



BLUE MENU

BLUE GIVES BACK

MINIMUM OF 20 GUESTS | ATTENDANT REQUIRED

Enjoy a curated menu of local and sustainable dishes and give back to our community.

A portion of your bill (\$5 per person) will be donated to benefit Columbia Community Service - plus Columbia | Event Management will match with an additional \$5 donation for each of your guests.

Blue Buffet..... 67

Caprese Penne Pasta (D, V): Fresh Basil Pesto

Hepworth Farms / Milton, NY

Roasted Apple & White Cheddar Tart (V): Hearty Greens, Maple Balsamic Glaze

Hudson River Fruit / Milton, NY;

Cabot Creamery Cheddar / Rochester, VT

Butternut Squash Mulgatawny Soup (VN, GF)

Hepworth Farms / Milton, NY

CHOICE OF TWO (2) ENTREES:

Sautéed Murray's Boneless Chicken Breast (GF): Taragon, Lemon

Murray's Chicken / South Fallsburg, NY

Line Caught Sautéed North Atlantic Cod (GF, D): Spinach, Fennel, Meyer Lemon

North Atlantic Cod / Bronx, NY

Roasted Pork Loin (GF): Sautéed Fresh Apple, Cranberry

Pennsylvania Pork / Harrisburg, PA

Baked Sweet Potatoes (VN, GF)

Hepworth Farms / Milton, NY

Seasonal Roasted Vegetables (D, V)

Hepworth Farms / Milton, NY

Crepe Brûlée (D, V)

Cabot Creamery Cheddar / Rochester, VT