



BLU Social Catering Menu

**Provided to you by
BLU-Tique Hotel Akron, a Tribute
Portfolio Hotel**

1 S. Main Street, Akron, OH 44308
(844) 943-1335



BLU Social Catering Menu

Morning Continental Pastries & Bakery

Assorted Muffins or Bagels with Cream Cheese | \$36 per dozen
Cinnamon Rolls, Croissants with Strawberry Jam, or Assorted Danish | \$45 per dozen
Assorted Scones | \$32 per dozen
Fresh Fruit Display | \$8 per person

Breakfast Buffets - Minimum 25 people

The BLU Social | \$27 per person
scrambled eggs | brioche french toast | Vermont maple syrup | smoked bacon | sausage patties | breakfast potatoes | assorted breakfast pastries | fresh fruit | assorted juices | coffee service

The Tex Mex | \$29 per person
scrambled eggs with chorizo sausage | manchego cheese | roasted poblano pepper hash
pico de gallo | guacamole | tortillas | assorted breakfast pastries | fresh fruit | assorted juices | coffee service

The Mediterranean | \$30 per person
french style eggs with boursin cheese | quiche lorraine | breakfast potatoes | bacon
sausage | croissants with brie | assorted breakfast pastries | assorted juices
coffee service

Breakfast Al la Carte

Scottish Eggs Benedict | \$16
poached eggs | smoked salmon | english muffin | dill hollandaise | breakfast potatoes

Classic Eggs Benedict | \$16
poached eggs | pea meal bacon | english muffin | hollandaise | breakfast potatoes

Southwestern Omelet | \$15
french style omelet | chorizo | roasted poblano peppers | jack cheese | salsa | guacamole | breakfast potatoes

Chicken & Waffles | \$16
buttermilk fried chicken | southern gravy | maple syrup

Brioche French Toast | \$14
vanilla cinnamon battered brioche | blueberry mascarpone | Vermont maple syrup | breakfast potatoes

Breakfast Sandwich | \$14
fried egg | smoked bacon | cheddar cheese | arugula | dijon mayonnaise | brioche bun | fresh berries | breakfast potatoes

Beverages

Assorted Sodas and Juices | \$4
Bottled Water | \$4
Red Bull Energy Drink | \$6
Akron Coffee Roasters (regular and decaf) | \$36 g
Iced Tea and Lemonade | \$32 g
Lemon Mint Infused Water | \$25 g

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a food-borne illness



AM & PM Breaks

Seventh Inning Stretch | \$14 per person
cracker jacks | chocolate bars | soft pretzels | stadium mustard | chocolate chip cookies | peanuts | root beer

Mediterranean | \$13 per person
roasted red pepper hummus | naan bread | seasonal vegetable display

Wellness | \$14 per person
assorted whole fruits | peanut butter | granola bars | vanilla yogurt | seasonal berries

Fresh Fruit Display | \$13 per person
assorted fresh fruit and berries

Artisan Deli Buffet | \$28 per person

Soup Selections

Tomato Fennel Basil Bisque
Vegetable Soup
Smoked Corn Chowder
Chicken Noodle Soup

Salads

Caesar Salad
Tavern Potato Salad
Arcadian Salad
Mediterranean Pasta Salad
Greek Salad
Tabbouleh

Delicatessen Board

shaved turkey | genoa salami | shaved roast beef | black forest ham | capicola | cheddar cheese | swiss cheese | provolone cheese | roasted vegetables & hummus | lettuce | fire onions | beef steak tomatoes | dill pickles | dijon mustard | Siracha mayonnaise | mustard | ketchup | mayonnaise | jewish rye | pullman bread | whole wheat

Sweet Finish

Chocolate chip cookies
Oatmeal & raisin cookies
Fudge brownies
Mini cannoli's

(Select one soup, one salad, and one dessert)

