

Bluefield Inn Catering Menu

These are suggested menu items only. Our Executive Chef will be happy to customize the menu and accommodate any special requests.

Appetizers

Assorted Fruit with Dip	\$4 per person
Bacon Wrapped Pineapple with Sriracha Maple Glaze	\$4 for 3 pieces
Mixed Vegetables with Dip	\$4 per person
Assortment of Cheeses served with Fruit and Crackers	\$5 per person
Flatbread Pinwheel filled with Pesto, Sun dried Tomatoes & Seasoned Cream Cheese	\$3 for 4 slices
Pasta Salad	\$3 per person
Potato Salad	\$3 per person
Coleslaw	\$3 per person
Bruschetta with Diced Tomatoes and Basil	\$3 for 5 pieces
Vegetable Skewers	\$2 for 2 skewers
Caprese Skewers	\$3 for 5 skewers
Herbed Cream Cheese & Prosciutto Wrapped Asparagus	\$2 each
Stuffed Grape Leaves with Rice, Dill, Lemon Zest, Feta and Mint	\$3 each
Stuffed Tomato Au Gratin	\$5 each
Stuffed Potatoes	\$4 for 2
Bacon, Blue Cheese & Chive	
Chorizo & Cheddar	
Caprese	
Vegetables	
Chicken Skewers with choice of Teriyaki, Thai Peanut, Bourbon BBQ or Buffalo Sauce	\$3 each
Beef Skewers with choice of Honey Bourbon, Hickory BBQ or Pesto Sauce	\$3 each
Meatballs in choice of BBQ or Teriyaki Sauce	\$4 for 6 pieces
Beef or Chicken Empanadas	\$4 for 2
Thinly Sliced Steak served with Rolls, Dijon Mustard and Horseradish Cream	\$5 per person
3 Cheese Grit Cakes and Sauce	\$2 each

3 Cheese Grit Cakes with Shrimp and Sauce	\$4 each
Shrimp with Cocktail Sauce	\$22 per pound
Crab Stuffed Shrimp	\$5 for 2
Oysters on the Half Shell	\$4 each
Mediterranean Meatball Caprese Skewers	\$4 each
Crab Cakes with Remoulade Sauce	\$6 each
Lox with Cream Cheese, Tomato & Capers Served on Crostini	\$5 for 3 pieces
Smoked Salmon Mousse Served with Crostini	\$5 per person
Bacon Wrapped Scallops	\$8 for 3
Ahi rounds with Wasabi, Cucumber & Green Onion	\$2 each
Cucumber Cups with Cream Cheese, Dill & Smoked Salmon	\$3 each
Stuffed Mushrooms with Crab & Herbed Cream Cheese	\$6 for 3
Orange Shrimp Ceviche	\$5 per person
Avocado & Tuna Tapas	\$ 5 each
Sliders	\$6 for 2
Turkey, Avocado and Brie	
Burger with Pesto, Spinach & Tomato	
Portabello Mushroom, Gouda & Spinach	
Beef Tartare	
Buffalo Chicken with Blue Cheese	
Bacon Wrapped Baked Jalapeño Poppers	\$3 for 2
Substitute Vegetable Cream Cheese	\$3 for 2
Add Chorizo	\$4 for 2
Bacon Wrapped Figs Stuffed with Port Wine Cheese	\$4 for 2
Bacon Wrapped Apple	\$4 for 3
Mini Quiche	\$3 each
Lorraine	
Chicken Sausage & Cheese	
Bacon & Cheese	
Roasted Red Pepper & Mushroom	
Sliced Steak & Red Pepper	
Flat Bread	\$8 each
Caprese	
Cajun Chicken	
Charred Broccoli and Sun-dried Tomato	
Peppered Pork with Port Wine Pears and Cheese	
Desserts	
Lemon Bars, Mini Brownies, Cookies, Cakes, Pies	\$5 per person

