



Blue Ribbon CATERING

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Blue Ribbon has been offering Erie and Huron County the finest quality foods and service for over 40 years. We specialize in preparing every item from scratch with only the highest quality ingredients. Our staff takes incredible pride in offering each customer a great experience.



Serving Erie and Huron County for over 40 years.



Blue Ribbon Catering has been a family owned and operated business since we opened back in 1985. We practice personalized service to accommodate our clients' catering needs. We specialize in creating a memorable experience for you and your guests by offering delicious food cooked from scratch. If you do not see what you are looking for, or would like a customized menu created for your event, please call and ask for Melissa. Whether it is a company picnic or your daughter's wedding, I will give you my dedication to make it a wonderful experience!

Blue Ribbon caters everything from Weddings, Banquets, Graduations, Reunions, Baby and Bridal Showers, Corporate events to include all shifts, Cookouts, Fish Frys, Hog Roasts, Clam Bakes, Luncheons and anything else you can think of. We can be your full-service caterer, supplying everything from set-up, linens, china and service or just preparing and delivering your meal right to your door!

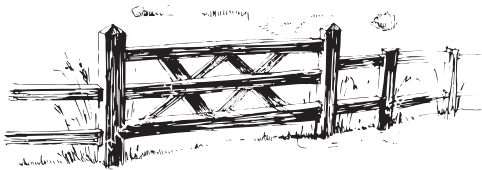
We cater from Toledo to Cleveland and south past Mansfield. Depending on the menu selections, we have even traveled past those areas for our clients.

In preparation of wedding season, we are offering several dates throughout the year for brides-to-be to come to our facility to sample our delicious offerings. At these tastings, you will be able to sample from over 14 different items and you will also be able to talk to our catering specialists and chefs about designing a menu that is perfect for you. The items we prepare are made from recipes that we have offered our guests for over 40 years, and we are sure that they will please your guests and make your special day memorable. Please contact Melissa to schedule a date for one of our upcoming tastings or for a private appointment.

Looking forward to making your event a complete success,

*Melissa, Heather and Amanda
and the rest of the staff at Blue Ribbon Catering*





We Offer...

Blue Ribbon Catering offers many options for events of all sizes...

Not only do we offer catering for Weddings, reunions, graduations, showers, picnics, business meetings, golf outings and corporate events, but we also specialize in large size groups and all shifts for manufacturing. In addition, we have been honored to serve our military through government contracts. No job is too big or small for us to make a memorable event for you.

Most of our menu items are available to pick up as well; just give us a call to pre-order. Please note, some items may need a longer notice to prepare, so call us at least a few days in advance so we may accommodate your order.

Don't hesitate to reach out by email to discuss your catering needs and to schedule an appointment. We are very prompt and you should receive a response within a few days.

Thank you!

I hope you enjoy our menu!



Blue Ribbon
CATERING

Snack Bars

The Market Basket: Assorted Candy Bars and Truffles, Homemade Potato Chips, Pretzels, Assorted Mixed Nuts and Granola Bars.

Healthy Break: Fresh Apples, Oranges, Bananas, Assorted Yogurt with Granola and fresh Berries, and Granola Bars.

The Siesta: Homemade Tortilla Chips, Spicy Queso Dip, Guacamole, Fresh Pico de Gallo, Corn Salsa and Sour Cream.

Slider Bar: Choose one, two or three combinations. Seasoned BBQ Pulled Pork, Creamed-style Pulled Chicken or Grilled Chicken Breast, Nashville Hot Chicken, Cheeseburger, Mini Homemade Bratwurst with Peppers and Onions or Ruebens, all on Mini Buns with Homemade Potato Chips and a large assortment of condiments.

Nacho Bar: Fresh made Nacho Chips with toppings including Shredded Cheese, Shredded Lettuce, Salsa, Jalapenos, Queso Cheese and choice of Taco Beef, Adobe Chicken or Seasoned Pulled Pork.