Minimum 25 people



Sandwiches & Wraps

Angus Burger | \$16

grilled burger | bleu cheese aioli | bacon jam | brioche bun

Smoked Turkey Avocado Wrap | \$15

shaved turkey | avocado | pico de gallo | corn relish | jack cheese | red pepper wrap

Jerk Chicken | \$15

grilled chicken | arugula | monterey jack cheese | pineapple aioli | brioche bun

Banh Mi Burger | \$16

grilled plant base burger | pickled vegetables | lettuce | sweet chili aioli | ciabatta

The Vegetarian | \$14

roasted seasonal vegetables | beef steak tomatoes | cucumber | hummus | red pepper wrap

Muffaletta Wrap | \$15

capicola | genoa salami | mortadella | olive tapenade mayonnaise | lettuce

Tavern Fish Sandwich | \$15

beer battered cod | remoulade sauce | cheddar cheese | lettuce

All sandwiches have a choice of sides: romano fries | sweet potato fries | fresh fruit

Sweet Finish - \$25 dozen

Assorted cookies and brownies

Beverages (included in above selections)

Ice tea | Water



A la Carte Lunch Entrees

Bay of Fundy Salmon | \$27
pan roasted salmon | orange pepper jam

Flat Iron Steak | \$25
grilled flat iron steak | whiskey peppercorn sauce

Day Boat Scallops | \$38
coriander crusted | forbidden rice | pineapple puree | toasted coconut | pickled ginger

Stuffed Airline Chicken | \$22
shiitake mushrooms | scallions | tomato jam

Pork Chop | \$24
berkshire chop | roasted garlic | apple chutney | bleu cheese aioli

Smoked Chicken Tortellini | \$18
ricotta filled pasta | roasted vegetables | pesto sauce

Asparagus Risotto | \$19
arborio rice | asparagus | grilled chicken breast | romano cheese

Roasted Acorn Squash | \$15
roasted vegetables | quinoa | fresh herbs

Choose a salad
arcadian salad | caesar salad

Choose a vegetable
burrata whipped polenta | au gratin potatoes | Yukon whipped potatoes | roasted fingerling potatoes
parmesan red bliss potatoes | rice pilaf | asparagus | balsamic roasted beets & carrots | melange of
broccoli | carrots & cauliflower | sauteed green beans & roasted red peppers

Dressings
balsamic vinaigrette | bleu cheese dressing | raspberry vinaigrette | cilantro ranch

Ice Tea | Water

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Fresh Greens

Caesar Salad | \$12

hearts of romaine | bacon | garlic croutons | caesar dressing | parmesan

House Salad | \$14

roasted corn relish | grape tomatoes | manchego | roasted shallot vinaigrette

Arcadian Salad | \$12

baby greens | cucumber | julienne carrots | grape tomatoes

Cobb Salad | \$16

grilled chicken | bleu cheese | chopped egg | tomatoes | avocado

Berry Salad | \$15

baby greens | strawberries | blueberries | marcona almonds | raspberry vinaigrette

Add protein to any of the above

Chicken | \$7

Salmon | \$14

Shrimp | \$10

Flat Iron Steak | \$14

Dressings

balsamic vinaigrette | bleu cheese dressing | raspberry vinaigrette | cilantro ranch
roasted shallot vinaigrette | caesar dressing

Includes Rolls, Ice Tea, and Water



Leaning Tower of Pizza Buffet | \$25 per person
Choose one salad and three pizzas

Margherita

tomatoes | pomodoro sauce | fresh mozzarella | fresh basil | black pepper

Pepperoni & Cheese

pepperoni | pomodoro sauce | mozzarella cheese | romano

Jerked Chicken

jerk grilled chicken | smoked bacon | roasted red peppers | pineapple aioli | mozzarella

Vegetarian

roasted seasonal vegetables | pomodoro sauce | basil pesto | mozzarella cheese | romano

Buffalo Chicken

grilled chicken | red onions | ranch | Frank's Red Hot | bleu cheese | mozzarella cheese

The Sicilian

pepperoni | sausage | Capicola | pomodoro sauce | fresh mozzarella | roasted mushrooms

Pizza Additions | \$5 per person

mozzarella cheese | green olives | green peppers | Jalapeno peppers | alfredo sauce

Salads

Caesar Salad | Arcadian Garden Salad

Available for lunch and dinner. Minimum of 25 guests.



