

# BLOSSOM DELI

904 QUARRIER STREET • CHARLESTON, WV 25301 • 304-345-2233

Welcome to the Blossom Deli, an extraordinary restaurant with innovative menus and ideas! Enclosed are our catering menus for you to consider. We have designed our menus to meet nearly all needs of our clients. Please keep in mind this is a small representation of our capabilities. We would be happy to talk to you about other menu options and can offer sample menus to help with your decisions. If hot foods need to be kept for a period of time, we can provide chafers at no additional cost. Should your event require service personnel, we have professionally trained servers and bartenders to help with your every need.

**Please Contact:**

Amie Dodson  
Catering Consultant  
304-549-4166 mobile

[www.blossomdeli.com](http://www.blossomdeli.com)

**LUNCHEON SELECTIONS**

Cold Lunch Buffets

*Assorted Deli Trays*

Sandwiches can be pre-made or served as a deli platter. Choose from 3 meats/deli salads and 2 cheeses. Served with lettuce and tomato and a variety of breads, chips & pickles. Sourdough rolls and croissants are available at an additional cost. Minimum order of 10.

\$6.00 per person		\$6.50 per person	
<b>Meats</b>	<b>Cheeses</b>	<b>Premium Meats</b>	<b>Premium Cheese</b>
Turkey Breast	Cheddar	Smoked Turkey Breast	Smoked Cheddar
Premium Ham	Mozzarella	Corned Beef	Muenster
Roast Beef	Swiss	Pastrami	Pepper Jack
Egg Salad	Provolone	Genoa Salami	Vermont Cheddar
Tuna Salad		Proscuitto	
Chicken Salad			

*Salad Platters*

- Mixed Field Greens: Garnished with cucumber, onion, tomato & roasted red peppers. \$2.75 per person
- Greek Salad: Mixed Greens topped with feta cheese, calamata olives, boiled eggs & garnishes. Served with pita bread. \$5.25 per person
- Chicken Breast & Artichoke Salad: Grilled Chicken Breast, Swiss cheese, artichoke hearts, walnuts, garnishes and with muffins. \$5.50 per person
- Chef Salad: Ham, Turkey, Swiss cheese, boiled eggs, and garnishes served on mixed greens with muffins. \$5.50 per person
- Cobb Salad: Mixed greens topped with chicken breast, avocado, boiled eggs, bacon and garnishes, served with muffins. \$5.75
- Undecided Platter: Tuna, Chicken, and Egg salads served on mixed greens with garnishes and muffins. \$5.25 per person
- Antipasto: Classic salad with salami, ham, proscuitto, chicken breast, roasted peppers, artichokes and appropriate garnishes. \$4.95 per person

# BLOSSOM DELI

## Hot Luncheon Buffets

### *Luncheon buffet #1*

Penne Pasta tossed with our house marinara and your choice of chicken breast, Italian sausage, or mixed vegetable primavera.

Mixed field green salad

Parmesan Cheese

Hot rolls & butter

Cookie Tray

\$10.95 per person

### *Luncheon buffet #2*

Stir Fry of mixed Vegetables tossed with a ginger & teriyaki marinade and rice pilaf. Served primavera style or tossed with chicken breast or beef tips.

Mixed field green salad

Pita bread

Cookie tray

\$9.95 Vegetable per person

\$11.95 Chicken or Beef per person

### *Luncheon buffet #3*

Baked Chicken parmesan. Tender chicken breast, herb breaded and baked with marinara, provolone and parmesan.

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$10.95 per person

### *Luncheon buffet #4*

Golden Baked Lasagna. Served traditional style or vegetarian

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$10.95 per person (minimum serving of 20)

### *Luncheon buffet #5*

Baked Chicken & Noodles. Tender pieces of chicken, egg noodles, carrots and peas tossed in a creamy Sauce and baked golden.

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$9.95 per person

### *Luncheon buffet #6*

Three Cheese Stuffed Shells or Manicotti filled with a mixture of ricotta, mozzarella, and parmesan, baked with our house marinara.

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$9.95 per person (minimum serving of 20)

### *Luncheon buffet #7*

Homemade meatloaf, served with garlic mashed potatoes and topped with a demi glace.

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$10.95 per person

### *Luncheon buffet #8*

Stuffed Peppers. Fresh filled with a mixture of ground beef, rice and marinara, baked with mozzarella.

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$10.95 per person (minimum serving of 20)

### *Luncheon Buffet #9*

Eggplant Parmesan baked golden brown with marinara and mozzarella.