Hot Dog Bar: All-Beef Hotdogs (regular or minis), Buns, Chili Sauce, Shredded Cheddar Cheese, Diced Onions, Homemade Chips and assortment of condiments.

Popcorn Station: Assorted Popcorn: Cheddar, Kettle, Buttered, and Caramel flavors with assorted seasonings and small paper bags. Add some Chocolate-Covered Pretzels too!

Taco Bar: Soft Tacos with choice of Taco Seasoned Beef or Adobo Marinated Chicken, with Shredded Lettuce, Shredded Cheese, Sour Cream and Salsa.

Continental Breakfast

Signature Continental: Assorted Muffins, Donuts, Pastries, Bagels, Fresh Fruit and Yogurt with Seasonal Berries and Granola.

Breakfast Handhelds

Egg and Cheese Sandwich: Egg and Cheese with your choice of meat: Honey Ham, Bacon or Sausage Patty on your choice of bread: Croissant, English Muffin or Bagel .

Chorizo Sandwich: Chorizo Patty with Cheese, Peppers and Onions on an English Muffin.

Build Your Own Egg Tacos: Soft Taco Shells, Scrambled Eggs, Shredded Cheese, Diced Onions, Peppers, Sausage Chunks, Bacon Pieces, Salsa and Hot Sauce, all served individually.

Hot Breakfast Buffet

The Big Five:

Choice of Eggs: Egg Souffle, Casserole, Scrambled Eggs

Choice of Potato: Cheesy Hash Browns or Home Fries, Trash Potatoes

Choice of Meat: Link Sausage, Bacon, Honey Ham

Over Night French Toast with butter and syrup

Fresh Fruit Salad

Add Ons:

Sausage Gravy and Biscuits

Tater Tot Casserole

Bagels and/or Biscuits

Waffle Station: Fresh Made Waffles with Strawberries and Blueberries, Butter, Syrup, Whipped Cream and Powdered Sugar.

Omelette Station: Scrambled Eggs with Cheddar and Mozzarella Cheeses, Onions, Peppers, Tomatoes, Bacon, Chunk Sausage, Mushroom and Spinach.

Oatmeal: with choices of Brown Sugar, Raisins, Maple Syrup.

Lunch Platters

Meat Tray: Assortment of Cold Cut Meats, Sliced Cheeses, Fresh Breads, Lettuce and Tomato. (*onion by request*)

Deli Tray: Chicken, Tuna and Egg Salad, Fresh Breads, Lettuce and Tomato. (*onion by request*)

Wraps: Choice of Vegetarian, Deli-Style Meats, Chicken Caesar.

Soup, Salad or Sandwich

Soups

Chicken or Turkey Noodle

Italian Wedding

3 Bean Chili

Cream of Mushroom

Cream of Broccoli

Broccoli and Cheese

Chicken Mexican Tortilla

Stuffed Pepper

Butternut Squash

Ham and Bean

Vegetable

Ham and Bean

Shrimp Chowder

Potato Bacon

Seafood Bisque

Salads/Pasta Salads

House Salad

Caesar Salad

Walnut Salad

Strawberry Salad

Betty Salad

Tomato and Mozzarella

Potato Salad

Broccoli Salad

Pasta Salad

Macaroni Salad

Loaded Potato Salad

Fruit Salad

Tomato Bacon Ranch

Coleslaw

Cucumber Salad

Baked Beans

Pasta Salad

Pizza Pasta Salad

Zucchini Squash Salad

Sandwiches

Ham

Turkey

Roast Beef

Chicken Salad

Egg Salad

Club on Croissant

Italian Sub

Meatball Sub

Bratwurst with Peppers
and Onion

BBQ Pulled Pork

Creamed Chicken

Shredded Beef

Shredded Turkey

Sliced Roast Beef

Sloppy Joes

BBQ Pulled Chicken

Hot Garlic Parm

Shredded Chicken

* Ask about our assorted dressing options

Box or Platter Style Lunches

Cold Cuts: An assortment of Cold Cut Sandwiches made with Ham, Turkey, Roast Beef, several Premium Cheeses and topped with Lettuce.