Buffets

\$28 per person for lunch, \$38 per person for dinner

Southwestern - Burrito Build a Bowl

achiote chicken | yucatan beef | braised pork | pinto beans | cilantro rice | picante tomato salsa | pico de gallo | guacamole | cilantro corn salsa | sour cream | chiffonade lettuce
Monterey jack cheese | spiced tortilla chips | soft tortillas | churros with chocolate sauce

Tour of Italy Pasta Buffet with Salad

lasagna bolognese | chicken romano | penne pasta | tortellini pasta | orecchiette pasta
Italian roasted vegetables | sweet Italian sausage | meatballs | pomodoro sauce
alfredo sauce | bolognese sauce | romano cheese | basil pesto

Salads

caprese | antipasto | insalata mista | tomato cucumber

Sweet Finish

mini cannoli's | lemon squares

Select two salads and two entrees

Minimum of 25 guests



Dinner Buffet

Balsamic Flat Iron Steak
grilled flat iron | roasted wild mushrooms | demi-glace

BBQ Braised Beef Short Ribs "Ossobuco"
braised short ribs | blueberry bbq sauce

Tenderloin Medallions
grilled angus beef medallions | roasted shallot portobello demi-glace

Chicken Picatta
sauteed chicken breast | lemon caper sauce

Chicken Romano
romano encrusted chicken | pomodoro sauce | fresh mozzarella

Chicken Franchise
herb battered chicken breast | sherry beurre blanc

Vegetarian Lasagna
roasted vegetables | bechamel sauce | ricotta

Canadian Salmon
herb encrusted roasted salmon | lemon chive sauce

Bronzed Halibut
halibut | pancetta lardons | maple bourbon sauce

Jamaican Jerk Pork Tenderloin
roasted tenderloin | pineapple cilantro salsa

Penne Puttanesca
spicy red sauce | tomatoes | olives | peppers | oregano | garlic

Starch & Vegetables
burrata whipped polenta | au gratin potatoes | Yukon whipped potatoes | roasted fingerling potatoes
parmesan red bliss potatoes | rice pilaf | asparagus | balsamic roasted beets & carrots | melange of broccoli
carrots & cauliflower | sauteed green beans & roasted red peppers

Assorted Mini Pastries

Choose from two entrees, one starch and one vegetable | \$60 per person
Choose from three entrees, one starch and one vegetable | \$70 per person



A la Carte Dinner Menu

Strip Steak | \$55

grilled angus strip | whiskey pepper sauce | black pepper bacon jam

Balsamic Flat Iron Steak | \$38

grilled flat iron | roasted wild mushrooms | bleu cheese aioli

BBQ Braised Beef Short Ribs "Ossobuco" | \$50

braised short ribs | blueberry bbq sauce

Rosemary Roasted Rack of Lamb | \$55

cannellini beans | swiss chard | balsamic basil-mint oil

Muscovy Duck Breast | \$50

pan seared duck | black currant demi-glace

Chicken Marsala | \$32

sauteed chicken breast | marsala mushroom sauce

Chicken Cardinal | \$35

seared airline chicken | basil ricotta | sun-dried tomato sauce

Chicken Franchise | \$32

herb battered chicken breast | sherry beurre blanc

Bronzed Halibut | \$45

halibut | pancetta lardons | maple bourbon sauce

Canadian Salmon | \$30

herb encrusted roasted salmon | lemon chive sauce

Jamaican Jerk Pork Tenderloin | \$28

roasted tenderloin | pineapple cilantro salsa

Ramen Bowl | \$20

ginger broth | shaved carrot | scallion | fire radish | mushrooms | red peppers | pickled onion

