every event is professionally staffed by our experienced team. Rates are \$60/hour/staff member, with a 5 hour minimum/event.

BAR & BEVERAGE SERVICES

Full Bar Service - available through our licensed cocktail catering partner - \$2,400 for up to 50 guests; \$3,500 for up to 100 guests.

Beer and Wine Service – available on a product cost + bartender basis, based on your preferences. Quotes upon request.

Soft Drinks and Waters - \$10/pp - \$150 minimum

Coffee and Tea Service - \$10/pp - \$150 minimum

EVENT RENTALS

Our staff will arrange everything for you, with transparent pricing from our rental partners.

BOOKING NOTES

Two weeks advance notice required. For rush bookings, a 10% premium will apply, subject to availability.

Food minimum for receptions - \$1,000

For buffets/seated dinners - \$1,500

Event catering is taxable, and a 20% service fee will apply.

A 50% deposit is required to confirm your event on our calendar.

A final headcount and full payment is due 72 hours in advance.

Our event staff is fully vaccinated and boosted, and we strictly observe prevailing city and county health guidelines for service. If you have any concerns or questions about our COVID safety protocols, we will be glad to work with you directly to address them.