Premium Salads: An assortment of Fresh Homemade Chicken, Tuna, Ham or Egg Salad Sandwiches topped with Lettuce.

Served with choice of 1 or 2 Deli Salads (previous page), Bag of Chips and a Cookie.

Gourmet Salads Boxed Individually

Ahi Tuna: Bed of Mixed Greens, Julianne Carrots, Yellow Squash and Zucchini.

Vegetarian: Mixed Greens, Artichoke Hearts, Chickpeas, Roasted Walnuts and Red Peppers.

Steak Salad: Mixed Greens and Arugula, Crumbled Blue Cheese, Red Onion and Cherry Tomato.

Grilled or Fried Chicken: Mixed Greens, Croutons, Cheese, Red Onion, Cucumber and Cherry Tomato.

Cobb Salad: Bacon, Egg, Crumbled Blue Cheese, Mixed Greens, Croutons, Cheese, Red Onion, Cucumber and Cherry Tomato.

Minimum Quantity of 20, and seasonal items may apply.

Hot Options

Italian Sausage: with Marinara, Mozzarella, Peppers and Onions.

Homemade Bratwurst: with Peppers, Onions and Stadium Mustard.

French Dip Sandwich: with Au Jus, Provolone and Horseradish.

Meatball Marinara: Italian Sub Bun topped with Mozzarella Cheese.

Buffalo Chicken: on a Brioche Bun with Cheese.

Minimum Quantity of 30, and cannot be pre-assembled

Corporate Events

Pit BBQ: Baked Quartered Chicken, Pulled Pork, BBQ or Pit Style with Buns, Potato Salad, Baked Beans, Homemade Potato Chips, Coleslaw and Cornbread.

***Add Ons:** 1/4 lb. Burger, St. Louis Style Ribs, Homemade Bratwurst, All-Beef Hot Dogs.*

Lake Erie Fish Fry: Fresh Lake Erie Perch, Homemade Potato Chips or Wedge Fries, Macaroni Salad, Baked Beans, and Sweet Corn Casserole. Served with Tartar Sauce and Lemon Wedges.

***Add Ons:** Homemade Chicken Tenders*

The Hog Roast: The Whole Pig, Corn on the Cob, Potato Salad, Baked Beans, Cheesy Hash Brown Potatoes and Cornbread.

Clam Bakes: Half Split Chickens, Middle Neck Clams, Corn on the Cob, Buttered Redskins, Coleslaw and Baked Beans.

The Tailgater: Homemade Bratwurst, Burgers, Taco Dip, Buffalo Mac and Cheese, Buns, Baked Beans, Macaroni Salad, Homemade Potato Chips and condiments.

Golf Outings

Pick 1 at the Turn:

Homemade Brats with Buns, Peppers and Onions, Stadium Mustard and Homemade Chips.

OR

Assorted Cold Cuts, Croissants, Cheese, Lettuce, Tomato and Homemade Chips.

Then, Choose a Dinner:

Pit BBQ: Quarter Baked Chicken, Pulled Pork, BBQ or Pit Style with Buns, Coleslaw, Baked Beans, Blue Ribbon's Award Winning Potato Salad, Cornbread and Cookies.

OR

Steak and Chicken: Baked Chicken or Honey Wine Chicken, Strip Steak, Buttered Redskins or Baked Potatoes, Green Beans, Dinner Rolls and Cookies.

Gourmet Hot Bars

The Italian: Italian Sausage with Peppers and Onions, Spaghetti or Penne Noodles and Meatballs, Vegetable Lasagna, Garlic Green Beans and Breadsticks.

Add Ons: Chicken Parmesan

Mexican Fiesta: Adobo Marinated Chicken, Seasoned Ground Beef, Cilantro Lime Rice, Enchiladas in Sauce, Queso Dip, Soft and Crispy Taco Shells, Tortilla Chips, Salsa, Lettuce and Sour Cream.