Add chicken - \$7, Add Shrimp - \$10

Penne Puttanesca | \$18

spicy red sauce | tomatoes | olives | peppers | oregano | garlic

Starch and Vegetables (choice of two)

burrata whipped potatoes | Yukon whipped potatoes | roasted fingerling potatoes | parmesan red bliss potatoes
rice pilaf | asparagus | balsamic roasted beets & carrots | melange of broccoli | carrots & cauliflower | sauteed green beans
and roasted red pepper



Artistic Appetizers

Raspberry Brie En-Croute | \$150
french brie | raspberry preserves | pull pastry

Gazpacho Shrimp Shooter | \$180
chilled tomato soup | Jalapeno poached shrimp

Crab Cakes | \$225
sesame crusted | ginger aioli

Yucatan Chicken Skewers | \$250
grilled chicken | harissa sauce

Smoked Bacon Scallops | \$275
scallops | smoked bacon | ponzu lacquer

Caprese Skewers | \$175
grape tomatoes | cilegine mozzarella | basil pesto

Sweet Italian Sausage Mushrooms | \$165
roasted with provolone

Cabos Shrimp | \$175
grilled tequila lime shrimp | Jalapeno aioli

Asian Spring Rolls | \$180
asian vegetables | ginger | sweet Thai chili sauce

Arancini | \$175
risotto | mozzarella | blush vodka sauce

Bruschetta | \$150
tomatoes | red onion | balsamic | EVOO | crostini

Korean Styx | \$250
tenderloin | korean bbq sauce

Pimento & Bacon Canapes | \$175
cheddar | pimento | corstini

50 pieces per order

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Themed Action Stations

Mediterranean | \$20/36

charcuterie | cheeses | marinated olives | flat breads | crostini & fig jam | caprese skewers | tomato bruschetta

Asian | \$25/38

assorted sushi | soy | wasabi | pickled ginger | lemon chicken pot stickers | tuna poke | sesame wonton crisps | vegetarian spring rolls | Thai sweet hot | ponzu

South of the Border | \$22/35

barbecue pulled pork | low country slaw | brioche buns | short rib tacos | tequila lime shrimp | yucatan chicken skewers | chicken enchiladas | guacamole & salsa | corn tortillas



BLU Social Beverage Packages **Three - Hour Service**

Premium Package - \$40 per person

Beer - Domestic & Imported Bottle | Non-Alcoholic
Spirits - Grey Goose | Bombay Sapphire | Ransom Old Tom Gin
Bacardi Silver | Captain Morgan | Makers Mark | Woodford Reserve
Four Roses Small Batch Bourbon | Crown | Crown Apple | George Dickel Bourbon
Johnnie Walker Black | Glenlivet 12 year Scotch | Casamigos Anejo | Casamigos
Mezcal Patron Silver | Hennessy VS Cognac | Disaronno Amaretto | Sweet & Dry
VermouthHouse Wines | Assorted Coca Cola Beverages | Water | Mixers |
Condiments | Ice

Call Brand Service - \$30 per person

Beer - Domestic & Imported Bottle | Non-Alcoholic
Spirits - Absolut Vodka | Kettle One Vodka | Tanqueray Gin | Beefeater Gin
Bacardi Rum | Captain Morgan | Jack Daniels | Wild Turkey 81 Bourbon
Jim Beam | Seagrams 7 | Elijah Craig Bourbon | Johnnie Walker Red
Chivas Regal Scotch | Casamigos Reposado Tequila | Casamigos Blanco Tequila
Remy VSOP Cognac | Amaretto Di Amore | Sweet & Dry Vermouth | House Wines
Soft Drinks | Bottled Water | Mixers | Condiments | Ice

Beer & Wine Service - \$25 per person

Beer - Domestic & Imported Bottle | Non-Alcoholic
House Wines | Assorted Soft Drinks | Bottled Water | Ice

