April 20, 2020: **Due to the recent corona virus and the disrupted supply chains all menu selections and prices are subject to availability and price change.**

THE atrium

AT BLUE HAVEN

CATERING MENU

Chef Tyler Honke | 605-553-1677 | tyler@theatriumatbluehaven.com

APPETIZERS

LIGHT APPETIZERS

Puff Pastry Pillows

Artichoke. Asparagus. Gruyere $2.15
Sun Dried Tomato. Provolone. Romano. Salame $2.65
Chicken. Mozzarella. Pesto $2.15

Cornets!

Ahi Poke with Wasabi Aioli $2.75
Smoked Salmon Dill $2.95
Bacon & Smoked Parmesan $2.65

Tomato Cups

Mozzarella & Pesto $1.85
Truffle Parmesan $1.95
Cucumber Feta $1.85

Brie En Croute's

Brie & Bacon Jam $3.45
Brie & Fire Roasted Apples $3.35
Brie & Raspberry Chipotle Coulis $3.25

Crostini's

Bousin Caprese $2.45
Roasted Red Bell Pepper & Goat Cheese . .$2.55
Artichoke Pesto $2.65

Choux Bites

Crab & Parmesan $2.65
Garlic. Lemon & Lobster $2.85
Grilled Vegetable $2.25

Smoked Salmon Display $4.99
Smoked Salmon. Dill Crème. Crackers

Chilled Shrimp Cocktail $4.99
3 ct Roasted Tuscan Shrimp. Lemon Garlic Aioli.
3 ct Classic Shrimp Cocktail. Classic Cocktail Sauce. Lemons.

HEAVY APPETIZERS

Garlic Herb Fingerlings $2.55
Roasted Garlic Cream. Colored Fingerlings. Parmesan. Oregano.

Bacon Chive Potato Cup $2.65
Bacon, cream cheese. Parmesan. Mozzarella. Chive Creme Fraiche.

Sante Fe Potato Cup $2.65
Smoked Chicken. Roasted Vegetables. Black Beans. Cheddar Jack. Cumin Crème Fraiche.

Smoked Brisket Potato Cup $2.75
Brisket. Roasted Corn. Cream Cheese. Baby Red Potato Cups. BBQ Aioli. Green Onion Puree.

Roasted Soy Ginger Chicken Meatball . . . $.95
Jumbo House Ground Chicken Meatballs. Thai Basil Sauce. Sesame Seeds. (price per piece)

Tuscan Chicken Meatball . . . . . $.95
Jumbo House Ground Chicken Meatball. Roasted Garlic Cream. Sun Dried Tomato Puree. (price per piece)

Mozzarella Chicken Meatball . . . . . $.95
Smoked Tomato Sauce. Basil. Green Onion. (price per piece)

Angus Parmesan Romano Beef Meatball . .$1.25
Jumbo Roasted Beef Meatball. Roasted Shallot Demi. Green Onion. Sour Cream. (price per piece)

Roasted Cheddar Beef Meatball $1.15
Jumbo Angus Meatball. Sharp Cheddar. Chipotle BBQ. Cilantro. (price per piece)

Andouille & Shrimp Skewer $3.75
Cajun Remoulde. Cilantro. Green.

Beef Wellington $4.50
Braised Beef. Puff Pastry. Green Peppercorn Aioli.

Chicken Skewers

Garden Vegetable & Tuscan Rub $2.65
Cajun Rub. Pepper. & Onion $2.65

Caprese Skewer $2.45
Genoa. Cherry Tomato. Fresh Mozzarella. Pesto Vinaigrette.

APPETIZERS

DIPS AND SPREADS

COLD

Caramelized Vidalia Parmesan Dip with Kettle Chips. $1.85

Sante Fe Lime Dip with Kettle Chips . . $1.85

Tuscan Garlic Dip with Kettle Chips . . . $1.85

Bacon Jam over Cream Cheese . . . $2.65
A house favorite! Served with crackers.

Pesto & Sun Dried Tomato Terrine . . $2.75

HOT

Artichoke & Gruyere $2.75
Gruyere Cream, Lemon. Garlic. Artichokes. Romano. Provolone. Mozzarella. Parmesan. Crackers.

Lemon Basil Lobster Gratin $3.25
Cream Cheese. Sour Cream. Lobster. Lemon. Basil. Provolone. Mozzarella. Parmesan. Crackers.

Roasted Corn & Chicken $2.85
Roasted Corn. Peppers. Onions. Grilled Chicken. Sour Cream. Cream Cheese. Cheddar Jack. Tortilla Chips.