Add Ons: Pulled Pork, Mahi, Shrimp, Grilled Steak, Guacamole, Black or Refried Beans, Jalapenos, Corn Salsa, Fajita Veggies, Pico de Gallo, Chipotle Aioli

Mexican Fajitas: Soft Taco Shells, Steak and Chicken, Fajita Veggies, Sour Cream, Shredded Cheese and Salsa. Served with Mexican Fried Potatoes and Chips and Salsa.

The Coney Islander: All-Beef Hot Dogs, Chili Sauce, Cheddar Cheese Sauce, Sauerkraut, Diced Onions, Relish, Bacon Bits, Banana Peppers, Homemade Potato Chips, Potato Salad, Ketchup and Mustard.

Loaded Spuds: Jumbo Idaho Potatoes, Cheddar Cheese Sauce, Shredded Cheddar Cheese, Homemade Chili, BBQ Pulled Pork, Bacon Bits, Steamed Broccoli, Green Onions, Sour Cream, Butter and House Salad.

Mashed Potato Martini Bar: Mashed Potatoes, Shredded Cheese, Butter, Sour Cream, Chives, Bacon, French Fried Onions, BBQ Pulled Pork, Corn and Broccoli. Served in Disposable Martini Glasses.

Pasta Bar: Penne Alfredo and Baked Rigatoni Noodles in Marinara Sauce, with choices of Grilled Chicken, Broccoli, Meatballs, House Salad and Garlic Bread. *(All choices are in their individual pans).*

Add Ons: Grilled Shrimp or Italian Sausage

Oktoberfest Feast: Pork Schnitzel, Pierogies stuffed with Cheese and Potato, German Style Potato Salad, Sauerkraut, House Salad and Dinner Roll.

Add Ons: Homemade Bratwurst with Peppers and Onions, Buns. Kielbasa, Spaetzle, Haluski.

BBQ Bowl: Garlic Mashed Potatoes, topped with BBQ Pulled Pork, Fried Onions, and Homemade Chips on the side.

Loaded Mac n Cheese Bar: Traditional Creamy Mac n Cheese, Adobo Chicken, Jalapenos, BBQ Pulled Pork, Fried Onions, Chives, Bacon and Shredded Cheese.

Specialties

Bangers and Mash

Paprikash: Chicken, Pheasant or Rabbit

Venison Cabbage Rolls or Stuffed Peppers

Lunch & Dinner Buffet

Suggested Menu Selections

B1. Choose 1 Meat, 1 Starch and 1 Vegetable

B2. Choose 2 meats, 1 Starch and 1 Vegetable

B3. Choose 2 Meats, 1 Pasta, 1 Starch and 1 Vegetable

**Served with dinner roll and butter.*

Carvings: Slow Roasted Sirloin, Beef Tenderloin, Prime Rib with Au Jus, Honey Glazed Ham, Roasted Pork Tenderloin

Sauces Available: *Burgundy Mushroom, Caramel Bourbon*

Poultry: Honey Wine Chicken, Stuffed Chicken Breast, Garlic Parm Chicken, Chicken Cordon Bleu, Chicken Parmesan, Chicken Marsala, Oven Roasted Turkey, Fried Chicken, Half Oven Roasted Chicken, BBQ Chicken Breast, Chicken Piccata, Marinated Grilled Chicken Breast, Baked 1/4 Chicken, Bourbon Pineapple Chicken (*white or dark meat*), Chicken Bruschetta, Chicken Pesto, Tuscan Chicken, Chicken and Vegetable Kebobs, Smothered Covered Chicken, Cajun Chicken, Broccoli and Cheese Stuffed Chicken

Beef: Sliced Roast Beef, Swiss Steak, Meatloaf, Cabbage Rolls, Stuffed Peppers, Salisbury Steak, Country Fried Steak, Grilled Ribeye or Strip Steak, Beef and Vegetable Kebabs, Homemade Meatballs, Beef Tips, Slow Roasted Pot Roast, Corned Beef, Beef n Broccoli