Non-Alcoholic Service - \$10 per person

Assorted Soft Drinks | Cranberry & Orange Juices | Ice



BLU Social Beverage Packages

Domestic Beer

Budweiser | Bud Light | Michelob Ultra | Yuengling | Miller Lite

Premium Imports & IPAs

Thirsty Dog Blood Orange | White Rajah | Model Especial
Fat Heads Bumbleberry | North Coast Scrimshaw Pilsner
Jackie O Mystic Mama | Thirsty Dog Leg Humper | Anchor Steam Ale
Labatt Blue | Corona | Corona Light | Great Lakes Elliot Nest

House Wines

2019 Grayson's Chardonnay | 2020 Honoro Vera Spanish Red
2018 Bosco Pinot Grigio | Fiori Moscato

All bar packages include continuous three-hour service



Desserts

Alsatian Apple Tart - 11
custard | honey crisp apples | french tart | caramel sauce

Tiramisu - 12
mascarpone | lady fingers | cocoa | frangelico

New York Cheesecake - 12
classic cheesecake | strawberry lime sauce

Lemon Almond Ricotta Cake - 11
ricotta cheese | lemon | almonds | blueberry compote

Torta Caprese - 12
flourless chocolate cake | chocolate ganache | seasonal berries



Deposit

To confirm the event on a DEFINITE basis, we require a non-refundable deposit with a signed contract. We will apply your deposit towards your final bill at the total value.

Payment & Guarantees

BLU-Tique & BLU-Social require that the group provides a guaranteed guest count ten days before the event and payment in FULL three business days before the scheduled event date, by noon. We will use the first guest count provided as the guarantee, which we will use for billing purposes if no guarantee is given three business days before the function.

Should more guests attend than the original guarantee, the additional guests served will be charged upon the conclusion of the event. Changes after the guaranteed date are subject to availability. Accepted forms of payment include Visa, MasterCard, American Express, Discover, Cash, or Check. If paying with a personal check, we must receive it 14 days before the function date. A service charge of 21% applies to all food and beverage. The service charge is not a gratuity and is considered taxable. In addition, the service charge is the property of BLU-Tique, BLU-Social & for the discretionary costs of the event. Applicable sales tax will apply to all banquet functions. Any functions with tax exemption status must provide a certificate of exemption from the State of Ohio before the date of the scheduled event. The organization must pay all payments with exemption status by check, purchase order, or credit card. Either form of payment must have the exempt organization's name on it.

Cancellation Policy

Based on minimum revenue guarantee:

Date of signing or 90 days 40%

60-89 days 60%

30-59 days 80%

29 or fewer days 100%

*Based on days before the function



Banquet Function

Our sales department will handle all arrangements for events. Finalization with our sales & catering department of all menu selections, banquet/meeting room set-up requirements, and all other details must occur at least 30 days before the event. Should additional changes be made, additional charges may apply. Guests are not permitted to bring food or beverage (alcoholic or otherwise) into the banquet/meeting rooms. Per policy, guests cannot take food or drink off the property following the event. Experience suggests this policy is the best way to accomplish a successful event. All prices and food items are subject to change due to fluctuating costs and availability.

Merchandise or Article

The contract holder will be responsible for any items belonging to the BLU-Tique & BLU-Social damaged during the event. All merchandise, article, or personal property of an event or function must be removed from the property immediately following the event. BLU-Tique & BLU-Social is not responsible for any personal property left, lost, stolen, or damaged on the premises. s.

Decorating or Signage

Any decorations or displays may not be attached to any wall, floor, window, or ceiling with staples, tape, nails, thumbtacks, or any other substance that may cause damage to the fixtures. Glitter and confetti are NOT permitted. Due to limited storage and liability, we cannot store items left from events.

Smoking

BLU-Tique & BLU-Social conference center is a non-smoking environment. If guests wish to smoke, they must only do so in the designated outdoor area.

Parking

The BLU-Tique Hotel and BLU-Social Parking are at 40 S High St, Akron, OH 44308. Parking Monday-Friday is \$2.00/hr up to \$7.00 a day max. The parking deck is complimentary for all guests on Saturday and Sunday.