



BLUEBIRD

KITCHEN

T: 412.642.4414 221 FORBES AVENUE, PITTSBURGH, PENN. 15222 WWW.BLUEBIRDKITCHEN.COM

HORS D'OEUVRES CATERING MENU

(PLEASE NOTE: THERE IS A \$250 MINIMUM ORDER FOR HORS D'OEUVRES AND A 25 PIECE PER ITEM MINIMUM AND 48 HOURS NOTICE REQUIRED)

Shrimp, Scallops, Oysters, Escargot & Lobster

CRISP MARKET OYSTERS WITH TRUFFLE MIGNONETTE

MARKET OYSTERS DRESSED WITH TART APPLE MIGNONETTE

KUMAMOTO OYSTERS ON THE HALF SHELL WITH BLOODY MARY GRANITA

COCONUT SHRIMP WITH MANGO COCKTAIL SAUCE

SHRIMP SATAY WITH PEANUT DIPPING SAUCE

TAMARIND GLAZED SHRIMP SKEWERS WITH RED ONION CONFIT

GRILLED SCALLOP WITH CAULIFLOWER & ONION

TRADITIONAL SHRIMP COCKTAIL

POACHED SHRIMP WITH AVOCADO-TOMATO

BEEFSTEAK TOMATO GAZPACHO W/ SEAFOOD SALAD & AVOCADO (SEASONAL)

LEMONGRASS SKEWERED SHRIMP WITH MANGO CHUTNEY

LOBSTER "SALAD" ON YUKON POTATO CHIP

LOBSTER SPRING ROLL WITH RED CHILI CREAM

ESCARGOT IN A PHYLLO SHELL WITH PERNOD AND FRESH HERBS

Crab

NEW ENGLAND CRAB POT STICKER WITH OLD BAY REMOULADE

CRAB AND ASPARAGUS PHYLLO PASTRY

LUMP CRAB AND GREEN APPLE SALAD ON ENDIVE

MAINE CRAB SALAD IN CUMIN TUILE WITH PAPAYA

MAINE CRAB FRITTER WITH OESTRA CAVIAR AND CHIVE

CRISP PETIT CRAB CAKE WITH ROASTED PEPPER RELISH

CRAB TOSSED IN TARRAGON CHAMPAGNE VINAIGRETTE ON ENDIVE



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Tuna, Salmon, Cod & Anchovy

SMOKED SALMON RIBBONS ON CRISP POTATO SHALLOT CAKE W/ CAVIAR CREAM

HOUSE SMOKED SALMON WITH CREAM CHEESE ON CUCUMBER

HALF SMOKED SALMON WITH DILL CREME FRAICHE

TUNA & PICKLED VEGETABLE ROLL WITH GINGER & CILANTRO

SALMON TARTARE WITH HORSERADISH CREME FRAICHE ON TARO CHIP

SEARED TUNA WITH WASABI CREAM AND CHIVE ON GAUFRETTE POTATO

BLUEFIN TUNA TARTARE AND WASABI TOBIKKO IN CRISP TARTLET SHELL

MARINATED WHITE ANCHOVY ON TAPENADE CROUTON WITH ROASTED PEPPER

SMOKED SALMON AND WATERCRESS FINGER SANDWICHES

SALT COD CAKES WITH BASIL AIOLI

Meat & Game

BEEF CARPACCIO BRUSCHETTA WITH CARAMELIZED FENNEL & ROAST TOMATO

BRAISED BEEF IN FINGERLING TWICE BAKED POTATO WITH AGED CHEDDAR

CRISP PANCETTA AND PARMESAN RISOTTO CAKES

MOROCCAN LAMB SKEWERS WITH MINTED YOGURT

MARINATED BEEF TENDERLOIN SKEWERS

SERRANO HAM & TALEGGIO CHEESE PANINI

HAM AND CHEESE BISCUITS

CHARRED BEEF FILET ON CROUTON WITH HORSERADISH MOUSSE

BLACK ANGUS STEAK TARTARE WITH DIJON CREAM

BEEF CARPACCIO ON CROSTINI WITH CARAMELIZED FENNEL

TRUFFLED BEEF TARTARE WITH CRISP POTATO GAUFRETTE & CHIVE

PROSCIUTTO WRAPPED GRILLED ASPARAGUS



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Poultry

DUCK CONFIT WONTONS WITH PLUM SAUCE

TORCHON OF FOIE GRAS ON BRIOCHE W/ SEASONAL FRUIT CONFITURE

SEARED FOIE GRAS WITH POACHED PEAR

CHICKEN SKEWERS WITH MANGO BARBECUE SAUCE

DUCK CONFIT AND WHITE BEAN CROSTINI, WHITE TRUFFLE & PARMESAN

DUCK PROSCIUTTO WITH PISTACHIO AND APRICOT SALAD IN ENDIVE

Vegetables & Grains

PETIT QUICHE

TWICE BAKED NEW POTATOES WITH AGED CHEDDAR & CHIVES

BRIE EN CROUTE WITH RASPBERRY PRESERVES AND PUFF PASTRY

TOMATO AND FRESH MOZZARELLA BRUSCHETTA

MARINATED LONG STEM ARTICHOKE WITH TOMATO TAPENADE (SEASONAL)

HERBED GOAT CHEESE MOUSSE IN CRISP PARMESAN TUILE

ROASTED BEET AND BOUCHERONDIN DE CHEVRE W/ CHAMPAGNE VINAIGRETTE

EGGPLANT CAPONATA ON TOASTS WITH TOMATO CONFIT

ASPARAGUS BAKED IN PARMESAN PHYLLO

TRUFFLED WILD MUSHROOM POLENTA CAKES

Other

VEGETABLE CRUDITE: A SELECTION OF RAW, COOKED & MARINATED SEASONAL VEGETABLES WITH APPROPRIATE DIPPING SAUCES

SEASONAL FRUIT

DOMESTIC & IMPORTED CHEESE SERVED WITH ASSORTED FRUIT COMPOTE & MOSTARDA

ASSORTED PATE AVAILABLE IN SMOOTH OR COUNTRY STYLE WITH ASSORTED

CRACKERS, CORNICHONS, & PICKLED VEGETABLE