Pork: Honey Glazed Ham, Stuffed Pork Chops, City Chicken, Roasted Rosemary Pork Loin, Stuffed Pork Tenderloin, Boneless BBQ Ribs, Pit Style Pork, Our Famous Homemade Bratwurst, Grilled or Breaded Pork Chops, General Tso's Pork, St. Louis Style Ribs, Traditional BBQ, Bourbon Dry Rub or Garlic Parmesan

Seafood: Baked Tilapia, Ahi Tuna, Salmon with Dill Butter, Miso Salmon, Brown Sugar Bourbon Salmon

Vegetarian: Vegetable Lasagna, Stuffed Shells, Vegetable Stir Fry, Vegetarian Pasta, Rigatoni with Marinara, Penne Alfredo, Asparagus Summer Salad, Ratatouille Pastry, Rosa Cheese Ravioli

Casseroles: Chicken Cordon Blue, Chicken Paprikash, Potato Bacon Casserole, Sweet Potato Casserole, Corn Casserole, Green Bean Casserole, Broccoli Cheese and Rice

Pasta: Tortellini Carbonara, Seafood Alfredo, Penne Alfredo, Stuffed Shells, Meat Lasagna, Vegetable Lasagna, Vegetable Alfredo, Baked Rigatoni, Cajun Pasta, Tuscan Shrimp Pasta, Mac n Cheese, Heather's Garlic Shrimp Pasta, Granny's Baked Mac n Cheese, BBQ Mac n Cheese, Pear Purse Pasta, Pesto Pasta, Rosa Cheese Ravioli

Starches: Mashed Potatoes, Scaloped Potatoes, Au Gratin Potatoes, Buttered Red Skin Potatoes, Oven Roasted Potato, Garlic Mashed, Twice Baked Potatoes, Homemade Dressing, Buttered Noodles, Rice Pilaf, Cheesy Hash Browns, Chantilly Potatoes, County Line Potatoes

Vegetables: Fresh Green Beans (*Buttered, Bacon, Almondine, or Garlic*), Fresh Steamed Broccoli, Mixed Vegetables, Honey Buttered Carrots, Buttered Corn, Grilled Vegetables, Brussel Sprouts (*steamed with Butter, seared with Bacon, Balsamic Glaze, Italian Seasoning and Parmesan Cheese*), Asparagus, Corn Casserole, Sweet Potato Casserole, Roasted Sweet Corn with Red Peppers, Colored Carrots, Stick Carrots with Honey Thyme

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Hors D'oeuvres

Chilled Hors D'oeuvres

Beef Tenderloin Mini Rolls

Assorted Mediterranean Bruschetta

Caprese Skewers

Deviled Eggs

Fresh Fruit Kabobs

Feta and Cranberry Pinwheels

Ahi Tuna in Miso

Hummus with Pita

Street Corn Dip with Tortilla Chips

Assorted Tortilla Pinwheels

Prosciutto Wrapped Grilled Asparagus
or Melon

Assorted Crostini (*Caprese, Meatball
and Mozzarella*)

Hot Hors D'oeuvres

Homemade Bratwurst Chubs

Meatballs (*BBQ, Swedish, Sweet and Sour*)

Assorted Mini Quiche

Scallops Wrapped in Bacon

Seafood Stuffed Mushrooms

Bacon Wrapped Jalapeno

Sausage Stuffed Jalapeno

Bacon Wrapped Dates

Spanakopita

Mini Sliders (*Cheeseburger, BBQ Pork*)

Bacon Wrapped Pork Belly

Pan Seared Asiago Gnocchi

Steak Potato

Pot Stickers with Sauce

Grilled Shrimp Skewers

Crab Cakes

Buffalo Chicken Dip

Pan Seared Pierogies

Stuffed Baby Red Potatoes

Honey Wine Chicken Brochettes

Hand Breaded Chicken Tenders

Chicken Parmesan Meatballs

Buffalo Chicken Meatballs

Sauerkraut Balls

Bourbon Caramel Pork Satay

Water Chestnuts wrapped in Bacon

Chicken Wings (*Hot, BBQ, Garlic Parmesan*)

