



FROM THE CHEF'S TABLE

At Blazer Catering Co., we celebrate spring with seasonal and local features. Executive Chef Allie Foster brings this exclusive menu to life with flavors that will impress your guests and make your event memorable.

BREAKFAST

Milk Chocolate & Coconut Granola
Yogurt Parfait **\$29.99 per dz.**
Minimum two dozen.

Carrot Oat Muffin **\$16.59 per dz.**
Minimum three dozen.

Denver Omelet Egg Cups
\$12.99 per doz.
Minimum 12 guests.



BEVERAGES

Mango Dragonfruit Punch **\$18.99 per gal.**

Blueberry Mojito Infused Water **\$18.99 per gal.**



TAKEAWAYS

Minimum 10 guests.

Italian Club on Ciabatta **\$5.99 each**

Ham, Salami, Pepperoni, and Banana Peppers with Garlic Mayo

Egg Salad and Smoked Salmon Pita with Baby Spinach
and Roma Tomatoes **\$6.49 each**

Strawberry Cucumber Spinach Salad with Feta,
Walnuts, and Raspberry Vinaigrette **\$5.99 per guest**

Grape, Avocado, and Arugula Salad with Toasted
Pecans and Lemon Vinaigrette **\$5.99 per guest**

SPRING BUFFET \$19.99 per guest

Minimum 24 guests

Choose two entrees:

Herb Crusted Beef Tenderloin (+\$11.99 per guest)

Citrus Seared Salmon Filet (+\$6.99 per guest)

Shrimp Scampi with Herbed Angel Hair Pasta

Honey Apricot Grilled Chicken

Choose three sides:

Spring Vegetable Orzo

Lemon Asparagus Pasta
Salad

Honey Sriracha Glazed
Baby Carrots

Smoked Gouda Polenta

Parmesan Roasted Yellow
Squash



Choose two desserts:

Chocolate Mousse Cup with Berries

Mixed Fruit Tart

Honey Basil Fruit Salad

Add Soup du Jour \$2.99 per guest



HORS D'OEUVRES

Minimum two dozen.

Seafood Salad Shooter \$28.69 per dz.

Honey, Goat Cheese & Spring Herb Tartlet \$12.99 per dz.

Cajun Cucumber Bites \$22.99 per dz.
with Blackened Shrimp and Avocado

Roasted Corn & Black Bean Dip \$1.29 per guest
with Tortilla Chips

Pimento Cheese & Grilled Pear Crostini \$18.99 per dz.

Whipped Garlic & Feta Dip \$1.29 per guest
with Pita Chips

ORDER TODAY!

Call 205-996-6568
or visit uab.edu/catering