SLIDERS

COLD

The "Italiano" Slider $2.25
Soft Dinner Roll. Genoa. Pepperoni. Sun Dried Tomato Aioli.

SW Smoked Chicken Slider $2.35
Soft Dinner roll. Smoked Chicken. Sante Fe Lime Aioli.

Angus Slider $2.45
Medium Rare Angus. Soft Dinner Roll. Green Peppercorn Aioli.

"CHEF MANNED" HEAVY APPETIZERS

Mushroom & Angus Meatball Petite Pain $4.50
Roasted Angus meatballs. Forest mushroom cream sauce. Mozzarella. Small crusty French roll.

Naan Bread Tacos $4.25
Chopped Chicken. Grilled Naan. Julienne Cabbage with Basil Aioli. Sweet Thai Chili Sauce. Ginger Sesame Vinegar.

Grilled Tuscan Pork Loin Sliders . . . $3.75
Soft Dinner Roll. Tuscan Rubbed Pork Loin. Julienne Cucumber Chili Sauce.

New York Sliders $5.45
Soft Dinner Roll. Charred New York Strip. Horseradish Feta Crema.

Mini French Dips $4.50
Petite Pain. Braised Beef. Provolone. Caramelized Onion Crema.

Smoked Chicken Ban Mi $3.95
Crusty French Bread. Smoked & Chopped Chicken. Sesame Ginger Slaw. Thai Chili Sauce.

CHEF'S CHOICE HEAVY APPETIZER BUFFET

Heavy Appetizer Buffet $19.99
Social Hour
Bacon Jam over Cream Cheese with Crackers
Dinner Buffet *Naan Bread Tacos, Roasted Cheddar Beef Meatballs, Truffle Parmesan Tomato Cups, Garlic Herb Fingerlings, Seasonal Vegetable Display, Romaine Salad with Assorted Dressings.*

ACCOMMODATING SIDES

Herb Cheese Cucumber Cups $1.95
Bacon Jam over Cream Cheese $2.65
Seasonal Fruit Display $2.45
Seasonal Vegetable Display $2.25
Grilled Cauliflower Tray with Curry Dip $2.15
Speck Wrapped Asparagus $2.45
"Boar's Head" Cheese Display $2.35
"Boar's Head" Meat and Cheese Display $2.55
Romaine Salad with Asst Dressings . . $3.00
Caesar Pasta Salad $4.00
Charcuterie Display . . . . . Market Price

BUFFETS

SINGLE ENTREE PASTA BUFFET

Served with vegetable d'jour, choice of salad, and choice of breadstick or crusty French bread!

Classic Lasagna $16.25

Chicken. Bacon cream. Mushrooms. Roasted Vidala. Penne. Asiago. $16.99

Fettuccini. Parmesan Cream. $14.99

Grilled Chicken - add $1

Butter Poached Shrimp - add $2

Smoked Tomato Cream. Ziti. Melted Four Cheese. Spicy Sausage. $15.99

TWO ENTREE PASTA BUFFET

Served with garden salad with assorted dressings, choice of vegetable, bread and butter.

Italian Beef Meatballs. Smoked Red sauce. Spaghetti & Grilled Chicken. Bacon. Green onion. Mushroom. Aged Parmesan Cream. Penne. $20.99

Grilled chicken. Sun Dried Tomatoes. Artichokes. Spinach. Roasted Garlic. Lemon. Beurre Blanc. Penne. Shaved Parmesan & Cheese Ravioli. Garlic Herb Cream. Melted Provolone. Asiago. Romano $21.99

Shrimp. Linguini. Artichokes. Capers. Tomato. CASpinach. Lemon. Garlic. White Wine. Parmesan. Butter & Braised Beef. Brown Sauce. Pappardelle. Caramelized Onions. Roasted Crimini. Sour Cream. Green Onion $24.99

CREATE YOUR OWN

Pasta Buffet $19.99

Your guest will enjoy watching our staff create a masterpiece right in front of them! They can pick any item from following: penne, bow tie, classic tomato basil sauce, Boursin cream sauce, grilled chicken, spicy sausage, green onions, peppers, onions, zucchini, artichokes, red onion, mushrooms, EVOO, Butter, and Parmesan!

Bacon - add $1
Shrimp - add $2
Clams - add $1
Salmon, lemon and capers - add $3
Add king crab - market price

Served with French bread and choice of salad.