Mini Meatball Sammy

Mexican Chicken Dip with Tortilla Chips

Mini Taco Cups

Hors D'oeuvre Platters

Shrimp Cocktail (*Medium or Large*)

Import Cheese Tray

Sliced Cheese Tray

Cocktail Sandwiches

Meat and Cheese Snack Tray

Smoked Salmon with Capers
and Cream Cheese

Fresh Vegetable Display

Chunk Cheese Tray

Cheese Balls with Crackers

Fresh Fruit Display

Sliced Meat and Cheese Tray

Antipasto Platter

Spinach and Artichoke Dip

Vegetarian Antipasto Platter

Gourmet Dessert Stations

Hot Chocolate Bar: Hot Water, Hot Chocolate, Marshmallows, Whipped Cream, Fudge Sauce, Caramel and Sprinkles.

Coffee Bar: Regular and Decaf, Flavored Creamers, Whipped Cream, Caramel, Fudge and Crunchy Almond Biscotti.

Caramel Apple Bar: Sliced Apple Wedges on Skewers, Caramel, Fudge, Traditional Red Candy, Sprinkles, Coconut and Crushed Peanuts.

S'mores Bar: Fire for Roasting, Skewers, Marshmallows, Gram Crackers, Chocolate Bars, Crunch Bars and Sprinkles.

Sundae Bar: Vanilla Ice Cream, Fudge, Caramel, Whipped Cream, Sprinkles, Maraschino Cherries, Crushed Pineapple, Bananas and Nuts.

Add Ons: *Fresh Made Belgium Waffles*

Sweet and Salty Bar: Assorted Gourmet Popcorn and Chocolate Covered Pretzels.

Chicken and Waffles

Desserts

Mini Bites: *Assorted Buckeyes, Mini Cupcakes, Mini Cheesecake Bites, Brownie Bites*

Assorted Cookies

Fudge Brownies

Homemade Crisp with Whipped Cream: *Apple, Peach, Pear*

Cobbler with Whipped Cream or Ice Cream: *Apple, Cherry, Peach*

Oreo Bars, Marble Lemon Bars, 7 Layer Bars

Cream or Fruit Pies

Pineapple or Pumpkin Crunch

Specialty Brownies: *S'mores, Oreo, Blondie*

Lemon Berry Cups

Cheesecake Cups, Assorted

Cheesecakes: *Plain or Assorted*

Rice Crispy Treats

Mini Fresh Fruit Cakes

Edible Cookie Dough: *Triple Fudge, M & M, Cookie Dough*

Specialty Large Cupcakes: *Vanilla Bean, Strawberry Shortcake, Blue Berry, Salted Carmel, Triple Fudge Chocolate*

Strawberry Shortcake



*Follow us on Facebook
for seasonal specials*



Private Dinner or Cocktail Party

Are you looking to go the extra mile to impress your friends, family or special guests? We take the hassle out of planning and preparing the food which will allow you the time to relax and entertain your guests.

Let me create a custom menu for your special event. I will meet with you to discuss every detail including the menu items, wine or beverage pairings and table presentation. I have been creating premium food for special events for the last 10 years and can offer you an extremely memorable experience. Each menu is custom to your event and I do not replicate dinner options for other events or private functions.

We can provide a multi course dining experience for an intimate formal dinner or a variety of selected hot and cold hors d'oeuvres for a casual cocktail party. From high quality service and tableware appointments to our highly trained professional staff, every measure is taken to be sure that your highest expectations are achieved for a remarkable evening.

Please contact me directly to discuss every option and detail for your special event. Please allow a minimum of four weeks for planning and preparation. Booking will be available on a limited basis to insure a great experience.

Melissa Viviano



Create your own personal catering menu online
at
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We cater for all Events:

Weddings
Anniversary Parties
Dinner Parties
Cocktail Parties
Graduations
Bridal and Baby Showers
Memorial Receptions
Golf Outings
Corporate Events

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