

PLACE AN ORDER WITH US



6-person minimum on all items
24 hour notice when cancelling an order
we accept all major credit cards
corporate accounts are welcome
10% service charge will be added to all deliveries
prices subject to change

BLUE DOG CATERING



STRESS-FREE CATERING

SUPER EASY ORDERING

ON-TIME DELIVERY

GREAT FOOD

212.229.9222

hello@bluedognyc.com

mon-fri: 7 am-7 pm / sat: 7 am-3 pm

we deliver to all of manhattan
bluedogcafenyc.com

FROM OUR BAKERY

mixed mini pastry tray \$6.50 pp

plain croissant
chocolate croissant
almond croissant
ham & cheese croissant
homemade vegan muffins

bread basket \$4.25 pp

served with fruit preserves, cream cheese & butter

includes: fruit bread, sour dough, olive bread
seven grain, vegan muffins

homemade cupcake tray (2-bites) \$3.95 pp

vanilla, hostess, reeses peanut
butter carrot, strawberry, oreo

homemade quiches \$7.35 pp

spinach & creamy parmesan
broccoli & cheddar
tomato & blue cheese
mushrooms & parmesan cheese



tip: placing your order by 4 pm allows us enough time to
freshly bake your order for the following morning!

YOGURT & FRUITS

fage yogurt parfait \$6.50 pp

served with 0% fage yogurt, market-fresh
fruits, and granola

seasonal fruit plate \$6.50 pp

BREAKFAST SANDWICHES \$7.95 PP

- b-1. peanut butter, caramelized pears & honey
- b-2. fresh farm eggs, cheddar cheese
- b-3. fresh farm eggs, cheddar cheese & sausage
- b-4. fresh farm eggs, cheddar cheese & bacon
- b-5. fresh farm eggs, cheddar cheese & ham
- b-6. nova lox, cream cheese & cucumber
- b-7. egg whites & avocado
- b-8. nutella & banana
- b-9. apricot preserves & brie cheese
- b-10. ricotta cheese, fig & honey
- b-11. peanut butter & banana
- b-12. peanut butter & strawberry

GOURMET SANDWICHES \$8.95 PP

choice of baguette: multi-grain, ciabatta, focaccia, mini rolls

- #1 turkey & havarti cheese, honey dijon mustard
- #2 bacon, lettuce, tomato, avocado, chipotle mayo
- #3 feta, tomato, cucumber, carrot, avocado
- #4 mozzarella, roasted tomato, basil pesto
- #5 hummus, tomato, cucumber, carrot, avocado
- #6 avocado, tomato, havarti cheese, mayo
- #7 wild caper & egg salad
- #8 turkey, brie cheese, caramelized pear
- #9 ham, mozzarella cheese, Italian salami, balsamic
- #10 herbed Tuna salad, tomato, carrot, cucumber
- #11 tarragon chicken salad, avocado, havarti cheese
- #12 roast beef, havarti, avocado, roasted peppers
- #13 roast beef, havarti cheese, pickles, aioli Dijon
- #14 goat cheese, olive tapenade, roasted pappers
- #15 nova Lox, cream cheese, cucumber
- #16 turkey, avocado, sun dried tomato, pesto
- #17 herbed tuna salad, avocado, havarti cheese
- #18 roast beef, havarti, roasted peppers, wasabi mayo
- #19 grilled vegetables, goat cheese, basil pesto
- #20 turkey, turkey bacon, tomato, havarti, chipotle



not sure what to order? don't worry! let our chef design the perfect platter for you!

HOMEMADE SALADS \$8.95 PP

served with sides of: feta cheese, olives, and balsamic vinegar

mediterranean platter

hummus, cucumber, tomato, sliced avocado, and dolmas served over mesclun greens

blue dog caprese platter

fresh mozzarella cheese, tomato, sliced avocado & fresh basil pesto over mesclun greens served with french baguette.

fresh herbed tuna salad platter

Herbed tuna salad, tomato, cucumber and carrots served over mesclun greens.

chef salad

Turkey, turkey bacon, sliced hardboiled egg, shredded carrots, cucumber and Cheddar cheese served over mesclun greens.

smoked nova lox platter

Smoked nova lox, cucumber, avocado, capers & cream cheese served with French baguette.

tarragon chicken salad platter

Homemade tarragon chicken salad with golden raisins served over mesclun greens.

wild capers egg salad platter

homemade egg salad with wild capers served over mesclun greens.

blue dog health salad

fresh chopped cucumber, tomato, shredded carrots, sliced avocado and sweet onion served over mesclun greens.

blue dog grilled chicken salad platter

grilled chicken breast, tomato, cucumber served over mesclun greens

PLATTERS

vegetarian platter	\$5.95 pp
nova lox platter	\$7.95 pp
cured meat platter	\$7.95 pp
cheese platter	\$7.95 pp
cookie platter	\$5.95 pp

DESSERT

homemade cupcake tray (2-bites) \$3.95 pp

vanilla, hostess, reeses peanut
butter carrot, strawberry, oreo

cookie platter \$5.95 pp

an assortment of homemade giant vegan cookies

decadent platter \$5.95 pp

an assortment of our very best: vegan cookies,
homemade brownies, organic granola bar, and tarts

BEVERAGES

boylan soda	\$2.15 pp
san pellegrino	\$2.50 pp
martinelli apple juice	\$2.50 pp
poland spring water	\$1.75 pp
coke/diet coke	\$1.50 pp

hot coffee & tea (serves 10-12)

house blend coffee	\$30.00
house blend decaf	\$30.00
green/black/herbal tea (loose leaf)	\$30.00

snacks

chocolate covered Pretzels	\$3.25
blue dog trail mix	\$3.25
pistachios	\$3.25
rice works chips	\$1.75
kettle potato chips	\$1.75
dirty chips	\$1.75
wasabi peas	\$1.95
homemade granola bar	\$3.95
chocolate covered almonds	\$3.50