The number of Chef Stations needed per event will depend on final guest count. Each chef is $20 per hour. For 300 guests we recommend 4 chefs for 2 hours = $160.

SINGLE ENTREE OPTIONS

BUFFET OR PLATED

BUFFET PLATED

Served with choice of salad, bread and butter.

Charred Pork Ribeye. Forest Mushroom Duxelle. Green Peppercorn Demi. Red Skinned Mashed with Lemon Garlic Spinach. Roasted Carrots $19.99 $22.99

New York Sous Vide. Au Poivre Sauce. Red Skin Mashed. Jumbo Aspargus $22.99 $25.99

Smoked Chicken En Croute. Boursin Cream. Yukon Mashed. Roasted Veg d' Jour $21.99 $24.99

Speck Wrapped Chicken. Wild Rice Cream Sauce. Rosemary Garlic Roasted Yukon's. Asparagus $20.99 $23.99

Tuscan Grilled Chicken Breast. Roasted Garlic Cream. Tri-Colored Fingerlings Potatoes. Pecan Cranberry Green Beans. $18.99 $21.99

Grilled Salmon. Fennel Pear Insalata. Jasmine Rice. Pink Peppercorn Reduction . . . market price

Smoked Chicken. Puff Pastry Pillow. Garlic Red Skin Mashed. Roasted Corn Cream. Smoked Parmesan $19.99 $22.99

Sirloin Medellin. Soy Fennel Glazed Crimini. Red Skin Mashed. Speck Wrapped Aspargus. $20.99 $22.99

New York Sous Vide. Feta & Roasted Shallot Crema. Bacon Onion Fingerlings. Veg d' Jour. $22.99 $25.99

Ask about our duck, buffalo and seafood options! Our staff has over 20 years of experience and plenty of awards behind them. Feel free to ask us to create something special just for you!

BUFFETS WITH CHEF MANNED STATIONS

TWO ENTREE BUFFET

Your guest will be so impressed when they walk to the buffet and see what our chefs are carving up! Served with choice of salad, vegetable d'jour, and choice of starch and bread and butter.

Tuscan Pork Loin & Grilled Chicken with Rosemary Garlic Parmesan Cream $19.99

Carved Sous Vide Beef with Roasted Shallot Demi & Grilled Garlic Lemon Chicken with Artichoke Cream $22.99

CHEF'S CHOICE

Wet Aged Certified Black Angus New York Strip with Bleu Crema & Smoked Chicken with Roasted Garlic Cream $24.99

Work with our team to create the perfect choice of sides! We specifically tailor each menu to your liking!

CHEF MANNED BUFFETS

Thai Basil Chicken Baguette $17.45
Smoked Chicken. French Bread. Four Cheese. Slaw. Basil Aioli. Sweet Thai Chili Sauce. Served with Kettle Chips. Potato Salad. Romaine Salad with Assorted Dressings.

Country Banh Mi $16.99
Smoked & Pulled Pork. French Petits Pain. Pickled Vegetables. Chipotle BBQ. Served with Kettle chips. Roasted Corn Potato Salad. Iceberg Garden Salad.

Naan Bread Taco $17.45
Indian Naan Bread. Smoked Chicken. Creamy Slaw. Thai Basil Sauce. Served with Cucumber tomato Salad. Caesar Pasta Salad. Kettle Chips.

Angus French Dip $18.99
French Roll. Provolone. Braised Angus. Caramelized Onion Aioli. Served with BLT Iceberg Salad. Roasted Reds. Kettle Chips.

Smoked Brisket Sliders $19.99
Our house brisket, soft rolls, cheddar, onion, jalapenoand, and chipotle BBQ accompanied by kettle chips, smokehouse beans, and cornbread.

DESSERTS BY CHEF APRIL

CUSTOM LAYER CAKES (Sheet Cake)

FLAVORS

Classic White
Double Choolate
Red Velvet
Confetti
Marble Swirl
Carrot

FILLINGS

Fresh Strawberry
Raspberry Lemon
Chocolate Mousse
Peanut Butter Mousse
Fresh Blueberry
Fresh Raspberry
Chocolate Ganache
Zesty Lemon
Key-Lime
Chocolate Mousse and Raspberry
Caramel Coconut
Mint Chip
Strawberry Banana
Caramel Cream

Available in
2 Layer Cakes

14 inch serves 40
$65.00
16 inch serves 60
$80.00

Wedding Cake and Specialty Cake prices are quoted only and prices based on the design and complexity of the cake. Prices start at $3.75 per serving - EMAIL FOR QUOTE

