



## Full Day Conference Menu Options \$29/guest

All items are scratch-made with local, natural/organic ingredients and are preservative-free. All meats are free-range, pasture-centered. Can be served via individual box lunch or buffet setup.

### CONTINENTAL BREAKFAST

Assorted Mini Scones

Bagels with Cream Cheese

Yogurt Parfait Bar with Organic Greek Yogurt,  
Assorted Fresh Fruit, Granola and Local  
Honey

Coffee/Tea/Orange Juice/Water

### **Italian Chopped Salad**

Combination of greens mixed with apples, feta and gorgonzola, avocado, tomatoes, garbanzos and pepperoncini. Served with our signature olive oil and lemon dressing

### **Steak Salad**

Crisp romaine lettuce topped with espresso-rubbed steak, tomatoes, blue cheese, avocado and housemade croutons. Served with our creamy blue cheese dressing

### **Roasted Veggie Salad**

Micro-Arugula tossed with sundried tomatoes, roasted asparagus, fresh corn, zucchini and avocado. Served over romaine lettuce leaf with our Dijon vinaigrette

### **Salad Trio**

Lemon-dill tuna salad with crisp flatbread cracker, Waldorf-style Chicken Salad on Mini Croissant and Pesto pasta salad

### **SANDWICHES OR WRAPS**

*Served with your choice of either chips, pasta salad or cauliflower "potato" salad and fresh fruit*

### **Roasted Veggie**

Marinated Portabella Mushroom, roasted red and yellow peppers, fresh tomato, arugula with jack cheese and sun-dried tomato aioli served on asiago focaccia.

### LUNCH

CHOOSE 3 LUNCHBOX OPTIONS FROM  
THE SALAD and SANDWICH CATEGORIES  
**OR** CHOOSE A HOT MENU OPTION

### **SALADS**

*Served with bread roll and apple*

#### **Santa Fe Chicken Salad**

Crisp romaine lettuce mixed with citrus and herb marinated chicken breast, roasted poblano peppers, jack cheese, tomatoes, roasted corn, black beans, jicama. Topped with crunchy, seasoned garbanzo beans. Served with mild chipotle-ranch dressing

#### **Asian Chicken Salad**

Crisp romaine and cabbage mixed with mandarin oranges, edamame, carrots, scallions, cilantro, feta and wonton strips. Topped with tamari-honey marinated chicken. Tossed in a fresh made sesame ginger dressing

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### Turkey, Avocado & Havarti

Freshly baked Croissant filled with roasted turkey, sprouts, avocado, Havarti cheese, tomato and lettuce with Dijon spread.



Caesar – Romaine, parmesan, tortilla strips, tomato, Caesar dressing

Roasted chicken – Roasted chicken, mixed greens, tomatoes, avocado and sprouts

### Turkey

Roasted turkey, mozzarella, tomato, baby spinach

### Smoked Salmon

Creamy egg salad mixed with smoked nova salmon, capers and herbs. Served on soft 5-Grain Italian bread

### Veggie

Baby Spinach, arugula, tomato, sprouts, cucumber, avocado, thinly sliced red onion with roasted tomato cream cheese

### Chicken Salad

Lightly dressed roasted chicken with fresh herbs and spices, celery, cranberries and granny smith apples served on a freshly baked Roll

**OR**

### BURRITO BAR

#### Burrito Bar

*Choice of two types of meat:*

Green Chili chicken

Chile Colorado Beef

Chicken Fajita w/peppers and onions

Ground Turkey

Served with additional sides of:

Cilantro-garlic rice, sauteed bell peppers and onions, black beans and cheese. Salsa bar with fresh and tomatillo salsa, sour cream, guacamole and jack cheese.

### WRAPS

*All wrapped in a freshly made flour tortilla and served with your choice of either chips, pasta salad or cauliflower "potato" salad and fresh fruit cup*

#### Chicken

*Choice of Thai, Caesar or Roasted Chicken*

Thai – Bean sprouts, water chestnuts, shredded carrots, cilantro, thai peanut sauce





## **AFTERNOON SNACK**

### **Option 1:**

#### **Cheesecake Bars and Goopy Brownies**

Our signature recipe of creamy, vanilla cheesecake w/ seasonal fresh fruit. Served alongside gooey brownies

#### **Hummus and Pita**

2 types of hummus, pita and fresh veggies

### **Option 2:**

#### **Cheese and Crudite Platter with our signature housemade herbed ranch**

### **Cookies**

Assorted Cookies

### **Option 3:**

#### **Cheese and Crudite Platter with our signature housemade herbed ranch**

#### **Housemade Granola Bars**

Gluten free oats, cranberries, sliced almonds, local honey, dried apricots

*All Options served with coffee, La Croix flavored sparkling water, Arnold palmer and water*

## **DETAILS**

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## Scratch Made

All of our food is made from scratch. Please inquire about any food allergies or preferences as we can make accommodations. You may also inquire about other items listed on our website

## Local Ingredients

We work with local farmers to ensure that we can source as many fresh, locally sourced ingredients for our menu items. We offer organics whenever possible and always all natural farm-fresh produce, fresh caught seafood and free range meats. Due to the quality of our food, we may have to switch an ingredient if it is not available at time of order. You will be notified in advance if this occurs

## Order Quantity

Orders are priced per person and need to be placed with a minimum of 40. For items such as sandwich lunchbox, you may mix and match up to 3 choices which, unless otherwise specified, will be evenly divided by your total headcount.

## Payment

Full payment of invoice is required 24 hours prior to delivery via check, cash or credit payment. Clients will be invoiced via email and can submit payment securely through email link. All orders will have a 7% Florida Sales Tax added and 18% service charge

## Equipment/Décor

Individual boxed items will be served in biodegradable disposable containers and will include utensils and napkins. For buffet service, white table linen, platters and chafing dishes will be used. All items are served with utensils, cups and plates. Hot beverage service will include high quality disposables cups. All items include appropriate serving and consumption supplies

## Allergies/Dietary Restrictions

Please discuss any severe allergies, dietary restrictions, etc when booking your order. While we work to ensure that we are aware of every ingredient in every item we prepare, we want to ensure that we discuss with our farm partners any issues that could be a concern in storage, transport, etc.

## Additional Details

Additional details will be outlined in contract agreement