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$9.95 per person

### *Luncheon buffet #10*

Baked Seafood Pasta. Shrimp, Scallops and Clams tossed with tender noodles, tomatoes and a lightly spicy cream sauce.

Mixed field green salad

Hot rolls & butter

Cookie Tray

\$12.95 per person

### Side Dishes:

Traditional Potato Salad • Loaded Potato Salad

Asian Slaw • Vegetable Pasta Salad

Cole Slaw • Broccoli, Raisin and Bacon Salad

Fresh Mixed Fruit • Spicy Oriental Bowtie Pasta Salad

Traditional Macaroni Salad • Marinated Artichoke Hearts

# BLOSSOM DELI

## Hors d'Ouevres

### *Cold Choices:*

Crudités of mixed Vegetables	\$1.75pp
Domestic & Imported Cheese Display	\$2.75pp
Shrimp Cocktail	mkt. price
Belgium Endive filled with assorted salads	\$1.50each
Asparagus tips wrapped with ham	\$1.00pp
Jasmine Rice Cakes with Smoked Salmon	\$1.75each
Assorted fresh Canapes	\$1.00pp
Melon wrapped with prosciutto	\$1.00pp
Smoked or Poached Salmon Display	\$1 10 (15-20pp)
Antipasto Tray	\$4.95pp
Assorted Finger Sandwiches	\$1.50pp
Romesco or Hummus	\$30 (20pp)
Herb Cheesecake	\$40 (15pp)
Fresh Roasted mixed Nuts	priced per lb.
Sesame Tuna Medallions	\$4.95pp

### *Hot Choices:*

Crabmeat Stuffed mushroom Caps	\$1.50pp
Bacon Wrapped Scallops	\$1.75each
Petite Quiche Tarts	\$1.00each
Spinach and Artichoke Dip	\$40 (20pp)
Shrimp wrapped with basil and pancetta	\$1.75 each
House made meatballs with marinara	\$40 (50pcs)
Bacon wrapped Dates	\$1.00 each
Brushetta	\$1.00 each
Stuffed Mussels or Clams	\$1.50 each
Petite Crabcakes w/ creole mustard	\$1.75pp
Baked Brie topped with Pesto,	
Sun Dried Tomatoes & Pine nuts	\$30 (10pp)

## Dinner Selections

All of our selections are prepared fresh and to order. Most menu items can be served buffet style or plated and served in courses. Below is a list of Entrees, side dishes, salads and desserts. All of these items may be served alone or in any combination with others. Should you not find exactly what you are looking for, please contact me for other menu options.

### *Entrees*

Roasted Beef or Pork Tenderloin with wild mushroom demi – glaze  
Maryland Lump Crab Cakes with creole mustard  
Fresh Atlantic Salmon, grilled & served with balsamic glaze or buerre blanc  
Veal Scaloppini with capers and buerre blanc  
Chicken Marsala  
Sweet Potato Crusted Mahi-Mahi with a fresh fruit salsa  
Chicken Italiano  
Seafood Fruit De Mer  
Chicken Dijon  
Roasted Pecan Catfish  
Herb roasted  $\Omega$  chickens or Cornish Hens  
Roasted Lamb Chops with mint jelly  
Ponzu Tuna with wasabi & pickled ginger  
Grilled Grouper En'Vinigrette  
Herb & Cheese stuffed chicken breast  
Blue Cheese stuffed Filet w/ demi glaze

### *Salads*

House mixed field greens  
Fresh Spinach and Mozzarella w/ strawberry vinaigrette  
Traditional Greek Salad  
Wild Mushroom Salad  
Caprese  
Chopped Salad with balsamic vinaigrette  
Crab Louie

### *Side Dishes*

Potato Hash  
Roasted Vegetables  
Rice Pilaf  
Cous Cous  
Garlic Mashed Potatoes  
Julienne Vegetables  
Risotto Cakes  
Mushroom Saut  
Roasted Yukon Gold or Redskin Potatoes  
Ratatouille  
Mashed Sweet Potatoes  
Twice Baked Potatoes

### *Desserts*

Bread pudding with Bourbon Sauce  
Peach Cobbler  
Crème Carmel  
Chocolate Mousse  
Sachertorte  
Cheesecake  
Apple, Pumpkin or Pecan Pie  
Carrot Cake  
Apple, Walnut and Raisin pie  
Petite eclairs

Prices are subject to change. Delivery and service personnel charges may be applied. A 10% non-refundable deposit may be required for your event. Please call for menu ideas and quotes at no charge to you.

CATERING MENU