CUPCAKES

Cupcakes are be made in any cake flavors and most filling flavors.
Mini $1.50 Regular $2.50

BARS

$22 per dozen 1.75" Square

Brownies
7 Layer Bars
Samoa Brownie
Peanut Butter Oatmeal
Lemon Bar
Pumpkin
Chocolate Chip Blondie
Carrot Bar
Special K
Oatmeal Caramel

MINI DESSERTS

$2.00 Each (1dozen min)

Carrot
Chocolate Mousse Cup
Mini Lemon Pie
Mini Key Lime Pie
Mini Boubon Pecan Pie
Key Lime Cream Cake
Mini Cream Puff filled w/ Vanilla Bean Cream
Cheesecakes (assorted flavors)
Ultimate Chocolate Cake
Chocolate Dipped Strawberry

CHEESECAKES

10 each Cake (serves 14)
$42.00

N.Y. Style
Turtle
Pumpkin
Blueberry Cobbler
Peanut Butter
Strawberry Swirl
Salted Caramel

SPECIALITY DESSERTS

Key Lime Cream Cake
Carrot Cake
Ultimate Chocolate Cake

Peppermint Cream Cake
Caramel Pecan Torte'

10 inch Cakes (Serves 14
$42.00

BREAKFAST AND LUNCH

CONTINENTAL BREAKFAST

Assorted Muffins and Fruit **$5.99**

Bagel and Cream Cheese **$2.99**
Add Lox & Sprouts - $3

"Boar's Head" Meat and Cheese Display **$2.55**

Seasonal Fruit Display **$2.45**

LUNCH PLATTER

Build your own Deli Buffet **$9.99**
Assorted Boars Head Deli Meat, Assorted Boars Head Cheese, Fresh Baked Rolls, Lettuce, Tomato, Peppers, Mayo, Deli Mustard accompanied by Kettle Chips and Chocolate Brownies.

Pulled Chicken Buffet **$9.99**
Smoked Chicken, Assorted BBQ Sauces, Buns, Pickles and Jalapenos accompanied with Potato Salad & House made Cookies!

LATE NIGHT IDEAS

Ciabatta Pizzas **$2.50**
Your choice of pepperoni, bbq chicken, margherita, sante fe chicken, artichoke & jalapeno or chicken alfredo.

Smoked Chicken Slider Buffet **$365**
Our Smoked Chicken, Soft Dinner Rolls, Assorted BBQ Sauces, and Kettle Chips. (makes 50)

Mexi Bar **$425**
A mixture of tacos and nachos with smoked and pulled chicken, ground beef, shredded cheddar jack, lettuce, fire roasted corn and black bean salsa, queso, hot sauce, and cilantro crema. (serves 50)

The "Italiano" Slider **$2.25**
Soft Dinner Roll. Genoa. Pepperoni. Sun Dried Tomato Aioli.

Angus Slider **$2.45**
Medium Rare Angus. Soft Dinner Roll. Green Peppercorn Aioli.

Caramelized Vidalia Parmesan Dip with Kettle Chips **$1.85**
Sante Fe Lime Dip with Kettle Chips **$1.85**
Tuscan Garlic Dip with Kettle Chips **$1.85**
Pesto & Sun Dried Tomato Terrine **$2.75**

Bacon Jam over Cream Cheese **$2.65**
A house favorite! Served with crackers.

SNACK MIXES

MIXES

The Pub Mix **$2.25**
Traditional pub mix consisting of honey mustard and cheese twistkix, honey roasted sesame seed chips, oriental crackers, nacho bagel chips, and Worcestershire bagel chips

The Barn **$2.25**
Almonds, cheese guppies, cheese zips, corn chips, onion and garlic bread chips, onion zips, pretzels, rice crackers, and kettle chips

Sweet Cajun Mix. **$2.25**
Unique blend of sesame sticks, hot and spicy peanuts, butter toffee peanuts, Cajun corn sticks, honey sesame sticks, and honey roasted peanuts

Traditional Chex Mix **$1.85**

Sante Fe Adobe **$2.25**
A special blend of redskin peanuts, honey sesame seed, corn nuggets, almonds, and pepitas tossed in a great sweet and spicy chipotle honey seasonings!

PRETZELS

Locally Made Pretzels **$2.50**
Fresh from the ovens! Pick one of our popular flavors: Jalopeno Ranch, Honey Mustard, Dill, Ranch, Salt and Vinegar