Buffet Options

All Buffets include Bread and Butter and Iced Tea, Coffee and Water

Pasta Buffets

\$20 Per Person

Noodle Choice: Cavatappi, Spaghetti, or Fettuccine
Sauce Choice: Marinara, Alfredo, Meat, Pesto
Toppings: Olives, Parmesan Cheese, Diced Tomatoes, Chives, Crushed Red Pepper, Parsley
Green Salad: Spinach with Balsamic or Ranch Dressing
Toppings: Shredded Cheese, Tomatoes, Onions, Cucumbers, Carrots, Mushrooms, Bell Peppers
Dessert Choice: Chocolate or Vanilla Cake, Cookies, Pie or Bread Pudding

\$30 Per Person

Same as \$20 per person options, above, but add Chicken, Meatballs or Shrimp and choice of 2 Pastas, 2 Sauces & 2 Desserts

\$38 Per Person

Same as \$30 Option but add one Lasagna

Lasagna Options: Vegetable, Meat or Chicken and Bacon Alfredo

Additional dessert options include specialty cakes and pies

Additional drink options include punch or lemonade

Build Your Own Buffet

Salads

Garden Salad with Spinach and Vegetables \$3 per person
Choice of Balsamic, Ranch or House Vinaigrette
Pasta Salad \$3 per person
Potato Salad \$3 per person
Coleslaw \$3 per person

Vegetables

Carrots with choice of: \$4 per person
Butter or Olive Oil
Honey, Cinnamon Butter & Bourbon
Balsamic
Haricots Verts with choice of: \$4 per person
Butter or Olive Oil
Shallots and White Wine
Almandine
Balsamic
Summer Squash and Zucchini \$4 per person

Butter or Olive Oil Tomatoes, Onions and Mushrooms Almandine	
Winter Squash Butter or Olive Oil Fresh Orange, Butter & Nutmeg Cinnamon Honey	\$4 per person
Broccoli Butter or Olive Oil Cheese and Panko Onions, Garlic and Wine	\$4 per person
Starch	
Smashed Potatoes Choice of any of the following: Sour Cream, Cheese, Chives Garlic and Bacon	\$3 per person plain \$4 per person
Roasted Potatoes	\$3 per person
Crispy Parmesan Potato Stacks	\$4 each
Sweet Potatoes Butter or Olive Oil Fresh Orange, Butter & Nutmeg Cinnamon Honey	\$4 per person
Rice Pilaf	\$2 per person
Steamed Rice	\$2 per person
Grit Cakes with 3 Cheeses	\$2 each
Buttered Noodles	\$3 per person
Meat	
Flank Steak Thinly Sliced 6 oz servings	\$15 per serving
NY Strip Loin 8 oz servings	\$25 per serving
Beef Tenderloin 8 oz servings	\$35 per serving
Chicken Picatta	\$10 per serving
Seared Chicken Breast with White Wine and Butter	\$10 per serving
Stuffed Chicken Breast Italian: Pesto, Fresh Mozzarella Sautéed Onions & Spinach with a Saffron, White Wine Garlic Sauce Herbed Bread Stuffing with Mushrooms, Onions, and a Savory Poultry Demi Glace \$15 per serving	\$15 per serving
Seasoned Oven Roasted Pork Loin	\$10 per serving
Stuffed Pork Loin Spiced Apples Chorizo Herbed Stuffing Italian with Spinach and Mozzarella, Pesto and Sautéed Onions Pineapple, Bacon and Red Onion	\$15 per serving
Salmon or Trout	\$13 per serving

Glazed with Lemon or Spiced Orange Dill Butter
Dijon
Teriyaki
Cajun
Almandine

Sautéed Shrimp \$22 per pound
Choice of Garlic Butter
Cajun
Teriyaki

Desserts

Three Layer Cakes, Pies, Bread Pudding, Lemon Bars, Brownies \$5 per person
Premium Cakes (German Chocolate, Coconut, Italian Cream) \$6 per person
Chocolate Decadence \$7 per person
Cinnamon Rolls \$2 per roll
Cream Puffs \$3 per Cream Puff