

A MINIMUM BULK ORDER OF 10 ITEMS PER SELECTION IS REQUIRED.

PRICED PER PERSON

APPETIZERS

CORNBREAD Served with honey butter	1.00
CHILE CON QUESO Served with chips & salsa	3.99
GUACAMOLE Served with chips & salsa	3.99
QUESADILLAS (Beef or Chicken) Served with guacamole & sour cream	4.50
MINI TOSTADAS Choice of ground beef or tinga chicken	3.99
NEW MEXICO PORK VERDE Served with black beans and tortillas	5.99
SPINACH ARTICHOKE DIP Served with house corn chips	4.99

SALADS

HOUSE SALAD Mix greens, tomatoes, mixed cheese, bell peppers, blue corn tortilla chips, choice of dressing ▪ADD GRILLED CHICKEN 3.99 ▪ SHRIMP 4.99	4.99
SPICY JAMAICAN SALAD Organic mixed greens, tomatoes, red cabbage and feta cheese. Served with ginger dressing, grilled chicken, and blue corn tortilla chips	9.99

LOCAL

FRESH

INNOVATIVE

FLAVORFUL

A MINIMUM BULK ORDER OF 10 ITEMS PER SELECTION IS REQUIRED.

PRICED PER PERSON

TEX-MEX

RICE, BEANS, CHIPS & SALSA INCLUDED

FAJITAS Onions, peppers, guacamole, sour cream, mix cheese, pico de gallo and tortillas	
VEGETARIAN	17.99
CHICKEN	17.99
SKIRT BEEF	17.99
ENCHILADAS 2 corn tortilla enchiladas per person, filled with choice of:	
CHEESE ENCHILADAS	7.99
GROUND BEEF ENCHILADAS	8.99
CHICKEN ENCHILADAS	8.99
TINGA RELLENOS 2 Anaheim peppers stuff with tinga chicken, green chile and ranchero cream sauce	13.99
512 BLUE CORN PORK TAQUITOS 2 blue corn tortillas, pulled pork, green chile sauce, jack cheese, habanero aioli	8.99
BUILD YOUR OWN TACO BAR Choice of ground beef, tinga chicken or roasted veggies, Serves with lettuce, tomato, mix cheese, jalapeños, sour cream, salsa, corn or flour tortillas	11.99

A MINIMUM BULK ORDER OF 10 ITEMS PER SELECTION IS REQUIRED.

PRICED PER PERSON

ENTREES

COTIJA PASTA Linguine pasta, herbed cream sauce and farm fresh vegetables, topped with cotija cheese and jalapeños ▪ADD GRILLED CHICKEN 3.99 ▪ SHRIMP 4.99	11.99
CRAB STUFFED CHICKEN Topped with Cajun cream sauce, served with mashed potatoes and vegetables	18.99
BLUE CORN HARVEST MAC N CHEESE Baked and creamy with bleu, jack, cheddar, romano and parmesan cheese, topped with bacon gratin ▪ADD GRILLED CHICKEN 3.99	10.99
MEATLOAF Organic beef and pork meat loaf topped with caramelized onion sauce, served with mashed potatoes	13.99
GRILLED SALMON Served with fire roasted pineapple relish, veggie rice and farm fresh vegetables	18.99
HEIRLOOM RUBY TROUT Topped with sun dried tomato pesto, served with heirloom feta salad, mashed potatoes and farm fresh vegetables	15.99
GRILLED SMOTHERED PORK CHOP Hand-cut, marinated and grilled to perfection, topped with a TX Bourbon demi glaze and sautéed mushrooms, served with mashed potatoes and farm fresh vegetables	20.99

SIDES

Priced per person

MASHED POTATOES	2.99
FARM FRESH VEGETABLES	2.99
VEGGIE RICE	2.99
BLACK BEANS	2.99
SPICY PINTO BEANS	2.99
MAC 'N CHEESE	4.99

FAMILY STYLE DESSERTS

CHOCOLATE BROWNIE	39.99
PEANUT BUTTER PIE	49.99
KEY LIME PIE	39.99
COBBLER	49.99

BEVERAGES

BOTTLED WATER (each)	1.50
TEA BY THE GALLON (regular or sweet) serves approximately 8-12 ppl	14.99
HALF GALLON COFFEE serves approximately 8-12 ppl	16.99
12 PACK SODAS (choice) <i>Coke, Diet Coke, Sprite, Dr. Pepper</i>	16.99



GO TEXAN.

CATERING SERVICES AVAILABLE

PICK-UP

PLEASE PROVIDE THE DATE, TIME AND SPECIFIC LOCATION THAT YOU WOULD LIKE YOUR ORDER READY FOR PICK-UP. A 4% COORDINATION FEE AND LOCAL SALES TAX WILL BE APPLIED.

DELIVERY

(MINIMUM ORDER \$300)

WE'LL DELIVER EVERYTHING AND SET IT UP IN HIGH QUALITY ALUMINUM DISPOSABLE CONTAINERS.

DELIVERY ORDERS SHOULD BE MADE 48 HOURS IN ADVANCE.

A \$50 DELIVERY FEE OR 10% OF SUBTOTAL (WHICHEVER IS GREATER) WILL BE APPLIED.

THIS IS NOT A GRATUITY.

A 4% COORDINATION FEE AND LOCAL SALES TAX WILL BE APPLIED.

FULL-SERVICE

(\$800 MINIMUM)

WE'LL SET UP, SERVE AND CLEAN-UP.

OUR STAFF WILL PROVIDE ALL THAT YOU'LL NEED FOR A BUFFET LINE ~ INCLUDING CHAFING DISHES, DISPOSABLE GOODS, UTENSILS AND CONDIMENTS.

FULL-SERVICE ORDERS SHOULD BE MADE 48 HOURS IN ADVANCE.

A 20% SERVICE CHARGE PLUS \$50 DELIVERY FEE,

4% COORDINATION FEE AND LOCAL SALES TAX WILL BE APPLIED.

A 50% DEPOSIT AND A SIGNED CONTRACT IS REQUIRED TO RESERVE THE DATE. A PORTION OF THE DEPOSIT IS NON REFUNDABLE IN THE EVENT.



CATERING MENU

We understand delicious cuisine is only half the recipe for an extraordinary event.

Blue Corn Harvest catering serves cuisine designed and prepared by a team of innovative chefs.

We pride ourselves in using only the freshest quality of locally sourced product.

Our chefs are professional, experienced and dedicated to helping you plan a professional event with a personal touch. Our Catering staff is passionate about serving you and helping make your event truly memorable.

11840 HERD WAY WEST BLDG A,
LEANDER, TX 78641
512-337-7633

212 W. 7TH STREET, #105,
GEORGETOWN, TX 78626
512-819-6018

700 E. WHITESTONE BLVD., #204,
CEDAR PARK, TX 78613
512-528-0889

WWW.BLUECORNHARVEST.COM